

# -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 <b>\$15 Pasta Special</b>
Tuesday	Meals Served All Day Happy Hour 5-6pm <b>\$15 Pizza Special</b> Jazz Band – The Airbenders from 7.30pm
Wednesday	Meals Served All Day Happy Hour 5-6pm Buffalo Wings <i>[Pre order only]</i> Premium Bourbon & Whiskey Special <b>\$15 Steak &amp; Caesar Salad <i>[Lunch only]</i></b>
Thursday	Meals Served All Day Happy Hour 5-6pm Buffalo Wings <i>[Pre order only]</i> Blues & Roots Band 7pm till late USA Beer Specials <b>\$15 Steak &amp; Caesar Salad <i>[Lunch only]</i></b>
Friday	Meals Served All Day Happy Hour 5-6pm DJ from 5pm
Saturday	Meals Served All Day DJ 8pm till late Cocktail Hour 10pm
Sunday	Meals Served All Day Live Music from 2pm Beer Specials <b>Neighbour Day</b> <i>[Discount for Adelaide CBD residents]*t+c</i>

## SNACKS

<b>Grazing Plate</b> [GFA, DFA, VNA] House made dip + zuni pickle + Jersey milk curd + marinated S.A. olives + BBQ mixed nuts + cured meats + crostini	<b>25</b>
<b>Nashville Fried Chicken</b> Cayenne wet rub + pickles + fresh bread + ranch	<b>14</b>
<b>Chargrilled Australian Squid &amp; Barossa Chorizo</b> [GFA,DF] Romesco sauce + ink crumbs + aioli	<b>15</b>
<b>Patatas Bravas</b> [GF, DF, VNA] Fried potatoes + spicy tomato salsa + aioli	<b>10</b>
<b>Pulled Pork Soft Taco (x2)</b> [DFA] Guajillo chilli pulled pork + salsa + queso fresco cheese + fried free range eggs	<b>16</b>
<b>Pulled Tofu Soft Taco (x2)</b> [VNA] Guajillo chilli pulled tofu + enoki mushrooms + salsa + queso fresco cheese + fried free range eggs	<b>15</b>
<b>Chilled Avocado + Blue Swimmer Crab</b> [GF, DF] Lime mayonnaise + shaved radish + puffed quinoa + cos hearts	<b>15</b>
<b>Duck + Pistachio Terrine</b> [GFA] Fig chutney + cornichons + watercress + warm sourdough	<b>15</b>
<b>Jersey Curd + Heirloom Tomatoes</b> [VG, GFA] Basil oil + black garlic crunch	<b>14</b>
<b>Zucchini + Pea &amp; Mint Arancini</b> [VG] Salsa verde + ricotta salata	<b>12</b>
<b>Anchovy Soldiers</b> [DF] Sourdough crisps + sauce gribiche + shaved fennel	<b>15</b>
<b>Selection of Local &amp; Imported Cheese</b> <i>See specials board for options</i> Plum rolanda + almonds + house lavosh	<b>12pp</b>

Vegetarian [VG], Vegan [VN], Gluten Free [GF],  
 Dairy Free [DF], Available Option [A]

[Certain GF dishes are unavailable Wednesday + Thursday dinner]

## CHEF PLATES

<b>Mushroom &amp; Chargrilled Broccoli</b> [GF, VN] Ginger & garlic roasted King Brown mushrooms + cashew miso + nori oil + puffed wild rice	25
<b>Venison Sirloin</b> [GF, DF] Eyre Peninsula lentils + caramelised pumpkin + puffed pepitas + star anise gel + crispy kale + red wine jus	30
<b>Crispy Skinned Atlantic Salmon</b> Salt baked celeriac + pea puree + shaved fennel + watercress	32
<b>Pressed Lamb Shoulder</b> [GF, DF] Smoked eggplant puree + heirloom tomatoes + salsa verde + jerusalem artichokes	34
<b>Steak of the Day</b> Crispy fries + black garlic butter	POA

## SIDES

<b>Wedge Salad</b> Cos lettuce + crunchy bacon + blue cheese sauce	10
<b>Crispy Fries</b> [GF, DF, VNA] Rosemary sea salt + roast garlic aioli	10
<b>Southern Fried Onion Rings</b> [VG] Ranch	10
<b>Seasonal Steamed Veg</b> [GF, DF]	10
<b>Housemade Sourdough Mini loaf</b> [VG] Churned butter	7
<b>Housemade Sourdough Mini loaf</b> [VN] Garlic + thyme butter	7

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## PUB GRUB

<b>Nashville Spiced Chicken Sandwich</b> Cayenne wet rub + pickles + cos lettuce + American cheese + ranch sauce + crispy fries	22
<b>Beef Burger</b> [Cooked Medium] [GFA, DFA] Cola braised onions + bacon + American cheese + pickles + jalapeño mustard + lettuce + crispy fries [substitute] plant based patty [VN]	22
<b>Panko Crumbed Katsu Prawn Burger</b> [DFA] Pickled carrot + daikon slaw + fermented chilli aioli + crispy fries	22
<b>Steak &amp; Caesar</b> [GFA] Roast potatoes + red wine jus	22
<b>Wed - Thurs lunch special only</b>	15
<b>Chilli + Lemon Fried Australian Squid</b> [DF, GFA] Roast garlic aioli + cos, radicchio & cucumber salad + crispy fries	24.5
<b>Australian Market Fish</b> [Battered or Grilled] [DF, GFA] Roast garlic aioli + cos, radicchio & cucumber salad + crispy fries	26.5
<b>Garlic + Herb Crumbed Chicken Schnitzel</b>	20
<b>Black Angus Beef Schnitzel</b>	20
<b>Plant Based Chicken Schnitzel</b> [VN] Crispy fries	20
+ Cos, radicchio & cucumber salad [GF, VN]	3
+ Steamed seasonal veg [GF, DF]	3

## SAUCES

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

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## PIZZA

**\$15 ON TUESDAY**

<b>Margherita</b> [VG] San Marzano tomato + melted bocconcini + fresh basil + roast garlic olive oil	20
<b>New York Pepperoni</b> San Marzano tomato + provolone + pepperoni + Reggiano Parmigiano	20
<b>Barossa Smoked Ham</b> San Marzano tomato + mozzarella + jalapeno chilli + semi-dried tomato + pineapple	20
<b>Vegetarian</b> San Marzano tomato + mozzarella + mushroom + green capsicum + kalamata olives + onion	20
+ Sliced Prosciutto	5
+ Vegan Cheese or Gluten Free Base	3

## PASTA

**\$15 ON MONDAY**

<b>Spaghetti Gamberi</b> Prawns + Barossa chorizo + peas + fresh tomato + EVOO + pangrattato	20
<b>Penne Beef &amp; Mushroom Ragu</b> Tomato braised beef + onions + garlic + red wine + portabello mushrooms + baby spinach + ricotta salata	20

## SALADS

<b>Caesar</b> [GFA] Cos hearts + crispy bacon + croutons + 63° egg + Grana Padano + caesar mayonnaise	20
<b>Caramelised Pumpkin</b> [GF, DFA] Sumac roasted red onions + freekah + radicchio + fetta + pickled currants + toasted pistachio + saffron vinaigrette	20
+ Chargrilled Chicken	5

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## DESSERTS

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**Textures of Chocolate** [GF]

Fudge cake + mousse + dehydrated double cream  
+ freeze dried raspberries

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14

**Poached Rhubarb**

Pistachio Sponge + star anise gel + coconut anglaise

14

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