



LEFT BANK
MELBOURNE

LUNCH WITH THE COOPERS

A selection of beers perfectly paired with lunch for \$20 | Daily 12- 3pm

Coopers Original Pale Ale ~ a compelling flavour which is perfect for every occasion. Naturally fermented in the "Burton-upon-Trent" style, a secondary fermentation creates the trademark sediment that gives 'Pale' its fine cloudy appearance. (4.5% - 375ml)

***pulled pork shoulder & grilled spicy pineapple burger,
green apple peanut slaw, orange mint mayo & fries***

or

confit tomato tartare, avocado, verjuice, vincotto, oak smoked feta, evoo crostini^v

Coopers Session Ale ~ a refreshing summer style naturally conditioned ale that delivers tropical fruit notes with a distinct dry hop character and mild bitterness. (4.5% - 375ml)

***ale & lime battered flathead & fries,
malt vinegar pickled onion, caper berry tartare, sweet gherkins, spiced ketchup***

or

***roasted cauliflower, almond, garden pea & pearl barley,
caramelised squash, maple tahini drizzle***^v

Coopers Dry ~ a low carb beer with a refreshing citrus taste of lime and lemon, combined with subtle floral aroma notes and a clean, crisp bitterness. (4.2% - 375ml)

japanese chicken burger, ginger caramelised onion, cos lettuce, teriyaki mayo, fries

or

***hand tied soft centered mozzarella, black garlic, confit tomato jam,
sweet pepper drops, basil***^v

7.5% surcharge applies on Sundays | 15% surcharge applies on Public Holidays