

-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 \$20 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 \$20 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 + stracciatella + semi dried tomatoes + BBQ mixed nuts + potato foccacia	30
Nashville Chicken Tenders + Spicy wet rub + ranch sauce + dill pickle + bread	16
Three Cheese Prosciutto Arancini Prosciutto + spinach w/ chilli relish	15.5
Filipino Adobo Beef Soft Tacos [DF] Soy & lime aioli + cucumber + coriander salsa	16
Pan Roasted Haloumi [GF] Pea & mint pesto + lemon oil	16
Char Grilled Barossa Chorizo [GF,DF] Confit piquillo peppers + chimichurri	15
Thai Pork Meatballs [DF,GF] Lime leaf + soy beans + red curry paste w/ sweet chilli Nuoc Cham + crispy shallots + coriander	15
Pan Roasted Prawns [GFA] White wine + smoked paprika + saffron + garlic & parsley butter w/ pangrattato	17.5
Cantabrico Anchovies [DFA] Charred foccacia + stracciatella + heirloom tomatoes + basil & roast garlic oil	16

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

Dairy Free [DF], Available Option [A]

[Certain GF dishes are unavailable Wednesday + Thursday dinner]

CHEF PLATES

Chargrilled Lamb Cutlets [GF] Fermented garlic + manchego & potato tortilla + steamed broadbeans + confit piquillo peppers	40
Paroo Kangaroo Sirloin [DF] Roast king brown mushroom + pickled turnips + bok choy + black sesame + miso emulsion	38.5
Battered Zucchini Flowers [GF,VN] Pickled beetroot + toasted pinenuts + Dirt(y) Inc lentils + pea & mint pesto	32.5
+ Pan Roasted Haloumi	6
Crumbed Pork Cutlet Rosemary potatoes + pickled fennel + basil + caper & savoy cabbage slaw w/ chilli & lemon vinaigrette	37.5
Steak of the Day Crispy fries + cafe de Gilbert butter [GF] OR IPA onions + steamed broccolini + red wine jus [GF,DF]	POA

SIDES

Truffle Fries [GF] Truffle sea salt + parmesan cheese	16
Crispy Fries [GF,VNA] Tomato sauce	12
Garden Salad [GF,VN] Cherry tomatoes + cucumber + house vinaigrette	12
Steamed Market Vegetables [GF,VN] Roast garlic + EV00	12
Roast Mixed Mushrooms [VN] Thyme + roast garlic oil	14.5
Rosemary + Sea Salt Foccacia [VN] Smoked vegan butter	10
Roast Garlic + Cheesy Foccacia [VG] + Vegan Cheese	10 2

PUB GRUB

Nashville Fried Chicken Burger Spicy wet rub + dill pickles + ranch sauce + cos + crispy fries	27
Beef + Bacon Burger [Cooked Medium] [GFA, DFA, VNA] Smokey maple bacon + american cheese + dill pickles + jalapeno mustard + IPA onions + potato bun + crispy fries	27
+ Plant based patty	2
+ Vegan cheese	4
+ Gluten free bun	3
Creole Jambalaya [GF, DF] Slow braised chicken + prawns + spicy sausage + okra + holy trinity vegetables + paprika + tomatoes + parsley + spring onion + rice	27
Steak & Caesar [GFA, DFA] Roast potatoes + 63° egg + red wine jus	27.5
Wed - Thurs lunch special only	20
Chilli + Lemon Fried Australian Squid [DF, GFA] Tartare sauce + salad + crispy fries	28
Australian Market Fish [Battered or Grilled] [DF, GFA] Tartare sauce + salad + crispy fries	30
Herb Crumbed Chicken Schnitzel [DF]	22
Black Angus Beef Schnitzel [DF]	22
Plant Based Schnitzel [VN] Crispy fries	25
+ Market fresh salad [GF, VN]	3
+ Roast 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 + melted fior di latte + fresh basil + roast garlic oil	27
New York Pepperoni Tomato sugo + provolone + pepperoni + parmigiano	27
Prosciutto [VGA] Tomato sugo + fior di latte + chilli + roast capsicum + zucchini + fresh prosciutto	27
Truffle Mushroom [VG] Truffle + mixed mushrooms + thyme + mozzarella + parmesan cheese	27
+ Sliced prosciutto	6
+ Vegan cheese	4
+ Gluten free base	4

PASTA

\$22 ON MONDAY

Rigatoncini alla Bolognese Mayura wagyu mince slow cooked in red wine + mixed herbs + tomato + parmesan cheese	27
Bucatini Gamberetto [DF] Prawns + semi dried tomato pesto + chilli + oregano + parsley + pangrattato	27

SALAD

Heirloom Tomato + Fior Di Latte Cheese [GF,VNA] Broadleaf rocket + cucumber + toasted pinenuts + red wine vinaigrette	24
Avocado + Dirt(y) Inc Lentil [GF,VN] Raw carrot + beetroot + cos + sunflower hommus + sumac & apple vinaigrette	24
+ Chargrilled chicken [GF, DF]	6
+ Pan roasted haloumi [GF]	6

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DESSERTS

Warm Mississippi Mud Cake

Orange & ricotta parfait + toasted pistachio

14

Sticky Fig & Cinnamon Pudding [VG]

Pinenuts + butterscotch sauce + vanilla ice cream

14
