



EARL OF LEICESTER

— HOTEL —

-EST 1886-



BAR | **RESTAURANT** | GAMING | **FUNCTION ROOM**

KITCHEN HOURS

12-3 | 5-9 (Mon - Sun)

Seniors Menu 'Mon – Thurs' Lunch

Our culinary offerings, crafted by our highly skilled chefs, feature high-quality dishes prepared with the finest South Australian produce.

Experience the perfect blend of heritage and contemporary sophistication at The Earl of Leicester.

CREDIT CARD TRANSACTIONS INCUR A SURCHARGE

| PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

STARTERS

Roasted Garlic Bread (5 PCS) (v) | 8

Cumberland Pork Scotch Egg | 16
Gentleman's Relish

Housemade Pork & Apricot Sausage Rolls (n) | 17
English Mustard Mayonnaise

Cajun Onion Rings (v) | 14
Jalapeño Aioli

Buffalo Chicken Wings | 10 PCS: 16 or 20 PCS: 28
Hot Sauce & Ranch Dressing

Sage & Cauliflower Croquette (v) | 17
Tomato Kasundi

Beetroot & Threefold Gin Cured Salmon | 21
Pickled Fennel, Horseradish Crème Fraiche, Capers, Guinness Bread

Eyre Peninsula Mussels (½ kilo) (gfo) | 22
Flamed with tomato & Saffron Sofrito, Chilli, Parsley, Served with Garlic Bread

Sweet & Sour Pork Ribs | 22
Pickled Pineapple Salad, Crispy Shallots & Basil

British Fish Cake | 20
Crushed Peas, Tartare Sauce, Malt Vinegar

Ploughman's Plate (n) | 34
Sausage Rolls, Scotch Egg, Free Range Ham, English Cheddar
Pickles & Bread

(v) Vegetarian | (ve) Vegan | (n) Contains Nuts | (gf) Gluten Free | (gfo) Gluten Free Option Available

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MODERN MAIN

Atlantic Salmon & Nori Kataifi | 38

Salmon Tartare, Avocado, Wasabi and Pea Puree, Edamame and Pickled Ginger Salad, Sweet Soy & Chilli Oil

Best Paired With Penfold's Max Chardonnay OR Turkey Flat Rose

Curried Potato, Lentil & Spinach Filo Pie (v) | 30

Cauliflower Couscous, Carrot, Mint Chutney & Almonds

Best Paired With Oliver's Taranga Fiano

Roast Duck (n) (gf) | 39

White Onion Puree, Baby Turnips, Greens, King Oyster Mushrooms, Almonds, XO Sauce

Best Paired With Mosquito Hill Pinot Noir

Parmesan Crusted Pork Cutlet | 38

Kipfler Potatoes, Artichoke, Chorizo, Green Beans, Red Pepper, Woodside Goats Curd

Best Paired With Frogmore Creek Pinot Noir

Lamb Two Ways (gf) | 42

Grilled Lamb Cutlets, Pressed Shank, Pumpkin, Baby Carrots, Crispy Potato, Mint Yoghurt & Red Wine Jus

Best Paired With Bremerton Malbec

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CHOPHOUSE

Grain Fed Porterhouse
300g **42**

Grain Fed Scotch Fillet
300g **50**

Paroo Kangaroo
300g **35**

Wagyu Rump
300g **44**

YG Eye Fillet
250g **52**

Served with **Fries** or **Mash Potato**, Market Salad, Parsley & Garlic Oil with Red Wine Jus (gf)

Optional Beef Gravy, Green Peppercorn Gravy, Mushroom & Bacon Gravy or Dianne (all gf)

Optional Barossa Horseradish, Hot English Mustard or Dijon Mustard

*Best Paired With **Bremerton Malbec***

SALADS

Chicken Cos Salad (gfo) | 28

Grilled Chicken, Bacon, Cos Lettuce, Soft Boiled Egg, Avocado, Garlic Croutons, Blue Cheese, Creamy Pear Dressing

*Best Paired With **Mosquito Hill 'Emeritus' Chardonnay***

Grilled Halloumi Salad (v)(gf)(n) | 26

Beetroot, Fennel, Quinoa, Pecans, Baby Spinach & Apple

*Best Paired With **Il Cattivo Sangiovese***

Charred Lamb Salad (n) | 29

Cous Cous, Heirloom Tomato, Fennel, Eggplant, Preserved Lemon, Tahini Yoghurt, Harissa, Toasted Almonds & Coriander

*Best Paired With **Hentley Farm Shiraz***

SIDE DISHES

Onion Rings (v), Fries (v), Wedges (v), Steamed Greens (gf)(v), Calabrese Salad (gf)(v), Mash Potato (gf)(v) | **14**

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PUB CLASSICS

Old English Pork Sausages (gf) | 28

Leek & Mustard Mash, Sprouting Broccoli, Onion Jam & Gravy

Best Paired With Teusner 'The G' Grenache

Lamb Shepherds Pie (gf) | 30

Cheddar Mash, Peas, Tomato Chutney & House Salad

Best Paired With Il Cattivo Sangiovese

Fish & Chips | 32

Ale Battered, Crumbed or Grilled Fresh South Australian Flathead Fillets,
House Salad, Fries, Tartare Sauce & Lemon

Best Paired With Penfolds Max's Chardonnay

Salt & Pepper Squid | 30

House Salad, Fries, Sweet Chilli & Lime Mayo

Best Paired With Shaw + Smith Sauvignon Blanc

Traditional Corned Beef | 30

Spring Onion Mash, Cabbage, Baby Carrots, Parsley Sauce

Best Paired With Sidewood Pinot Gris OR Trusner 'The G' Grenache

Earl Burger (gfo) | 28

Wagyu Beef, Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Pickles,
Caramelised Beetroot Jam, Aioli & Fries

Buffalo Chicken Burger | 28

Spicy Korean Glazed Chicken, Bacon, Lettuce, Cheddar, Pickled Onions,
Chive Ranch & Fries

Dudley Burger (ve)(gf) | 26

Spiced Beetroot Pattie, Vegan Cheese, Kasundi Sauce, Mint Chutney,
Baby Spinach, Served with Sweet Potato Fries

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EARL OF SCHNITZEL

House Crumbed Chicken Breast Schnitzel

Baron 350g | **26**
Earl 600g | **34**

House Crumbed Grain Fed Beef Schnitzel

Baron 350g | **28**
Earl 600g | **36**

All Schnitzels are Served with Chips and Salad

Sauces | **2.50**

Beef Gravy, Green Peppercorn Gravy, Mushroom & Bacon Gravy or Dianne Sauce

Classic Parmigiana | **5**

Earl Schnitzel Toppings

Meat Lover: Smoked Ham, Salami, Napoli Sauce & Cheese | **8**

SC Special: Sweet Chilli Sauce, Bacon & Cheese, Topped with Sour Cream | **7**

Hawaii Five-0: Ham, Pineapple, Napoli Sauce & Cheese | **7**

Toro: San José Chorizo, Roasted Capsicum, Napoli Sauce & Cheese | **8**

Mexican: Chilli Con Carne, Jalapeños, Sour Cream, Cheese & Corn Chips | **9**

El Diablo: Pancetta, Fresh Chilli, Secret Sauce & Cheese | **8**

NYC: Pepperoni, Fresh Chilli, Olives, Napoli Sauce, Parmesan & Fior Di Latte | **8**

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PIZZAS

Italia (v) | 22

Tomato, Buffalo Mozzarella, Basil, Parmesan, & Extra Virgin Olive Oil

Funghi (v) | 23

Garlic Cream, Swiss Brown Mushrooms, Smoked Mozzarella, Caramelised Onion, Parsley & Garlic Oil

The Cure (n) | 26

Shaved Prosciutto, Pickled Pear, Gorgonzola, Walnuts, Rocket & Parmesan

N.Y.C | 25

Tomato, Hot Salami, Buffalo Mozzarella, Jalapeno, Basil & Crispy Garlic

Abe Froman | 26

Kale Pesto, Italian Sausage, Potato, Buffalo Mozzarella & Chilli Oil

Gypsy | 25

Tomato, Leg Ham, Buffalo Mozzarella, Mushroom, Olives & Basil

Lamb Merquez (n) | 26

Pistachio Pesto, Spiced Lamb, Pumpkin, Fetta, Rocket & Red Onion

Norma (v) | 22

Tomato, Charred Eggplant, Smoked Mozzarella, Rocket, Basil & Hot Honey

Amalfi | 28

Vodka Sauce, Prawns, Squid, Scallops, White Anchovy, Cherry Tomatoes, Zucchini, Chilli, Basil & Lemon

Vegan Cheese | +2

Gluten Free Base | +5

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PUDDING

Double Chocolate Marquise | 16

Jaffa Sauce, Pistachio, Blackberry Ripple Ice Cream

Steamed Blackberry Pudding | 16

Blackberry Sauce, English Custard, Vanilla Bean Ice Cream

Sticky Date & English Toffee Pudding (n) | 16

Walnuts, Caramelised Pear & Pear Sorbet

Bread & Butter Pudding | 16

White Chocolate, Rhubarb, Ginger Custard & Vanilla Bean Ice Cream

SUNDAE

Apple & Cinnamon Sundae (n)(gfo) | 15

Vanilla & Cinnamon Ice Cream, Apple Compote, Custard, Apple Granita,
Butterscotch & Crumble

Strawberry & Custard Sundae (n)(gfo) | 15

Strawberry Rippled Ice Cream, Whipped Custard, Rhubarb Jam,
Drunken Strawberries & Amaretto Biscuits

PBJ Sundae (n)(gfo) | 15

Peanut Butter & Banana Ice Cream, Chocolate Brownie, Raspberry Jam,
Salted Caramel & Peanut Brittle

Tiramisu Sundae | 15

Coffee & Mascarpone Ice Cream, Coffee Cake, Kahlua-Soaked Raisins,
Whipped Custard, Hot Chocolate Sauce

CHEESE

Small Cheese Plate (n)(gfo) | 20

Locally Sourced Selection of Cheeses, Membrillo, Walnuts, Pear & Lavosh

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SENIORS MENU

AVAILABLE MONDAY TO
THURSDAY LUNCHTIME ONLY!

STARTER

Roasted Garlic Bread (v) | 6

Pork & Apricot Sausage Rolls (n) | 13

English Mustard Mayonnaise

British Fish Cake | 16

Crushed Peas, Tartare Sauce, Malt Vinegar

MAIN

British Fish & Chips | 1 Fillet 23 or 2 Fillets 28

Ale Battered, Crumbed or Grilled Fresh South Australian Flathead Fillets

House Salad, Fries, Tartare Sauce & Lemon

Old English Pork Sausages | 23

Leek & Mustard Mash, Sprouting Broccoli, Onion Jam & Gravy

Beef or Chicken Schnitzel | 24 (Sauces 2.50)

House Salad & Fries

Beef Gravy, Green Peppercorn Gravy, Mushroom & Bacon Gravy or Dianne

Earl Burger (gfo) | 25

Angus Beef, Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Pickles,

Caramelised Beetroot Jam, Aioli & Fries

Salt & Pepper Squid | 24

House Salad, Fries, Sweet Chilli & Lime Mayo

Grilled Halloumi Salad (v)(gf)(n) | 24

Beetroot, Fennel, Black Quinoa, Pecans, Baby Spinach & Pear

PUDDING

Any Single Pudding | 12

(Refer to Desserts Menu)

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KIDS MENU

12 YEARS & UNDER

MAINS | ALL 14

Secret Seven Shepherds Pie (gf)

Minced Lamb, Seasonal Vegetables & Cheesy Potato

The Royal Bangers (gf)

Cumberland Sausages, Mash Potatoes, Carrots & Peas

Pizza Bambino

Shaved Leg Ham, Mozzarella Cheese & Napoli Sauce

Earl's Famous Junior Chicken or Beef Schnitzel

Fries & Crunchy Vegetable Salad

Mini Mac Beef Burgers (gfo)

Wagyu Beef, Sliced Tomato & Lettuce with Fries

Submarine Fish Fingers (gfo)

Crumbed Flathead Fingers, Garden Peas, Baby Carrots & Mashed Potatoes

DESSERTS | ALL 6

Fresh Fruit Salad

Selection of Tasty Seasonal Fruit with Greek Style Yoghurt

I Scream!! (n)

Vanilla & Strawberry Ice Cream with Chocolate Sauce and Sprinkles

Chocolate Brownie

Goey Chocolate Brownie Served with Vanilla Ice Cream

COMBO DEAL | 18

Any Main + Dessert + Soft Drink or Juice + Activity Pack

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