

# -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 *[Pre order only]*  
Premium Bourbon & Whiskey Special  
**\$22 Steak & Caesar Salad *[Lunch only]***

Thursday

Meals Served All Day  
Happy Hour 5-6pm  
GSH Buffalo Wings *[Pre order only]*  
Blues & Roots Band 7pm till late  
USA Beer Specials  
**\$22 Steak & Caesar Salad *[Lunch only]***

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**  
*[Discount for Adelaide CBD residents]\*t+c*

## TAPAS [3 FOR \$45]

\*EXCLUDING GRAZING BOARD

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

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

Dairy Free [DF], Available Option [A]

[Certain GF dishes are unavailable Wednesday + Thursday dinner]

## CHEF PLATES

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

## SIDES

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

## PUB GRUB

<b>Nashville Fried Chicken Burger</b> Spicy wet rub + dill pickles + ranch sauce + cos + crispy fries	27
<b>Beef + Bacon Burger</b> [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
<b>Creole Jambalaya</b> [GF, DF] Slow braised chicken + prawns + spicy sausage + okra + holy trinity vegetables + paprika + tomatoes + parsley + spring onion + rice	27
<b>Steak &amp; Caesar</b> [GFA, DFA] Roast potatoes + 63° egg + red wine jus	27.5
<b>Wed - Thurs lunch special only</b>	22
<b>Chilli + Lemon Fried Australian Squid</b> [DF, GFA] Salad + crispy fries + Tartare sauce	28
<b>Australian Market Fish</b> [Battered or Grilled] [DF, GFA] Salad + crispy fries + Tartare sauce	30
<b>Herb Crumbed Chicken Schnitzel</b> [DF]	23
<b>Black Angus Beef Schnitzel</b> [DF]	23
<b>Plant Based Schnitzel</b> [VN] Crispy fries	25
+ Market salad [GF, VN]	3
+ Steamed seasonal veg [GF, DF, VN]	3

## SAUCES

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

## PIZZA

**\$22 ON TUESDAY**

<b>Margherita</b> [VG] Tomato sugo + fior di latte + fresh basil + roast garlic oil	27
<b>New York Pepperoni</b> Tomato sugo + provolone + pepperoni + parmigiano	27
<b>Prosciutto</b> [VGA] Pistachio pesto + fior di latte + roast capsicum + green olives	27
<b>Pumpkin</b> [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**

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

## SALAD

<b>Chargrilled Pumpkin</b> [GFA, VN] Cos + pickled red onion + mixed grains + blistered grapes + lemon za'atar vinaigrette	24
<b>Persian Fatteh</b> [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

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## DESSERTS

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**Warm Ricotta, Honey & Rosemary Torte** [GF, VG]

Lemon curd + toasted almonds + fleurieu cream

14

**Frozen Biscoff Parfait**

Dark chocolate mousse + salted pretzels + caramelised  
banana sauce

14

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