

# THE 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  
Buffalo Wings (pre order recommended)  
Premium Bourbon & Sazerac Whiskey Specials

**THURSDAY** Happy Hour 5-6pm  
Buffalo Wings (pre order recommended)  
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 Bottles/cans \$7.5 All Day



FIND OUR MENU  
ON UBER EATS

# tapas

## **BUTTERMILK CHICKEN**

Sriracha aioli

 AVAILABLE

12.0

## **DUO OF DIPS & MARINATED SA OLIVES**

char grilled focaccia

 GLUTEN FREE AVAILABLE \$2 |  AVAILABLE

12.0

## **CHARRED SWEETCORN**

jalapeno salt, Manchego + confit garlic

12.0

## **PROSCIUTTO & 62 DEGREE EGG**

radicchio pesto, parmesan foam + focaccia crisps

 AVAILABLE \$2 EXTRA

12.0

## **CAULIFLOWER MAC 'N' CHEESE**

garlic, herb + bacon crumbs

 AVAILABLE

8.5

## **TEMPURA BATTERED SPENCER GULF PRAWNS**

avocado puree, fennel + seeded mustard remoulade + lemon

16.0

## **SHIITAKE MUSHROOM + TOFU 'MEATBALLS'**

ginger glaze + toasted sesame

10.0



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 GLUTEN FREE  VEGETARIAN  VEGAN  DAIRY FREE

## pub grub

**SMOKEY BBQ BEEF BURGER** 20.0

caramelised onion, bacon jam, dill pickles, Monterey Jack cheese, tomato, jalapeno burger bun + crispy fries

 GLUTEN FREE BUN \$2

**BUTTERMILK FRIED CHICKEN BURGER** 20.0

Monterey Jack cheese, pickles, cos lettuce, Sriracha aioli, tomato, jalapeno burger bun + crispy fries

 GLUTEN FREE BUN \$2

**TEMPURA BATTERED BARRAMUNDI** 21.0

crispy fries, lemon wedge + roast garlic aioli

GRILLED AVAILABLE

 **CHILLI, LEMON + PEPPER SQUID** 21.0

crispy fries, lemon wedge + roast garlic aioli

 AVAILABLE

**CHICKEN SCHNITZEL OR MSA BEEF SCHNITZEL** 18.0

crispy fries

ADD STEAMED VEGETABLES \$4

ADD GARDEN SALAD \$2

## sauces

**SWISS BROWN MUSHROOM, DIJON MUSTARD + THYME** 2.0

**PEPPERCORN, ONION + ROSEMARY** 2.0

**RED WINE** 2.0

**PARMIGIANA** 3.0



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## pizza - HOUSE MADE SEMOLINA DOUGH

20.0 (15.0 all day Tuesday)

### HOT PEPPERONI

mozzarella + tomato sugo

### CHILI & GARLIC FREE RANGE PORK

tomato sugo, mozzarella, roast capsicum + radicchio pesto

### BBQ CHICKEN

mozzarella, bacon, pineapple + smokey BBQ sauce


### MARGHERITA

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

ADD PROSCIUTTO \$5


### MUSHROOM

tomato sugo, caramelized onion, Manchego + Kalamata olives

 GLUTEN FREE BASE \$5 EXTRA | ▼ AVAILABLE

## salad

▼   **CHARRED AVOCADO & RED LENTIL** 23.0  
wilted kale, heirloom radish, sweetcorn + almond with sherry orange vinaigrette

 **WATERMELON & HEIRLOOM TOMATO** 20.0  
ricotta, basil, dehydrated Kalamata olives, cos hearts + strawberry vinaigrette

▼ AVAILABLE

ADD LA VERA HALOUMI \$6

ADD CHAR GRILLED CHICKEN TENDERLOINS \$5.5

ADD PROSCIUTTO \$5



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# chef plates

**GF** **DUO OF HAY VALLEY LAMB** 32.0  
loin and pressed shoulder, local asparagus, smoked eggplant puree, soft fetta,  
toasted walnuts + mulberry molasses

**Wine Suggestion** Koerner 'The Red' | **Beer Suggestion** Balter XPA

**DUCK BREAST** 28.5  
vanilla scented parsnip, beetroot brioche + liquorice

**Wine Suggestion** Craggy Range Pinot Noir | **Beer Suggestion** Mismatch Red Ale

**GF** **DF** **BERKSHIRE FREE RANGE PORK** 25.0  
braised baby turnips, shiitake mushrooms, peas, fennel  
+ seeded mustard remoulade

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

▼ **TEMPURA BATTERED ZUCCHINI BLOSSOMS** 23.0  
tofu, sweetcorn and basil mousse, tomato sugo, dehydrated Kalamata olives,  
rocket + sticky balsamic

**Wine Suggestion** 5452 by KT Riesling | **Beer Suggestion** Lobethal Hefeweizen

**GF** **CRISPY SKINNED ATLANTIC SALMON** 30.0  
avocado puree, heirloom tomatoes, radishes, cos hearts, buttermilk + chive oil

**Wine Suggestion** BABO Pinot Grigio | **Beer Suggestion** Goodieson Pilsner








**STEAK OF THE DAY**  
please see specials



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**GF** GLUTEN FREE VEGETARIAN ▼ VEGAN **DF** DAIRY FREE

## sides

-   **FRIES** 9.0  
Sriracha aioli
-   **BEEF FAT ROASTED POTATOES** 9.0  
rosemary salt
-  **COS HEART SALAD** 9.0  
cherry tomato, ricotta, dehydrated Kalamata olives + buttermilk dressing
- ▼   **WILTED KALE & PEAS** 9.0  
EVOO + toasted walnuts

## bread

- WARM HOUSE MADE FOCACCIA** 6.0  
EVOO or confit garlic + thyme butter



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