

EARL'S

Kitchen

At Earl's we pride ourselves on the ingredients we source from local growers and suppliers, allowing us to engage and contribute to the community around us. We take pride in our food and are passionate about making so many of the elements here in house - that's why we won't write 'homemade' on the menu; because it always is.

Snacks & Shares — AVAILABLE ALL DAY

Freshly Shucked Local Sydney Rock Oysters	\$22 ½ DOZ \$40 DOZ
Natural with Mignonette GF	
Natural with Verjuice Grape Granita GF	
Garlic, Cheese and Rosemary Focaccia with Smoked Pecan Butter V	\$9
Cob Loaf with Confit Garlic Butter V	\$12
Charred Edamame with Chilli Salt VE GF	\$14
Smoked Tofu Mousse, Roasted Beetroot, Pickled Radish and Tapioca Crisp VE GF	\$18
Grilled Lamb Abruzzo Skewers, Rosemary Whipped Feta and Leek Oil GF	\$18
Korean Fried Chicken with Sticky Gochujang Sauce	\$18
Salt and Szechuan Pepper Squid, Herb Salad and Chipotle Mayo GF	\$22

Salads

Chicken Caesar Salad, Charred Cos, Egg, Smoked Bacon, Parmesan and Herb Crouton GFO	\$24
Smoked Heirloom Tomatoes, Burrata, Pistachio, Basil Oil, Fig Balsamic and Focaccia V GFO	\$27
Rotisserie Cauliflower Salad, Smoked Hummus, Currants, Mint, Pomegranate and Za'atar VE GF	\$27
Poached Pear, Candied Pecans, Parmesan, Fennel and Eschalot V GF	\$18

Pub Classics

Chicken Schnitzel, Chips, Salad and Gravy VEO	\$24
Chicken Parmigiana, Smoked Ham, Tomato Sugo, Mozzarella, Chips and Salad	\$27
Classic Beef Burger, Cheese, Lettuce, Tomato, Onion, Pickles, Burger Sauce and Chips GFO	\$22
Southern Fried Chicken Burger, Cheese, Lettuce, Tomato, Chipotle Mayo and Chips GFO	\$23
Classic Fish and Chips, Salad and Tartare GFO	\$24
Beef Ragu Tagliatelle, Parmesan and Herbs	\$28

Signature Plates

Humpty Doo Barramundi on Paperbark, Stuffed Sweet Potato, Macadamia and Wattleseed Crumb	\$36
Southern Louisiana BBQ Beef Rib, Ranch Slaw and Lattice Chips GFO	\$36
Mussels, Pippies, White Wine, Sugo and Charred Focaccia GFO	\$34
Tasmanian Salmon, Asian Greens, Wakame Seaweed, Enoki Mushrooms and Miso Broth GF	\$34
Ricotta Gnocchi, Broccolini, Pumpkin, Leeks, Goats Cheese and Salsa Verde V	\$28
Prawn and Spanner Crab Linguine, Salt Bush, Chilli, Capers, Spinach and Lemon	\$32

GF GLUTEN FREE **V** VEGETARIAN **VE** VEGAN

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From the Chargrill and Rotisserie

Argentinian Hot Rolls with Chips	\$20
Lomito - Goulburn Rump Cap MS3+ and Chimichurri	
Choripan - Rodriguez Chorizo and Chimichurri	
Black Angus Rump MS3+ 300g, Chips, Salad and Jus GF	\$32
New York Sirloin MS3+ 300g, Green Beans, Lattice Chips and Jus GF	\$38
Romanian Tenderloin MS4+ 400g, Charred Radicchio, Parsley Verde and Jus GF	\$46
Pork Knuckle, Sauerkraut, Pickled Apple and Horseradish GF	\$38

Sauces

Jus, Gravy, Chimichurri, Horseradish, Aioli, Truffle Mustard, Mushroom, Peppercorn

\$3

Sides

Truffle Parmesan Chips with Aioli GF V VEO	\$12
Beef Fat Garlic Mashed Potato GF	\$9
Seasonal Vegetables GF V VEO	\$12
Garden Salad GF VE	\$9

Dessert

Steamed Dark Ale Pudding, Praline and Salted Caramel Ice Cream V	\$15
Apple and Rhubarb Crumble, Vanilla Husk Cream and White Chocolate Ice Cream V	\$16
Dropped Lemon Tart, Lemon Curd, Italian Meringue and Biscuit Crumb V	\$15
Ice Cream: Chocolate, Belgian White Chocolate, Salted Caramel V VEO	\$5
	PER SCOOP

Seniors & Kids

Linguine Bolognese	\$16
Chicken Schnitzel, Chips and Salad	\$16
Fish and Chips, Salad and Tartare GFO	\$16

Proudly supporting local growers and suppliers:

La Tartine, Super Green Farms, Whittens Organic Oysters, Shane's Seafood,
Coast & Country Meats, Coastal Providores

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