

# -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 <b>\$20 Pasta Special</b>
Tuesday	Meals Served All Day Happy Hour 5-6pm <b>\$20 Pizza Special</b> Adelaide Jazz Club from 7.30pm
Wednesday	Meals Served All Day Happy Hour 5-6pm GSH Buffalo Wings <i>[Pre order only]</i> Premium Bourbon & Whiskey Special <b>\$20 Steak &amp; Caesar Salad <i>[Lunch only]</i></b>
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 <b>\$20 Steak &amp; Caesar Salad <i>[Lunch only]</i></b>
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 <b>Neighbours Day</b> <i>[Discount for Adelaide CBD residents]*t+c</i>

## TAPAS

<b>Grazing Plate</b> [GFA, DFA, VNA] Housemade dip + marinated olives + cured meats pickled veg + Persian fetta + BBQ mixed nuts + potato foccacia	26
<b>Thai Marinated Beef Skewers</b> Cucumber + mint + coriander salad + Nam Jim Jaew sauce	15.5
<b>Poached Prawn Tostadas</b> [DF] Heirloom tomato pico de gallo salsa + avocado puree	16
<b>Lamb Kofta</b> [GF, DF] Sunflower seed hummus + sumac onions + pickled carrots	15
<b>Kimchi Arancini</b> [VG] Sweetcorn + black sesame salt + gochujang aioli	12.5
<b>Buttermilk Fried Chicken</b> Spicy buffalo sauce + dill pickles + ranch	16
<b>Smoked Salmon + Potato Tortilla</b> [GF] Pea puree + pickled fennel	13.5
<b>Braised Paneer</b> [VG, GFA] Mixed capsicum + red onion + chilli + tomato curry sauce + naan bread + toasted cashews	14
<b>Pintxos</b> Sun-dried tomato puree + manchego cheese + jamon + baguette OR Sun-dried tomato puree + chargrilled + pickled mixed vegetables + olives + baguette [VG]	15
<b>Selection of Local &amp; Imported Cheese</b> <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

<b>Pan Roasted Barramundi</b> [GF] Beans a la française + roast garlic aioli + potato allumettes	35
<b>Duo of Adelaide Hills Lamb</b> Sous vide rump + black garlic vinegar ribs + pea puree + potato écrasé + red wine jus	38.5
<b>Cauliflower Steak</b> [GF, VGN] Sunflower seed hummus + pickled native apple + pine nut + crispy chick peas + mint + coriander + sumac onion salad + pomegranate molasses	27.5
<b>Paroo Kangaroo Sirloin</b> [GF + DF] Macadamia puree + pickled golden beetroot + charred radicchio + native wattle seed	35
<b>Steak of the Day</b> Crispy fries + cafe de paris butter [GF] OR Kimchi Potato Gratin + charred broccoli wedge + red wine jus [gf]	POA
<b>SIDES</b>	
<b>Garden Salad</b> [GF, VG, VNA] Cherry tomatoes + cucumber + mixed lettuce + cider vinaigrette	12
<b>Beef Fat Potatoes</b> [GF, DF] Spiced tomato salt	12
<b>Crispy Fries</b> [GF, DF, VNA] Rosemary sea salt + roast garlic aioli	12
<b>Southern Fried Onion Rings</b> [VG] Ranch sauce	12
<b>Seasonal Steamed Veg</b> [GF, DF, VN]	12
<b>Housemade Potato Foccacia</b> [DF, VN] EVOO + pickled mixed vegetables	7.5
<b>Housemade Potato Foccacia</b> [VN] Garlic + thyme butter	7.5

## PUB GRUB

<b>Spicy Buffalo Fried Chicken Sandwich</b> Dill pickles + ranch sauce + cos + crispy fries	25
<b>Beef Burger</b> [Cooked Medium] [GFA, DFA] Cola braised onions + bacon + American cheese + pickles + jalapeño mustard + lettuce + crispy fries	25
+ Plant based patty + vegan cheese [VN]	3
<b>Cuban Pork Sandwich</b> [GF, DFA] Mojo roasted pork + sliced ham + Swiss cheese + dill pickles + dijon mustard + sliced onion + coriander + crispy fries	25
<b>Creole Jambalaya</b> [GF] Slow braised chicken + prawns + spicy sausage + okra + holy trinity vegetables + paprika + tomatoes + parsley + spring onion + rice	25
<b>Steak &amp; Caesar</b> [GFA, DFA] Roast potatoes + red wine jus	25
<b>Wed - Thurs lunch special only</b>	20
<b>Chilli + Lemon Fried Australian Squid</b> [DF, GFA] Roast garlic aioli + salad + crispy fries	25
<b>Australian Market Fish</b> [Battered or Grilled] [DF, GFA] Roast garlic aioli + salad + crispy fries	28
<b>Garlic + Herb Crumbed Chicken Schnitzel</b> [DF]	22
<b>Black Angus Beef Schnitzel</b> [DF]	22
<b>Plant Based Chicken Schnitzel</b> [VN] Crispy fries	22
+ Market fresh salad + tomato + cucumber [GF, VN]	3
+ Steamed seasonal veg [GF, DF, VN]	3

## SAUCES

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

## 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 +  
Reggiano Parmigiano

25

### **Carnivore**

Chilli BBQ sauce + mozzarella + hot soppressa +  
pepperoni + crispy prosciutto + roast capsicum

25

### **Vegetarian** [VG]

Artichoke pesto + semi dried tomatoes + zucchini +  
green olives + mozzarella

25

+ Sliced prosciutto

5

+ Vegan cheese / Gluten free base

3

## PASTA

**\$20 ON MONDAY**

### **Prawn Caserecce** [DF]

Chilli + rosemary + basil + garlic + tomato +  
pangrattato

25

### **Penne Napoletana** [VGA]

Semi dried tomato sugo + crispy basil +  
dehydrated kalamata olives + reggiano parmigiano

25

## SALAD

### **Smoked Atlantic Salmon Nicosie** [DF, GF]

Crunchy beans + roast capsicum + heirloom tomatoes +  
kalamata olives + anchovy + 63° egg

25

### **Caprese** [GF]

Heirloom tomatoes + mozzarella + crispy basil +  
dehydrated kalamata olives + evoo

22

+ Chargrilled chicken [GF, DF]

6

+ Prosciutto

6