

-GSH-

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.

Sit back, relax and enjoy the smooth tunes played
by the DJ and bands Tuesday through Sunday.

Kitchen open every day from 11am.

Table service from 6pm in the restaurant only.
Otherwise, please order meals at the bar.

WEEKLY SPECIALS

Monday	Happy Hour 5-6pm \$2 off pints + base spirits + house wines \$22 Pasta Special
Tuesday	Meals Served All Day Happy Hour 5-6pm \$22 Pizza Special Live Jazz from 7.30pm
Wednesday	Meals Served All Day Happy Hour 5-6pm GSH Buffalo Wings <i>[Pre order only]</i> Premium Bourbon & Whiskey Special \$22 Steak & Caesar Salad <i>[Lunch only]</i>
Thursday	Meals Served All Day Happy Hour 5-6pm GSH Buffalo Wings <i>[Pre order only]</i> Blues & Roots Band 7pm till late USA Beer Specials \$22 Steak & Caesar Salad <i>[Lunch only]</i>
Friday	Meals Served All Day Happy Hour 5-6pm DJ from 5pm
Saturday	Meals Served All Day Cocktail Hour 10pm
Sunday	Meals Served All Day Live Music from 2pm Neighbours Day <i>[Discount for Adelaide CBD residents]*t+c</i>

TAPAS [3 FOR \$45]

*EXCLUDING GRAZING BOARD

Grazing Board [GFA,DFA,VNA] Housemade dip + marinated olives + cured meats + pickled veg + marinated feta + semi dried tomatoes + BBQ mixed nuts + foccacia	30
Nashville Chicken Spicy wet rub + dill pickles + ranch sauce	16
Pork Meatballs [GF] Pizzaiola sauce + mozzarella + rocket	16
Jamaican Jerk Prawns [GF, DF, I] Coconut & coriander sauce + fresh lime & spring onion	17.5
Crab Arancini [I] Sweetcorn + leek + pickled daikon + furikake aioli	15.5
Battered Cauliflower [GF,VN] Korean curry sauce + toasted sesame + pickled cucumber	14.5
Fleurieu Whipped Labneh [GFA] Roast cherry tomatoes + toasted pepita's + EVOO + warm za'atar turkish bread	16
Pan Roasted Local Haloumi [GF] Zuni pickle + salsa delicata	17
Cumberland Sausage [DF] Dijon mustard + IPA onions	6

Vegetarian [VG], Vegan [VN], Gluten Free [GF]

Dairy Free [DF], Available Option [A]

Imported Seafood [I], Australian Seafood [AU], Mixed Seafood [M]
[Certain GF dishes are unavailable Wednesday + Thursday dinner]

CHEF PLATES

Char Grilled Yellowfin Tuna [GF, DF, I] Salsa verde potatoes + puttanesca salsa	35
Herb Marinated Chicken Breast [GF] Truffled cauliflower puree + pickled shimeji mushrooms + charred spring onion + chicken jus	33
Roasted Broccoli [GF, VN] Almond romesco + smoked leeks + toasted buckwheat + crispy chilli oil	28
Middle Eastern Pressed Lamb Shoulder [GF] Walnut muhammara + pickled red onion + crispy chickpeas + mint + coriander + medjool date salad	36
Steak of the Day Crispy fries + cafe de Gilbert butter [GF] OR Miso onion + mushrooms + steamed beans + jus	POA

SIDES

Truffle Fries [GF] Sea salt + parmesan cheese + truffle oil	16
Crispy Fries [GF, VNA] Tomato sauce	12
Steamed Beans [GFA] Almond romesco + garlic toasted breadcrumbs	14
Steamed Market Vegetables [GF, VN] Roast garlic EVOO	12
Beef Fat Roasted Potatoes [DF, GFA, VGA] Rosemary salt + IPA onion aioli	12
Wedge Salad Shaved radish + roast capsicum + cucumber + vinaigrette	12
Focaccia [VN] Whipped EVOO	10
Roast Garlic + Cheesy Focaccia [VG]	10
+ Vegan Cheese	2

PUB GRUB

Nashville Fried Chicken Burger Spicy wet rub + dill pickles + ranch sauce + cos + crispy fries	27
Beef + Bacon Burger [Cooked Medium] [GFA, DFA, VNA] Smokey maple bacon + american cheese + dill pickles + jalapeno mustard + IPA onions + crispy fries	27
+ Plant based patty	2
+ Vegan cheese	4
+ Gluten free bun	3
Creole Jambalaya [GF, DF, I] Slow braised chicken + prawns + spicy sausage + okra + holy trinity vegetables + paprika + tomatoes + parsley + spring onion + rice	27
Steak & Caesar [GFA, DFA] Roast potatoes + 63° egg + red wine jus	27.5
Wed - Thurs lunch special only	22
Chilli + Lemon Fried Australian Squid [DF, GFA, AU] Salad + crispy fries + Tartare sauce	28
Australian Market Fish [Battered or Grilled] [DF, GFA, AU] Salad + crispy fries + Tartare sauce	30
Herb Crumbed Chicken Schnitzel [DF]	23
Black Angus Beef Schnitzel [DF]	23
Plant Based Schnitzel [VN] Crispy fries	25
+ Market salad [GF, VN]	3
+ Steamed seasonal veg [GF, DF, VN]	3

SAUCES

Creamy mushroom (dijon + thyme) [GF]	3
Pepper (caramelised onion + rosemary) [GF]	3
Red wine gravy [GF]	3
Parmigiana [GF + VNA]	4

PIZZA

\$22 ON TUESDAY

Margherita [VG] Tomato sugo + fior di latte + fresh basil + roast garlic oil	27
New York Pepperoni Tomato sugo + provolone + pepperoni + parmigiano	27
Prosciutto [VGA] Pistachio pesto + fior di latte + roast capsicum + green olives	27
Pumpkin [VG] Salsa verde + mozzarella + smoked leek + toasted pepita's + rocket	27
+ Sliced prosciutto	6
+ Vegan cheese	4
+ Gluten free base	4

PASTA

\$22 ON MONDAY

Bucatini Granchio [DF, VNA, I] Blue swimmer crab meat + sweet corn + tomato + ginger + chilli + white wine + garlic pangrattato	28
Pappardelle Con Misto Di Funghi [VG] Mixed mushrooms + thyme + baby spinach + cream + grated parmesan	28

SALAD

Chargrilled Pumpkin [GFA, VN] Cos + pickled red onion + mixed grains + blistered grapes + lemon za'atar vinaigrette	24
Persian Fatteh [VG, DFA, GFA] Crispy chickpeas + cherry tomatoes + mint + coriander + radish + pinenuts + whipped labneh + toasted turkish bread + pomegranate vinaigrette	24
+ Char grilled chicken [GF, DF]	6
+ Pan roasted haloumi [GF]	6

DESSERTS

Warm Ricotta, Honey & Rosemary Torte [GF, VG]	
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Lemon curd + toasted almonds + fleurieu cream	
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Frozen Biscoff Parfait	
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Dark chocolate mousse + salted pretzels + caramelised banana sauce	
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