

THE ED
Spring 2018

MENU



STARTERS AND SHARE PLATES

Trio of dips v	18
Roast pumpkin hummus	
Beetroot, feta and pomegranate	
Cucumber and garlic tzatziki	
Garlic bread v	7
Spinach and parmesan arancini with smoked garlic aioli (4) v	14
The ED Signature Flatbreads	16 GF 18
Heirloom and semi dried tomato salsa with Buffalo mozzarella, basil and pine nut pesto v	
Smoked salmon, caper, feta, avocado, rocket and fresh lemon	
Garlic prawn skewers with lemon aioli	15
Hazelnut crusted haloumi with watermelon, mint and lemon salsa, and extra virgin olive oil v	16
Greek style chicken and lamb skewers with olives, feta and tzatziki	16
Housemade Pakora with green chilli sauce v	14
South Australian oysters	
Natural with fresh lemon (subject to availability) GF DF	
½ doz 16.5 ... doz 28.5	
Kilpatrick GF DF	
½ doz 18.5 ... doz 29.5	

SALADS

Warm Thai Chicken Salad	
Coriander and lemongrass marinated chicken breast with Thai basil topped with a mint rice noodle salad, chilli and lime dressing GF DF	26
The ED Caesar Salad	
Cos lettuce, crispy bacon, anchovies, croutons, poached egg and parmesan cheese tossed with housemade Caesar dressing	18
Add chicken	4
Add salmon	5
Tofu Salad	
Crispy tofu mixed with baby spinach, roasted chickpeas, sweet potato and basil tossed with Harissa dressing	19
"The ED" Signature Smoked Chicken Salad	
House smoked chicken breast with baby Cos, Packham pears and balsamic baby beets, parmesan, lemon and extra virgin olive oil GF DF	21

MAIN COURSE

Chargrilled Black Angus 300g rump with herbed potatoes and a green bean, tomato, rocket and green olive salad and red capsicum chimichurri GF DF	33
Hickory smoked King Henry pork cutlet with gnocchi romana and an apple, blue cheese and rocket salad with a balsamic glaze GF	30
Gulf of Carpentaria chilli prawn sambal, steamed jasmine rice with coriander, cashew and pineapple pickle GF DF	33
Cumin spiced kangaroo fillet with biryani rice and salted apricot yogurt	32
Slow braised Middle Eastern lamb curry with chick peas, dates and apricots with saffron rice, sumac and sesame yogurt GF	29
Oven roasted, cajun spiced Cone Bay Barramundi with fresh lime and mint yoghurt served with a baby cucumber, heirloom tomatoes and asparagus salad GF	31
Pearl cous cous, roasted freekah and almond stuffed capsicums with pumpkin chermoula and tossed greens v	26
Pan fried potato gnocchi with broccolini, asparagus, walnuts, preserved lemon and shaved pecorino v	27



FOOD FOR THOUGHT...

Our food orders are delivered to the hotel fresh and are not frozen at any stage.

All of our poultry items used are free range.

Wherever possible, we use locally sourced produce, not 'shipped in' cheaper alternatives. We support SA farmers and local business owners, some of which we have partnered with for over 30 years.

Herbs and citrus fruits are sourced from our own gardens as often as possible.

All green waste is composted to reduce landfill.

v Vegetarian **GF Gluten free** **DF Dairy free**

Spring 2018
Head Chef, John McQueen



ED STAPLES

The Ed Burger	
House-made beef pattie with coleslaw and chipotle mayonnaise on sourdough	24
Lamb buritto made from slow cooked shoulder of SA lamb, black beans, guacamole, Spanish onion, tomato, cheddar and sour cream	24
Penne with smoked chicken, avocado, cherry tomatoes and balsamic Spanish onions, flatleaf parsley and shaved parmesan	18 26
SA lemon salt and pepper squid, with chips, salad, lemon and tartare	18 26
300g chicken breast schnitzel with chips and salad	23
300g Porterhouse schnitzel with chips and salad	24
Sauces include gravy, mushroom, dianne or green peppercorn	
Parmigiana topping	2
Kilpatrick topping	4

SOMETHING ON THE SIDE

Duck fat kipfler potatoes GF	12
Falafel, olive, feta, tomato, red onion and mixed leaf salad v	12
Bowl of chips with tomato sauce and lemon aioli v	9
Greek salad v	10
Sautéed mushrooms v	9
Sweet potato fries with tomato relish and lemon aioli v	12
Bowl of seasoned wedges with sour cream and sweet chilli	10