

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 Whittens Organic Brisbane Water Oysters	\$24 ½ DOZ
Natural with Mignonette GF	\$42 DOZ
Natural with Cucumber and Moore's Gin Granita GF	
Sundried Tomato, Cheese and Pearl Onion Focaccia with Smoked Butter V	\$9
Cob Loaf with Confit Garlic Butter V	\$13
Charred Edamame with Chilli Salt VE GF	\$14
Corn Ribs with Chilli Lime Herb Butter V GF	\$15
Korean Fried Chicken with Sticky Gochujang Sauce	\$18
Pork & Veal Meatballs, Tomato Sugo, Whipped Herb Feta and House Focaccia GFO	\$19
Tuna Tataki, Pickled Ginger, Wakame, Ponzu and Sesame Crisp	\$24
Salt & Szechuan Pepper Squid, Herb Salad and Squid Ink Aioli GF	\$23
Grilled Halloumi Saganaki, Burnt Honey, Petite Bouche and Torched Figs V GF	\$21
Earl's Charcuterie Plate, Tartufo Salami, Prosciutto, Aged Brie, Avocado, House Olives and Focaccia	\$29

Salads

Chicken Caesar Salad, Charred Cos, Egg, Smoked Bacon, Parmesan and Herb Crouton	\$25
12-Hour Roasted Tomatoes, Shallots, Avocado, Lemon and Herb Dressing V VE GF	\$27
Rotisserie Peach Panzanella, Buffalo Mozzarella, Onion, Fennel, Croutons and Red Wine Vinaigrette V	\$25
Maroulosalata, Cucumber, Dill, Shallots, Feta, Pomegranate and Lemon Dressing GF V VEO	\$24

Pub Classics

Chicken Schnitzel, Chips, Salad and Gravy VEO	\$24
Chicken Parmigiana, Smoked Ham, Tomato Sugo, Mozzarella, Chips and Salad	\$28
Classic Beef Burger, Cheese, Lettuce, Tomato, Onion, Pickles, Burger Sauce and Chips GFO	\$24
Southern Fried Chicken Burger, Slaw, Cheese, Chipotle Mayo and Chips GFO	\$24
Classic Fish and Chips, Salad and Tartare Sauce GFO	\$25
Beef Ragu Tagliatelle, Truss Tomatoes, Leafy Greens, Peas and Parmesan	\$29

Signature Plates

Hawkesbury Mulloway with Warm Niçoise Salad GF	\$38
Southern Louisiana Beef Short Rib, Gun BBQ Sauce, and Creole Potato Salad GF	\$38
Lamb Backstrap, Pistachio and Herb Crumb, Roasted Beets, Pumpkin, and Labneh GF	\$39
Pan Fried Wild Caught Salmon, Asian Greens, Miso Broth and Enoki Mushrooms GF	\$37
Ricotta Gnocchi, Broccolini, Pumpkin, Leeks, Goats Cheese and Salsa Verde V	\$30
Prawn and Clam Linguine, White Fish, Heirloom Tomatoes, Sapphire, Lemon and Herb Butter	\$35

From the Chargrill and Rotisserie

Argentinian Hot Rolls with Chips	\$22
Lomito - Goulburn Rump Cap MS2+ and Chimichurri	
Choripan – Rodriguez Chorizo and Chimichurri	
Azores – Portuguese Chicken and Tomato Chilli Salsa	
Black Angus Rump 300g, MS2+, Chips, Salad and Jus GF	\$34
New York Sirloin 300g, MS3+, Collard Greens, Confit Chat Potatoes and Jus GF	\$39
Rib-Eye on the Bone 400g, MS3+, Leeks, Truss Tomatoes, Garlic Mash and Smoked Butter GF	\$49
Pork Knuckle, Potato Salad, Apple and Onion Relish, Horseradish GF	\$38
<i>Sauces</i>	
Jus, Gravy, Mushroom, Peppercorn, Aioli, Chimichurri, Truffle Mustard, Horseradish	\$3 EACH
<i>Sides</i>	
Truffle Parmesan Chips with Aioli GF V VEO	\$13
Beef Fat Garlic Mashed Potato GF	\$10
Seasonal Vegetables GF V VEO	\$12
Sauteed Brussels Sprouts with Aged Speck GF	\$16
Pan Fried Baby Chat Potatoes GF V	\$12
House Slaw V GF	\$9
Garden Salad V VE GF	\$11
<i>Dessert</i>	
Steamed Dark Ale Pudding, Praline and Salted Caramel Ice Cream V	\$15
Roasted Stone Fruit Eton Mess, Berries and Italian Meringue V GF	\$16
Honey and Lavender Parfait with Millefeuille V	\$16
Ice Cream: Choice of Belgian Chocolate, White Chocolate, Salted Caramel, Vegan Coconut V	\$5 PER SCOOP
<i>Kids & Seniors</i>	
Pappardelle Bolognese	\$16
Chicken Schnitzel, Chips and Salad	\$16
Battered Fish and Chips, Salad and Tartare GFO	\$16
Cheeseburger and Chips GFO	\$16

Proudly supporting local growers and suppliers:

La Tartine, Super Green Farms, Whittens Organic Oysters,
Coast & Country Meats, Coastal Providores

Earl's Kitchen full menu is available for lunch and dinner.
A limited Snacks and Shares menu is served between 2:30pm and 5:30pm.

GF GLUTEN FREE V VEGETARIAN VE VEGAN

GFO GLUTEN FREE OPTION AVAILABLE VO VEGETARIAN OPTION AVAILABLE VEO VEGAN OPTION AVAILABLE