

-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 + aged cheddar + semi dried tomatoes + BBQ mixed nuts + focaccia	30
Nashville Chicken Spicy wet rub + dill pickles + ranch sauce	16.5
New York Arancini Three cheese + pepperoni + jalapeños + tomato sugo + rocket	15
Soft Shell Tacos [DFA] Sloppy Joe braised beef + chilli + roast capsicum + avocado & coriander salsa + queso fresco	15.5
Whipped Feta [GFA] Heirloom tomatoes + dehydrated Kalamata olives + pinenuts + charred crostini	15.5
Barossa Chorizo & Prawn Skewers [GF, DF, I] Guindilla chilli salsa verde + potato cerillas	16
Quinoa Crumpets [AU] Smoked Tasmanian salmon + pickled fennel + chive sour cream + dill oil	17.5
Pan Roasted Local Haloumi [GF] Roasted pear + chilli honey + toasted buckwheat	16.5
Cajun Corn Ribs [GF, DFA] Creole spice + ranch sauce + parmesan cheese	13.5

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

Pressed Greek Lamb Shoulder [GF, DFA] Whipped feta + heirloom tomatoes + baby cucumber + pickled onion + dehydrated Kalamata olives + aged vinegar	39
Char Grilled Tuna [GF, DF, I] White bean purée + pickled fennel + radish + shaved zucchini + buckwheat salad + orange vinaigrette	36.5
Pan Roasted Sweet Potato 'Steak' [GF, VN] Chilli & eggplant relish + toasted sunflower seeds + pickled currants + mint + coriander	25
Mexican Spiced Chicken Breast [GF, DFA] Sweetcorn purée + avocado + salsa + queso fresco + crispy corn ribs + pickled chilli	33
Steak of the Day Crispy fries + cafe de Gilbert butter [GF] OR Mushroom xo + steamed broccolini + crispy shallots [DF]	POA

SIDES

Truffle Fries [GF, DFA] Sea salt + parmesan cheese + truffle oil	16
Crispy Fries [GF, VNA] Tomato sauce	12
Steamed Market Vegetables [GF, VN] Roast garlic EVOO	12
Beef Fat Roasted Potatoes [DFA, GF] Guindilla chilli salsa verde + queso fresco	12
Wedge Salad [GF, VN] Cherry tomatoes + cucumber + pickled fennel + radish + orange vinaigrette	12
Focaccia [VN] Whipped EVOO	10
Roast Cheesy Garlic + Herb Focaccia Scroll [VG]	10
Sundried Tomato Pesto Focaccia Scroll [VG]	10
+ Vegan Cheese	2

PUB GRUB

Nashville Fried Chicken Burger Spicy wet rub + dill pickles + ranch sauce + cos + crispy fries	28
Beef + Bacon Burger [Cooked Medium] [GFA, DFA, VNA] Smokey maple bacon + american cheese + dill pickles + jalapeño mustard + IPA onions + crispy fries	28
+ 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	28
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	30
Australian Market Fish [Battered or Grilled] [DF, GFA, AU] Salad + crispy fries + Tartare sauce	30
Herb Crumbed Chicken Schnitzel [DF]	25
Black Angus Beef Schnitzel [DF]	25
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] Peperonata + zucchini + fior di latte + Kalamata olives	27
Gamberi [I] Tomato sugo + mozzarella + prawn + cherry tomatoes + Spanish onion + guindilla chilli salsa verde	27
+ Sliced prosciutto	7
+ Vegan cheese	4
+ Gluten free base	5

PASTA

\$22 ON MONDAY

Orecchiette Pesto di Broccoli e Menta [VNA] Prosciutto crisps + broccoli & mint pesto + zucchini + pine nuts + EVOO + lemon + parmesan cheese	28
Pappardelle Duck Ragu [I, DF] Mushroom XO + bolognaise + oyster sauce + tomato + edamame beans + red wine sauce	28

SALAD

House Smoked Tasmanian Salmon [GF, DF, AU] Quinoa + rocket + pickled beetroot + radish + orange vinaigrette	28
Shawarma Spiced Cauliflower [VN, GF] Crispy chickpeas + coriander + mint + medjool dates + toasted pistachio + pickled red onion + green tahini dressing	22
+ Char grilled chicken [GF, DF]	7
+ Pan roasted haloumi [GF]	7

DESSERTS

Chocolate + Almond & Coffee Fudge Cake [VG] Bourbon custard + vanilla ice cream + chocolate pearls	14
Frozen Dulce de Leche Caramel Parfait Cinnamon poached apples + Anzac biscuit crumble	14