



GILBERT STREET HOTEL

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.

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

TABLE SERVICE FROM 6 PM IN THE RESTAURANT ONLY.

OTHERWISE, PLEASE ORDER MEALS AT THE BAR.

SORRY, NO SEPARATE ACCOUNTS.

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 Buffalo Wings (pre order recommended)
Premium Bourbon & Sazerac Whiskey Specials
Happy Hour 5-6pm
Last Wednesday of the month: guitar academy and guests

THURSDAY Buffalo Wings (pre order recommended)
Happy Hour 5-6pm
Blues & Roots Band 7pm til late
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 \$7.5 All Day





FIND OUR MENU
ON UBER EATS

bar snacks (available all day)

- ▼  **ZATAR FRIED CHICKPEAS** 3.5
- ▼  **SALTED BBQ ALMONDS, CASHEWS + PEPITAS** 7.0
- ▼  **SALT N VINEGAR CRISPY TOFU CHIPS** 6.0

tapas

12.0 each or 3 for 30.0

-  **CHICKPEA FALAFELS**
zatar labneh, pickled red onion + coriander
▼ AVAILABLE
-  **VEAL AND PORK MEATBALLS**
slow braised in a spicy tomato + capsicum sugo + grana padano
- PANKO CRUMBED CROQUETTES**
Paroo kangaroo, quandong gel + saltbush
- DUO OF DIPS**
marinated olives, prosciutto + warm sourdough
 AVAILABLE \$2 EXTRA | ▼ AVAILABLE
-  **LA VERA HALOUMI**
Adelaide Hills fig relish + sourdough crisp
-  **FRIED DUCK EGG**
watercress, puffed grains, pickled mushroom + truffled brioche
- BUTTERMILK CHICKEN TENDERLOINS**
Sriracha aioli
 AVAILABLE \$2 EXTRA
-  **PRAWN BISQUE**
Australian prawn, pickled fennel + chive crème fraiche



FIND OUR MENU ON UBER EATS

 GLUTEN FREE  VEGETARIAN ▼ VEGAN  DAIRY FREE

pub grub

GF DF SPICY JAMBALAYA	24.0
chicken, chorizo, prawns, okra, mixed capsicum, jalapeno chilli, tomato + rice	
SMOKEY BBQ BEEF BURGER	20.0
caramelised onion, bacon jam, dill pickles, Monterey Jack cheese, tomato, jalapeno burger bun + crispy fries	
GF GLUTEN FREE BUN \$2 ▼ AVAILABLE DOUBLE MEAT \$4.5	
BUTTERMILK FRIED CHICKEN BURGER	20.0
Monterey Jack cheese, pickles, cos lettuce, Sriracha aioli, tomato, jalapeno burger bun + crispy fries	
GF GLUTEN FREE BUN \$2 DOUBLE MEAT \$4.5	
DF BATTERED OR GRILLED BARRAMUNDI	19.0
crispy fries, lemon wedge + roast garlic aioli	
GF DF CHILLI, LEMON + PEPPER SQUID	19.0
crispy fries, lemon wedge + roast garlic aioli	
CHICKEN SCHNITZEL OR MSA BEEF SCHNITZEL	18.0
crispy fries	
ADD STEAMED VEGETABLES \$4 ADD GARDEN SALAD \$2	

sauces

CREAMY SWISS BROWN MUSHROOM + THYME DIJON MUSTARD	2.0
RED WINE GRAVY	2.0
GREEN PEPPERCORN + ROSEMARY	2.0
PARMIGIANA	3.0



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pizza

20.0 (15.0 all day Tuesday)

HOT PEPPERONI

salted ricotta, tomato sugo, mushrooms + broccoli

MARGHERITA

cherry tomatoes, tomato sugo, bocconcini + fresh basil


ADD PROSCIUTTO \$5

FALAFEL

hommus, roast capsicum, mozzarella + zatar

BAROSSA PANCETTA

green olives, tomato sugo, cherry tomatoes + mozzarella

 GLUTEN FREE BASE \$5 EXTRA | ▼ AVAILABLE

pasta

24.0 main / 18.0 Entree

HAY VALLEY LAMB SHOULDER RAGU

rigatoni, porcini mushrooms, tomato, onion, truffle oil + shaved grana padano

VEAL + PORK MEATBALLS

spaghetti, spicy tomato, roast capsicum sugo + shaved grana padano

▼ AVAILABLE



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chef plates

DUCK CASSOULET

32.0

slow braised leg + sausages, white beans, Barossa pancetta, tomato, gruyère + sourdough

 AVAILABLE

Wine Suggestion Craggy Range Pinot Noir | **Beer Suggestion** New Belgium Dark Lager

▼ ROAST CAULIFLOWER

22.0

black garlic purée, crispy capers, pickled currants, puffed grains + watercress

Wine Suggestion Alpha Box & Dice Chardonnay | **Beer Suggestion** Pirate Life Golden Ale

DUO OF PAROO KANGAROO

28.5

sirloin + panko crumbed croquette, parsnip purée, saltbush, quandong + liquorice

Wine Suggestion Koerner 'The Red' | **Beer Suggestion** Lobethal Bierhaus Pale Ale

CHARRED BROCCOLI

24.0

kale, salted ricotta, fried pepitas, crispy nduja salami, roast cherry tomatoes + salsa verde

 VEGETARIAN OPTION \$20

Wine Suggestion 5452 by KT Riesling | **Beer Suggestion** Stone & Wood Pacific Ale

PAN ROASTED ATLANTIC SALMON

28.5

spring onion mash potato, prawn bisque + pickled fennel










Wine Suggestion The Other Wine Co. Pinot Gris | **Beer Suggestion** Modu Operandi Red IPA



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sides

-    **FRIES** 9.0
Sriracha aioli
-   **SPRING ONION MASH POTATO** 9.0
-  **BROCCOLI** 9.0
crispy spicy nduja salami + olive oil
-    **MIXED LEAF SALAD** 9.0
cherry tomatoes, pickled fennel + orange vinaigrette

bread

- HANDMADE SOURDOUGH** 8.0
smoked maple butter
- HANDMADE SOURDOUGH** 8.0
garlic, thyme + rosemary butter



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