



Welcome to the Gilbert Street Hotel Experience.

Please enjoy the atmosphere of one of
Adelaide's hidden gems.

The food is brought to you by World Culinary
Champion (Beijing 07) Grant Schooling, using the
finest of South Australian produce.

The wine selection has been handpicked by your
host Luke, to match the quality of food, while
offering wines with a similar boutique nature to
that of the hotel.

Sit back, relax and enjoy the smooth tunes played
by the DJ on Friday and Saturday nights.

**OPEN FROM
11AM
everyday**

**Lunch from 12pm
Dinner from 6pm**

Table service from 6pm in restaurant only

Otherwise...
please order meals at the bar

Sorry, no separate accounts

SMALL PLATES

Barossa Valley Chorizo	10.00
romesco sauce and charred wood oven bread	
Oven Baked Spanish Mushrooms	10.00
smoked paprika, chilli, herbs and olive oil	
Free Range Pork Meat Balls	10.00
gremolata sauce and parmigiano reggiano	
Mini Marinated Beef Loin Skewers	11.00
chimichurri sauce	
Dips and Mixed Wild Olives	12.90
duo of dips, olives marinated in citrus and fennel seeds (V)	
Portuguese White Fish Pataniscas	12.00
crumbed with lime zest, chilli, potato and herbs inside	
Fresh Handmade Labne	10.50
yoghurt balls with ribbons of zucchini, blood orange olive oil (V)	
Gourmet Cheese Platter	21.00
sea bay triple cream, prima donna gouda, persian feta with baked grapes and crisp breads	
Sea Salt Fries	8.00
with roasted garlic aioli	
Paprika Dusted Baby Chaat Potatoes	8.00
Extra bread	2.00

BREADS

Baby Toscana Roll	1.50
pink river salt and extra virgin olive oil	
Rosemary and Garlic Panini's	5.00

See Specials Board for.....

Desserts

Seasonal Market Specials

PUB PLATES

Gilbert Street MSA Sirloin Burger 18.00



Voted Number 1 Burger
in SA '09 and '10
I Love Food Awards

smoked bacon, cheddar, beetroot relish, onion jam,
lettuce and fries

Grilled Chicken Panzanella Salad (GF,V optional) 16.50

roasted capsicum, olives, ripe tomatoes,
toasted wood oven bread and fresh garden herbs

Blue Swimmer Crab Spaghetti 21.90

cherry tomatoes, parsley and garlic oil

Baby Spinach and Quinoa Salad (GF,V) 15.50

roasted pecans, peas, parmesan, mint and lemon

Shredded Free Range Pork Roll 16.90

fresh baked roll with spicy slaw, homemade
soy vinaigrette and fries

Crispy Beer Battered Barramundi 17.50

market salad, fries and aioli (*grilled available*)

Smoked Sichuan Pepper and Sea Salt Squid 17.50

market salad, fries and aioli

300g Free Range Chicken Breast Schnitzel 16.00

market salad and fries

300g Porterhouse Beef Schnitzel 18.00

market salad and fries

SAUCES

swiss mushroom and dijon gravy 2.00

traditional gravy

green peppercorn and onion gravy

sriracha HOT chilli sauce

roast garlic aioli

ranch

parmigiana 2.50

(GF) gluten free

(V) vegetarian

SIGNATURE PLATES

Minimum 17 Day Dry Aged Scotch Fillet (GF) 30.00
rosemary and garlic roasted pots, pickled cherry tomatoes and beef jus

Wine suggestion: The Gimp Shiraz

Beer Suggestion: Budejovicky Budvar Lager

Organic Beef Rump Marinated in Seven Spice's and Honey 21.90

white bean hummus, candy walnuts, drizzle of verde sauce

Wine suggestion: Pieri "Azzardo" Shiraz

Beer Suggestion: Stone & Wood Pacific Ale

Persian Falafel Salad (V) 16.90

artichokes, mixed greens and yoghurt dressing with grilled lamb

Wine suggestion: Pooley Pinot Noir

Beer Suggestion: Moritz Barcelona Lager

Crispy Skin Free Range Chicken Breast 24.90

Marinated in Lemon Thyme (GF)

braised savoy cabbage and marinated soft feta with roasted pine nuts

Wine suggestion: Crabtree Riesling

Beer Suggestion: Lobethal Bierhaus India Pale Al

Adelaide Plains Char-grilled Leek Tart (V) 16.00

shaved radish and lettuce leaf salad with mustard seed aioli

Wine suggestion: Kooyong Chardonnay

Beer Suggestion: White Rabbit Dark Ale

Chinese Roasted Pork Belly in Black Sauce 19.90

minted peas, edible blooms, fried parsnip and witlof

Wine suggestion: Jansz Sparking Cuvee

Beer Suggestion: Hoegaarden Witbier

Cold Cut Sichuan Duck Breast 18.00

shaved pak choi, Vietnamese mint, shallots and peanuts with sweet and sour dressing

Wine suggestion: Switch Organic Wine Vermentino

Beer Suggestion: Brew Boys Maiden Ale

Poached King Fish in Lightly Spiced Coconut Milk 25.00

snow pea with crispy noodles and soft herbs

Wine suggestion: Kooyong Clonale Chardonnay

Beer Suggestion: Kronenbourg 1664

SIDES

rocket, pear & parmesan salad 7.5

orange, shaved fennel & olive salad 7.5

warm spiced cauliflower, chickpeas & frizzy lettuce 7.5

steamed summer vegetables, fresh herbs 7.5

(GF) gluten free

(V) vegetarian

Executive Chef: Grant Schooling

GILBERT STREET COCKTAILS

- Strawberry Lane** **13.00**
Gin, Aperol, strawberries and grapefruit juice mash it up in our rendition of a 'bitter sweet symphony'.
- Peach Orange Blossom Julep** **16.00**
The classic Julep recipe is given a savvy makeover. Gentleman Jack and Peach Schnapps are finished with orange blossom water and fresh mint.
- Golden Fairy** **16.00**
Green Fairy Absinth is sweetened up with Vanilla Galliano, cloudy apple juice and our house made spice syrup.
- The Wild Tart** **14.00**
They say sex sells so we thought we'd try this classy number. We stuck Gin and Chambord in the naughty corner with winter berries and grapefruit juice.
- Coffee Nut Margarita** **14.00**
The Margarita makes a comeback sparked by our use of Frangelico and Illy Coffee Liquore. Ideal as a great night cap... or party starter!
- Fig and Stormy** **15.00**
Discover this wicked combination of Havana Club Anejo, Crème de Cacao, dried figs and peps.
- Honey Bourbon Cure** **16.00**
Wild Turkey American Honey is splashed with a good serving of lemon juice, the doctor's spice syrup and ginger ale.
- Honey Pear Mule** **16.00**
A real thirst quencher. Two premium vodkas in 42 Below Honey and Absolut Pears come together with limes and ginger beer to give you what can only be described as 'true freshness' in a glass.
- Apple Crumble** **13.00**
Brandy, Apple, Butterscotch Schnapps and cream all come together in our hot little cocktail oven then finished with cloudy apple juice.
- Mixologist maestro: Danny Stone**

COCKTAIL HOUR

Saturday Night 10-11pm

All the cocktails from our list, including all the old favourites and Gilbert St Originals, \$10.00

PREMIUM SPIRITS

Vodka

42 Below Range (New Zealand)
Absolut Range (Sweden)
Belvedere (Poland)
Grey Goose (France)
Zubrowka (Poland)
Babicka (Czech)

Gin

Hendricks (Scotland)
Bombay Sapphire (UK)
Tanqueray +Tanqueray No. 10 (UK)
Plymouth (UK)
Jin Gin (NZ)
Miller's (Iceland)

Absinth

Green Fairy (Czech) 60%
King Of Spirits (Czech) 70%
Koruna Bohemian Absinth (Czech) 73%

Rum

Bacardi 8yo + 151 (Puerto Rico)
Havana Club Anejo Reserva (Cuba)
Angostura 1919 (Jamaica)
Matusalem Classico 10yo (Dominican Rep)
Coruba (Jamaica)
Sailor Jerry (Caribbean)

Bourbon

Jack Daniels Single Barrel + Gentleman Jack
Wild Turkey Rare Breed + American Honey
Maker's Mark
Woodford Reserve
Jim Beam Small Batch

Whisky

Talisker 10yo	Chivas Regal 12yo
Glenfiddich 12yo	Johnnie Walker Black 12yo
Ardbeg 10yo	Johnnie Walker Blue
Laphroaig 10yo	Johnnie Walker Swing
Jameson 12yo	Canadian club 12yo

Tequila/Mezcal

Don Juan Escobar Mezcal
Scorpion Mezcal Reposado
Tequila Blu Reposado
Chinaco Reposado Tequila
Herencia Mexicana Anjeo Tequila
Herradura Anjeo Tequila
1800 Reposado
Olmeca Reposado

PREMIUM BEERS

Steam Exchange (SA):	Truffles Organic Ale
Brew Boys (SA):	Maiden Ale Ace Of Spades
Lobethal Bierhaus (SA):	American Pale Ale Red Truck Porter Hefeweizen Chocolate Oatmeal Stout Indian Pale Ale
Little Creatures (WA):	Pilsner Pale Ale Bright Ale White Rabbit Dark Ale White Rabbit White Ale
Stone and Wood Pacific Ale (Byron Bay)	
Hoegaarden (Belgium)	
Vale Ale (McLaren Vale)	
Singha Stout (Sri-Lanka)	
Budejovicky Budvar (Czech)	
Corona (Mexico)	
Heineken (Holland)	
Peroni (Italy)	
Peroni Leggera (Italy)	
Pilsner Urquell (Czech)	
Guinness (Ireland)	
Paulaner (Germany)	
Kronenbourg 1664 (France)	
Stella Artois (Belgium)	
Moritz Lager (Spain)	
Monteith's Winter Ale (NZ)	

CIDERS

Pipsqueak (WA)	
Bulmers Original (UK)	
Adelaide Hills Cider Company:	Pear Apple
Kelly Brothers (Yarra Valley):	Apple (<i>Gluten Free</i>) Pear (<i>Gluten Free</i>)
Rekorderlig (Sweden):	Apple Pear Wild Berries Strawberry and Lime Winter