

-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 Board [GFA, DFA, VNA] Housemade dip + marinated olives + cured meats + pickled veg + Persian fetta + frittata + guindilla peppers + BBQ mixed nuts + potato foccacia	30
Italian Anchovies [GF] Potato hash brown + roast garlic aioli + chives + pickled shallots	14
Pan Roasted Haloumi [VG, GF] Fennel & orange honey + coriander + crispy chickpeas + pickled red onion	16
Nashville Chicken Tenderloins + Spicy wet rub + ranch sauce + dill pickle + bread	16
Bulgogi Soft Pork Tacos [DF] Daikon slaw + Ssämjang sauce + toasted sesame seeds	15.5
Smoked Barramundi Tostadas [DF] Jalapeno + kiwi fruit & lime salsa + shaved radish	15.5
Beef Stroganoff Meatballs [GF] Creamy mushroom & dijon mustard sauce + shaved cornichons + dill	16
Battered Cauliflower [VNA, GF] Smoked almond romesco sauce + pickled currants + manchego cheese	13
Patatas Bravas [GF, DF] Fried diced potatoes + spicy tomato salsa + roast garlic aioli	12
Fried Prawns [GF, DF] Green papaya + coriander + mint + cherry tomato salad + chilli + palm sugar dipping sauce	16

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

Dairy Free [DF], Available Option [A]

[Certain GF dishes are unavailable Wednesday + Thursday dinner]

CHEF PLATES

Middle Eastern Spiced Lamb Cutlets [GF,DFA] Green Hummus + baby carrots + Persian fetta + crispy chickpeas + sumac onions	38.5
Pan Roasted Barramundi [GF] Celeriac Puree + pickled fennel + pea + radish salad + charred lemon	38
Char Grilled Cauliflower [VN] Spinach + zucchini + freekeh 'risotto' + smoked almond romesco	25
Crispy Skinned Duck Breast [GF,DF] Roast pumpkin + pickled beetroot + kale + red wine jus + wattleseed	36
Steak of the Day Crispy fries + cafe de Gilbert butter [GF] OR Tennessee onion & potato gratin + steamed broccolini + red wine jus [GF]	POA

SIDES

Garden Salad [GF,DF,VG] Cherry tomatoes + cucumber + house vinaigrette	12
Mixed Vegetable Shallot Salad [GF,VN] Cos lettuce + peas + pickled shallots + shaved radish + cider vinaigrette	12
Steamed Market Vegetables [GF,VN] Roast garlic + EVOO	12
Tennessee Onion + Potato Gratin [GF] Cajun spice + oregano	12
Crispy Fries [GF,VNA] Rosemary sea salt + roast garlic aioli	12
Housemade Potato Focaccia [VN] Smoked butter + sea salt	10
Housemade Potato Focaccia [VN] Confit garlic + thyme butter	10

PUB GRUB

Nashville Fried Chicken Burger Spicy wet rub + dill pickles + ranch sauce + cos + crispy fries	26
Beef + Bacon Burger [Cooked Medium] [GFA, DFA] Smokey maple bacon + american cheese + dill pickles + jalapeno mustard + potato bun + crispy fries	26
Plant Based Burger [GF, DFA] [VN Available] Double american cheese + dill pickles + tomato + cos + jalapeno mustard + potato bun + crispy fries	26
+ 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	26
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] Roast garlic aioli + salad + crispy fries	28
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 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

\$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

Prosciutto [VGA]

Tomato sugo + fior di latte + roast capsicum + green
olives + fresh prosciutto 25

Mixed Mushroom [VG]

Basil pesto + mozzarella + mushrooms + crispy kale 25

+ Sliced prosciutto 6

+ Vegan cheese 4

+ Gluten free base 4

PASTA

\$20 ON MONDAY

Casarecce Con Funghi [VGA]

Mixed mushroom + mushroom XO + baby spinach cream
sauce + grated parmesan 25

Piccolo Rigatoni + Anchovy [VNA]

Broccolini + chilli + lemon zest + olive oil
+ pangrattato 25

SALAD

Roast Pumpkin [GF, DFA, VNA]

Raddichio + Persian fetta + sumac onion + crispy
chickpeas + pine nut picada dressing 20

Japanese Koshihikiari Rice [GF, DF, VN]

Black rice + crispy tofu + shaved radish + wombok
cabbage + edamame + pickled ginger & shallot dressing 20

+ Chargrilled chicken [GF, DF] 6

+ Pan roasted haloumi [GF] 6

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DESSERTS

Warm Chocolate + Almond Torte [GF]

Vanilla ice cream + espresso syrup + wattleseed
meringue

12

Strawberry + Rhubarb + Ricotta Pudding

Fennel custard + pistachio gelato + strawberry crisps

12
