

-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, 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 Tuesday through Sunday.

Kitchen open every day from 11am.

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

Keen to see our
other menus?



WEEKLY SPECIALS

Monday	Happy Hour 5-6pm \$2 off pints + base spirits + house wines \$15 Pasta Special
Tuesday	Meals Served All Day Happy Hour 5-6pm \$15 Pizza Special 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 \$15 Steak & Caesar Salad <i>[Lunch only]</i>
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 \$15 Steak & Caesar Salad <i>[Lunch only]</i>
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 Neighbour Day <i>[Discount for Adelaide CBD residents]*t+c</i>

SNACKS

Grazing Plate [GFA + DFA + VNA] House made dip + vegetable frittata + Jersey milk curd + marinated S.A. olives + BBQ mixed nuts + cured meats + crostini	25
Pork & Ginger Meatballs [DFA] Sticky hoisin + spring onion + fresh chilli + puffed rice	13
Fried Fish Soft Taco [DFA] Pico de gallo salsa + shaved red cabbage + queso fresco cheese	14.5
Fried Tofu Soft Taco [VNA] Pico de gallo salsa + shaved red cabbage + queso fresco cheese	12.5
Jamaican Crab Cakes [DF] Jerk spiced corn salsa + fresh lime	15
Chargrilled Australian Squid & Barossa Chorizo [GFA + DF] Romesco sauce + ink crumbs + alioli	15
Nashville Fried Chicken Cayenne wet rub + pickles + fresh bread + ranch	14
Ortiz Anchovie Soldiers Jersey milk curd + pickled shallots + sourdough + capsicum alioli + parsley	14.5
Red Lentil, Beetroot & Mint Falafel [VN] Vegan black sesame aioli + sumac carrot salad	10
Patatas Bravas [GF + DF + VNA] Fried potatoes + spicy tomato salsa + aioli	10
Spicy Potato & Pea Samosas [VN] Tamarind chutney + coriander	10
Selection of Local & Imported Cheese <i>See specials board for options</i> Plum rolanda + almonds + house lavosh	12pp

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

[Certain GF dishes are unavailable Wednesday + Thursday dinner]

CHEF PLATES

Paroo Kangaroo Sirloin [GF] Beetroot & black sesame puree + hasselback carrots + watercress + kalamata crumb	32
Pan Roasted Atlantic Salmon [GF] Leek & cos à l'étuvée + pickled kohlrabi + tarragon oil	32
Pork Sirloin [GF] Sweetcorn puree + agrodolce black cabbage + confit red capsicum	27.5
Chargrilled Broccoli & King Brown Mushrooms [GF + VN] Cashew miso puree + furikake + puffed wild rice	24
Heirloom Tomato & Goat Cheese Galette [VG] Shaved zucchini + basil & rocket salad + roast garlic + toasted pistachio + EVOO	26
300g YG Scotch [GF + DF] Red wine & shallot butter + crispy fries	36

SIDES

Pea + Cos Heart Salad [GF + VNA] Ricotta + chives + caramelised lemon vinaigrette	10
Market Salad [GF + VN] Mixed lettuce + white mustard vinaigrette	10
Crispy Fries [GF + DF + VNA] Rosemary sea salt + roast garlic aioli	10
Poutine Fries Chicken gravy + cheese curds	12
Southern Fried Onion Rings [VG] Ranch	10
Seasonal Steamed Veg [GF + DF]	10
Housemade Sourdough Focaccia [VN] Local olive oil + dukkah	6
Housemade Sourdough Focaccia [VG] Confit garlic + thyme butter	6

PUB GRUB

Nashville Spiced Chicken Sandwich Cayenne wet rub + pickles + cos lettuce + American cheese + ranch sauce + crispy fries	22
Beef Burger [Cooked Medium] [GFA + DFA] Cola braised onions + bacon + American cheese + pickles + jalapeño mustard + lettuce + crispy fries	22
Add plant based patty	
Panko Crumbed Katsu Prawn Burger [DFA] Pickled carrot + daikon slaw + fermented chilli aioli + crispy fries	22
Steak & Caesar [GFA] Roast potatoes + red wine jus	22
Wed - Thurs lunch special only	15
Chilli + Lemon Fried Australian Squid [DF + GFA] Roast garlic aioli + garden salad + crispy fries	24.5
Battered or Grilled Australian Market Fish [DF + GFA] Roast garlic aioli + garden salad + crispy fries	25
Garlic + Herb Crumbed Chicken Schnitzel	20
Black Angus Beef Schnitzel	20
Plant Based Chicken Schnitzel [VN] Crispy fries	20
+ Market Salad [GF + VN]	2.5
+ Steamed Seasonal Veg [GF + DF]	2.5

SAUCES

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

Vegetarian [VG], Vegan [VN], Gluten Free [GF],
Dairy Free [DF], Available Option [A]
[Certain GF dishes are unavailable Wednesday + Thursday dinner]

PIZZA

\$15 ON TUESDAY

Margherita [VG]

San Marzano tomato + melted bocconcini +
fresh basil + roast garlic olive oil

20

New York Pepperoni

San Marzano tomato + provolone + pepperoni +
Reggiano Parmigiano

20

Barossa Smoked Ham

San Marzano tomato + mozzarella + zucchini +
semi-dried tomatoes

20

Vegetarian

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

Spaghetti Grancho [DF]

Spaghetti + blue swimmer crab + fermented chilli +
sweetcorn + parsley + olive oil + pangrattato

20

Fusilli di Farro Zucchine [VNA]

Spelt fusilli + zucchini + broccoli & baby spinach +
basil pesto + ricotta salata

20

+ GF Spaghetti

2

SALADS

Caesar [GFA]

Cos hearts + crispy bacon + croutons + 63° egg +
Grana Padano + Caesar mayonnaise

18

Raw [VN + GF]

Grated beetroot + carrot + avocado + almonds +
hemp seeds & rocket + sherry & mustard vinaigrette

18

Smoked Atlantic Salmon [GF + DF]

Watercress + kohlrabi + potato +
caramelised lemon vinaigrette

18

+ Chargrilled Chicken

5

DESSERTS

Dark Chocolate Fudge Cake [GF] Mixed berry compote + crushed pistachios + runny cream	12
Rhubarb & Almond Cake [GFA] Burnt butter crumbs + orange curd + vanilla ice cream	12
Banana Parfait [GF] Dulce de leche caramel mousse + pecan & popcorn praline	12

Vegetarian [VG], Vegan [VN], Gluten Free [GF],
Dairy Free [DF], Available Option [A]
[Certain GF dishes are unavailable Wednesday + Thursday dinner]