



# GILBERT STREET HOTEL

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WELCOME TO THE GILBERT STREET HOTEL EXPERIENCE. PLEASE ENJOY THE CHARMING ATMOSPHERE OF ONE OF ADELAIDE'S HIDDEN GEMS. OUR FOOD IS BROUGHT TO YOU BY AN AWARD WINNING KITCHEN, USING THE FINEST PRODUCE SOUTH AUSTRALIA HAS TO OFFER. THE WINE AND BEER SELECTION HAS BEEN HANDPICKED FROM A SELECTION OF SMALL BOUTIQUE BREWERIES AND WINERIES, TO MATCH THE QUALITY OF FOOD, WHILE OFFERING WINES AND BEER WITH A SIMILAR BOUTIQUE NATURE TO THAT OF THE HOTEL. SIT BACK, RELAX AND ENJOY THE SMOOTH TUNES PLAYED BY THE DJ AND BANDS THURSDAY THROUGH SUNDAY.

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**OPEN EVERYDAY FROM 11AM • LUNCH FROM 12PM • DINNER FROM 6PM**

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TABLE SERVICE FROM 6 PM IN THE RESTAURANT ONLY.

OTHERWISE, PLEASE ORDER MEALS AT THE BAR.

SORRY, NO SEPARATE ACCOUNTS.

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**88 GILBERT STREET, ADELAIDE, SOUTH AUSTRALIA**

*phone* 08 8231 9909 *fax* 08 8410 4604

**WWW.GILBERTSTHOTEL.COM.AU**

# *weekly specials*

**MONDAY** Happy Hour 5-6pm

**TUESDAY** Happy Hour 5-6pm  
\$15 Pizza ALL DAY  
Jazz • Air Benders from 7.30pm

**WEDNESDAY** Happy Hour 5-6pm  
Last Wednesday of the month: guitar academy and guests

**THURSDAY** Happy Hour 5-6pm  
Blues & Roots Band 7pm til late  
Buffalo Wings  
USA Beer Specials

**FRIDAY** Happy Hour 5-6pm  
DJ from 5pm  
Complimentary Bar Nibbles 5-6pm  
\$10 boutique gins from 8pm

**SATURDAY** Meals Served All Day  
DJ 8pm til late  
Cocktail Hour 10pm

**SUNDAY** Meals Served All Day  
Live Music from 2pm  
Selected Bottled Beers \$6.5 All Day

## tapas

12.0 each or 3 for 30.0

- 🌿 **MUSHROOM PATE**  
truffle oil, brioche + rocket  
Ⓞ GF AVAILABLE \$2.0 EXTRA
- PEA, CHORIZO + SAFFRON CROQUETTES**  
salsa verde
- BUTTERMILK FRIED CHICKEN TENDERLOINS**  
chipotle relish  
Ⓞ GF AVAILABLE
- 🌿 **PAN ROASTED LA VERA HALOUMI**  
Adelaide hills fig relish, witlof + sourdough
- ▼ Ⓞ GF **CRISPY TOFU**  
avocado purée + shichimi togarashi (chilli sesame salt)
- 🌿 **SWEET CORN, DANISH FETTA + TARRAGON FRITTERS**  
beetroot aioli + dukkah
- DUO OF DIPS + MARINATED OLIVES**  
chargrilled crostini  
Ⓞ GF AVAILABLE \$2.0 EXTRA
- ALMOND + PARMESAN CRUMBED PORT LINCOLN SARDINES**  
pickled currants, roast garlic aioli + parsley

## cured meats

12.0 each or 3 for 30.0

Cured meats, pickled vegetables + chargrilled crostini, see specials board for today's selection

Ⓞ GF AVAILABLE

## pub grub

<b>GF</b> <b>CREOLE JAMBALAYA</b>	24.0
slow cooked chicken, chorizo, prawns, okra, mixed capsicum, jalapeno chilli, tomato + rice	
<b>SMOKEY BBQ BEEF BURGER</b>	20.0
caramelised onion + bacon jam, dill pickles, Monterey Jack cheese + tomato between jalapeno burger bun + crispy fries	
<b>GLUTEN FREE BUN \$2</b>	
<b>DOUBLE MEAT \$4.5</b>	
<b>BUTTERMILK FRIED CHICKEN BURGER</b>	20.0
Monterey Jack cheese, dill pickles, cos lettuce, aioli, tomato, jalapeno burger bun + crispy fries	
<b>GLUTEN FREE BUN \$2</b>	
<b>DOUBLE MEAT \$4.5</b>	
<b>BATTERED OR GRILLED BARRAMUNDI</b>	21.0
fries, coleslaw + roast garlic aioli	
<b>CHILLI, LEMON + PEPPER SQUID</b>	21.0
fries, coleslaw + roast garlic aioli	
<b>CHICKEN SCHNITZEL, MSA BEEF SCHNITZEL</b>	19.0
with fries + coleslaw	

## sauces

<b>CREAMY SWISS BROWN MUSHROOM, DIJON + THYME</b>	3.0
<b>BBQ KILPATRICK</b>	3.0
<b>RED WINE GRAVY</b>	3.0
<b>GREEN PEPPERCORN + ROSEMARY</b>	3.0
<b>PARMIGIANA</b>	3.0

# pizza

20.0 (15.0 all day Tuesday)

## **CHILLI BEEF CON CARNE**

mozzarella, cherry tomato, jalapenos + roast garlic aioli

## **MARGHERITA**

tomato sugo, bocconcini, cherry tomato, oregano, fresh basil + garlic oil

**ADD PROSCIUTTO \$5**

## **CHICKEN**

tomato sugo, mozzarella, artichokes + semi dried tomatoes

## **HOT SOPPRESSA**

tomato sugo, mozzarella, roast capsicum + green olive tapenade

 **GLUTEN FREE BASE \$5.0**

# salads

- ▼  **ZATAR SPICED BUTTERNUT PUMPKIN** 20.0  
crispy chickpeas, giant couscous, toasted walnuts, pickled currants, rocket, roast garlic tahini + pomegranate molasses
- ▼ **RED LENTIL** 20.0  
mixed quinoa, freekeh, witlof, pickled fennel, heirloom tomato + orange vinaigrette  
**ADD LA VERA HALOUMI \$5.5**  
**ADD BUTTERMILK CHICKEN \$5.5**  
**ADD CHARGRILLED BAROSSA CHORIZO \$5.5**

# chef plates

- GF** **PRESSED HAY VALLEY LAMB SHOULDER** 28.5  
porcini mushrooms, kalamata olives, pancetta, mixed herbs, baby carrots, brussel sprouts + red wine jus  
**Wine Suggestion** The Gimp Shiraz | **Beer Suggestion** New Belgium Dark Lager
- POTATO GNOCCHI** 26.0  
mixed mushrooms, saltbush, 62 degree egg + shaved grana padano  
**Wine Suggestion** First Drop 'Mere et fils' Chardonnay | **Beer Suggestion** Pirate Life Golden Ale
- CRISPY SKINNED DUCK BREAST** 28.5  
parsnip purée, Adelaide Hills fig relish, hazelnut, dark ale foam + cavolo nero  
**Wine Suggestion** Bests Dolcetto | **Beer Suggestion** Rodenbach Cherry Flanders Red Ale
- GF** **DF** **SMOKED ATLANTIC SALMON** 27.0  
avocado purée, golden beetroots, pickled fennel, desiree potato + cos hearts with orange vinaigrette  
**Wine Suggestion** 5452 by KT Riesling | **Beer Suggestion** Balter XPA
- GF** **DF** **CLARE VALLEY FREE RANGE CHICKEN BREAST** 26.5  
Spanish spiced, sweetcorn + roast capsicum salsa, Barossa chorizo + verde  
**Wine Suggestion** Tom Foolery Pinot Gris | **Beer Suggestion** Stone & Wood Pacific Ale
- 250GM YEARLING GRADE TERRA ROSSA SCOTCH** 36.0  
caramelised tomato + buttermilk onion rings OR  
miso glazed cos, shallot + wasabi butter  
**Wine Suggestion** Tschärke Grenache Mataro | **Beer Suggestion** Modu Operandi Red IPA

## sides

9.0 (1/2 serve 5.0)

- DF VEG **CRISPY FRIES**  
roast garlic aioli
- DF GF VEG **MIDDLE EASTERN SPICED BUTTERNUT PUMPKIN**  
roast garlic tahini + pickled currants
- GF VEG **PARMENTIER POTATOES**  
Ollson's smoked sea salt
- DF GF VEG **MIXED LEAF SALAD**  
pickled fennel, heirloom tomatoes + orange vinaigrette

## bread

- SOURDOUGH** 6.5  
handmade butter, Ollson's smoked sea salt
- GARLIC, THYME + ROSEMARY BREAD** 6.5
- CHARGRILLED CROSTINI** 4.0

# **gilbert street cocktails** \$17

## **PIRATICAL STORM**

The results of drinking heavily during a thunderstorm. Mixing the smooth flavour of Pirate Life Pale Ale with Kraken Rum and Brookvale Union Ginger Beer

## **BOURBERRY**

A strong lick of bourbon with a fruity centre, topped by a bitter finish. The taste lingers like a passionate erotic nightmare

## **RASPBERRY PINA COLADA**

Do you like being caught in the rain? If yes do we have the drink for you A classic style Pina Colada with a creamy raspberry flavour splitting it down the middle

## **TURKISH MARTINI**

The classic martini cocktail, given a white chocolate and rose twist, also now being served at A Tumble in the Grass

## **HAZELNUT CAIPIROSKA**

Oompa Loompa doopity DO TRY IT. An original Russian cocktail with our added benefit of Frangelico

## **ELDER FLOWER SPRITZ**

We're putting on the Ritz with the classic flavours of the spritz and adding smooth elderflower bitz

## **WATERMELONIES**

Citrus based, a kick of tequila has you drinking watermelon, sweet and sour, drunk in love

## **BLUEBERRY AND BASIL G & T**

Nothing faulty...(hold for laughter) about a Tim Collins featuring tastes of blueberry and basil with premium Bulldog London Gin and an Italian tonic to finish it off

## **DR KLUGERS**

Stolen from a kickass cocktail bar in London. Why not put a drink on that contains Gin, Aperol, Bitter Lemon, mint and cucumber. #BOOM!

**\$10 COCKTAIL HOUR EVERY SATURDAY NIGHT 10PM-11PM**



## g & t's

**\$10 FRIDAYS AFTER 8PM**

<b>JINZU SAKE GIN</b>	soda, fresh apple	<b>\$12</b>
<b>78° DEGREES</b>	mint, elderflower, blueberries	<b>\$11</b>
<b>HENDRICKS</b>	lemon, cucumber, rose petals	<b>\$11</b>
<b>KANGAROO ISLAND 0</b>	orange, peppercorn, rosemary	<b>\$11</b>
<b>TANQUERAY 10</b>	grapefruit, coriander	<b>\$12</b>
<b>ANTIPODES</b>	cucumber, mint	<b>\$12</b>
<b>PROHIBITION</b>	ginger, dehydrated orange	<b>\$15</b>
<b>G'VINE NOUAISSON</b>	lavender flower, lemon	<b>\$11</b>
<b>BULLDOG</b>	chamomile flower, lemon	<b>\$13.5</b>
<b>AVIATION</b>	orange peel, lavender flower	<b>\$12</b>

## gin tales **\$15**

### **WIGLEY SAPPHIRE**

Bombay Sapphire, Mrs. Wigley moscato, cucumber, green apple, strawberry, lime, mint

### **SLOE DOWN**

Haymans Sloe, smashed raspberries, raspberry liqueur, cranberry juice

### **KANGAROO ISLAND WILD SAINT**

St Germaine Liqueur, orange bitters, lemon zest

## Bourbon

Jim Beam Small Batch  
Gentleman Jack  
Jack Single Barrel  
Buffalo Trace  
Woodford Reserve  
Bookers 7.5yo  
Eagle Rare  
Basil Haydens 8yo  
Bakers 7yo  
Bulleit Rye

## Tequila

Olmecca Altos Reposado  
Patron Cafè  
Patron Silver  
1800 Coconut  
Herradura Reposado  
Espolon Reposado  
Espolon Blanco

## Gin

Bulldog *UK*  
Haymans Sloe Gin *UK*  
Kangaroo Island Wild Gin *South Australia*  
Kangaroo island O Gin *South Australia*  
Hendricks *Scotland*  
G-Vine *France*  
Antipodes *South Australia*  
Aviation *America*  
Tanqueray No10 *UK*  
Juniper Green *UK*  
Jinzu Sake *UK*  
Prohibition *South Australia*  
78° Degrees *South Australia*  
Jerry Thomas Speakeasy A La Madame *Italy*  
Jerry Thomas Speakeasy Gin A La Monsieur *Italy*

## Tonic

Fever Tree Mediterranean *UK*  
Fever Tree Indian *UK*  
Tonica Tassoni *Italy*

# Rum

Dark Matter Spiced Dark Rum *Scotland*  
Drifter Spiced Rum *South Australia*  
Captain Bligh XO Gold Rum *Georgetown, WI*  
Angostura 1919 Gold Rum *Trinidad, Tobago, WI*  
Angostura 1824 Gold Rum *Trinidad, Tobago, WI*  
Matusalem, Classic Gold Rum *Dominican Republic*  
Matusalem, Gran Reserva Gold Rum *Dominican Republic*  
Matusalem, Original Light Rum *Dominican Republic*  
Pyrat Rum OX Reserve Gold Rum *Dominican Republic*  
Cubaney Spiced Rum *Dominican Republic*  
Cubaney 5 Anejo Reserva Gold Rum *Dominican Republic*  
Dictador 12yo Gold Rum *Columbia*  
Brinley Gold Shipwreck Spiced Rum *St Kitts, WI*

# Whisk(e)y

Laphroaig Single Malt 10yo *Isle of Islay*  
Jameson Select Reserve *Ireland*  
Jameson Caskmates *Ireland*  
Laguvulin Single Malt 16yo *Isle of Islay*  
Wolfburn Single Malt *Scotland*  
Johnnie Walker Blue Label Blended *Scotland*  
Writers tears Pot Still *Ireland*  
Chivas Regal Blended 12yo *Scotland*  
Pigs Nose Blended 5yo *Scotland*  
Talisker Single Malt 10yo *Isle of Islay*  
Glenfiddich Single Malt 12yo *Scotland*  
Ardberg Single Malt 10yo *Isle of Islay*