

-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
\$20 Pasta Special

Tuesday

Meals Served All Day
Happy Hour 5-6pm
\$20 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
\$20 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
\$20 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

Grazing Plate [GFA, DFA, VNA] Housemade dip + marinated olives + cured meats pickled veg + Persian fetta + BBQ mixed nuts + potato foccacia	26
Korean Pork Meatballs [DF] Sticky gochujang sauce + kimchi + sesame seeds	15
Soft Shell Taco's [DF Available] Pulled beef barbacoa + pickled red cabbage + avocado + lime crema	16
Grilled Mix Mushrooms [GF, V] Sesame rice puffs + smokey eggplant + macadamia puree + pickled shallots	15
Beef Skewers [DF] Thai marinated + cucumber + mint + coriander salad + crying tiger nam jim	16
Buttermilk Fried Chicken Spicy buffalo sauce + dill pickles + ranch	16
Potato Foccacia Soldiers Fior di latte + anchovies + pickled fennel + salsa verde	13
Prawn + Crab + Corn Croquettes Finger lime aioli + shaved radish	15.5
Truffled Parmesan Polenta Chips [GF] Mushroom ketchup	12

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

Dairy Free [DF], Available Option [A]

[Certain GF dishes are unavailable Wednesday + Thursday dinner]

CHEF PLATES

Pan Roasted Barramundi [GF] Braised artichoke + pea barigoule + pickled fennel + potato allumettes	35
Shawarma Spiced Lamb Shoulder [GF Available] Roast garlic yoghurt + sumac onion + shaved radish + freekeh + parsley salad + pomegranate molasses	33.5
Char Grilled Broccoli [GF,VN] Smokey eggplant + macadamia puree + puffed sesame rice crisps + fermented chilli + pickled shallots	25
Paroo Kangaroo Sirloin [GF + DF] Beetroot puree + caramelised brussel sprouts + jerusalem artichoke crisps + red wine jus	35
Steak of the Day [GF,DF] Red chimichurri + fries OR Beef fat confit onions + broccolini + mushroom ketchup [GF,DF]	POA
SIDES	
Garden Salad [GF, VG, VNA] Cherry tomatoes + cucumber + mixed lettuce + cider vinaigrette	12
Beef Fat Potatoes [GF, DF] Spiced tomato salt	12
Crispy Fries [GF, DF, VNA] Rosemary sea salt + roast garlic aioli	12
Southern Fried Onion Rings [VG] Ranch sauce	12
Seasonal Steamed Veg [GF, DF, VN]	12
Housemade Potato Foccacia Smoked tomato butter + olive salt	8.5
Housemade Potato Foccacia [VN] Garlic + thyme butter	8.5

PUB GRUB

Spicy Buffalo Fried Chicken Sandwich Dill pickles + ranch sauce + cos + potato bun + crispy fries	25
Cheese Burger [Cooked Medium] [GFA, DFA] 225g pattie + double american cheese + dill pickles + jalapeno mustard + potato bun + crispy fries	25
Plant Based Burger [GF, DFA] [VN Available] Double american cheese + dill pickles + tomato + cos + Jalapeno mustard + potato bun + crispy fries	25
+ Vegan cheese	3
+ Gluten free bun	3
Creole Jambalaya [GF] Slow braised chicken + prawns + spicy sausage + okra + holy trinity vegetables + paprika + tomatoes + parsley + spring onion + rice	25
Steak & Caesar [GFA, DFA] Roast potatoes + 62° egg + red wine jus	26
Wed - Thurs lunch special only	20
Chilli + Lemon Fried Australian Squid [DF, GFA] Roast garlic aioli + salad + crispy fries	26
Australian Market Fish [Battered or Grilled] [DF, GFA] Roast garlic aioli + salad + crispy fries	28
Herb Crumbed Chicken Schnitzel [DF]	22
Black Angus Beef Schnitzel [DF]	22
Plant Based Chicken Schnitzel [VN] Crispy fries	22
+ Market fresh 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

\$20 ON TUESDAY

Margherita [VG]

Tomato sugo + melted fior di latte + fresh basil +
roast garlic oil

25

New York Pepperoni

Tomato sugo + provolone + pepperoni + Parmigiano

25

Capricciosa [VG Available]

Tomato sugo + fior di latte + ham + mushroom + kalamata
olives + artichokes

25

Cavol Fiore [VG Available]

Fior di latte + anchovies + cauliflower + pinenuts +
salsa verde

25

+ Sliced prosciutto

6

+ Vegan cheese

3

+ Gluten free base

4

PASTA

\$20 ON MONDAY

Rigatoni Beef Ragù [DF Available]

Porcini mushrooms + red wine + rosemary + tomato +
grana padano

25

Casarecce Alla Rose

Roast garlic + chilli + mixed herbs + tomato sugo +
fleurieu cream + vodka + grana padano + pangrattato

25

SALAD

Japanese Poached Prawn [DF,GF]

Soba noodle + cucumber + coriander + shaved wombok
cabbage + spring onion + sesame + miso + ginger
dressing

25

Roast Cauliflower [GF,VGN]

Brussel sprouts + quinoa + chickpea popcorn + pickled
golden beetroot + red chimichurri dressing

25

+ Chargrilled chicken [GF, DF]

6

+ Prosciutto

6

DESSERTS

Dark Chocolate Mousse [VG]

Raspberry compote + double cream + crystalised
chocolate + cannoli tuile biscuits

14

Mandarin + Almond + Ginger Cake [GF]

Mandarin granita + vanilla whipped ricotta

14