



# GILBERT STREET HOTEL

## 2017 AUTUMN SET MENU

### entree

#### **SWEET CORN, DANISH FETTA + TARRAGON FRITTERS**

smoked Atlantic salmon, witlof + beetroot aioli

#### **MUSHROOM PATE**

truffle oil, brioche + rocket

 AVAILABLE

#### **PROSCIUTTO, BOCCONCINI, CHERRY TOMATO + PICKLED FENNEL SALAD**

with sticky balsamic

entrees served with sourdough bread + housemade smoked butter

### main course

#### **PRESSED HAY VALLEY LAMB SHOULDER**

porcini mushrooms, pancetta + mixed herbs, carrot purée, brussel sprouts + kalamata olives

#### **SPANISH MARINATED FREE RANGE CHICKEN BREAST**

sweetcorn + roast capsicum salsa, Barossa chorizo + verde

#### **POTATO GNOCCHI**

mixed mushrooms, saltbush, 62 degree egg + shaved grana padano

all mains served with garden salad

### dessert

#### **HOUSEMADE DOUGHNUTS**

pocketed with dulce de leche caramel, apple compote + vanilla bean ice cream

#### **DARK CHOCOLATE TART**

double cream + mixed berry compote

#### **SA BRIE**

fig paste, lavosh + toasted walnuts

**2 COURSE \$48**

**3 COURSE \$60**

 GLUTEN FREE  VEGETARIAN  DAIRY FREE

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