

-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
Thursday through Sunday.

Open everyday from 11am
Lunch from 12pm
Dinner from 6pm

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

Sorry, no separate accounts

88 Gilbert Street,
Adelaide, South Australia
P. 08 8231 9909
gilbertsthotel.com.au

WEEKLY SPECIALS

| | |
|-----------|--|
| Monday | Happy Hour 5–6pm \$15 Salad + pasta special \$7 Glasses of Red Wine |
| Tuesday | Happy Hour 5–6pm \$15 Pizza special Jazz – Air Benders from 7.30pm |
| Wednesday | Happy Hour 5–6pm Buffalo Wings (pre order only) Premium Bourbon & Whiskey Special |
| Thursday | Happy Hour 5–6pm Buffalo Wings (pre order only) Blues & Roots Band 7pm til late USA Beer Specials |
| Friday | Happy Hour 5–6pm DJ from 5pm Complimentary Bar Nibbles 5–6pm |
| Saturday | Meals Served All Day DJ 8pm til late Cocktail Hour 10pm |
| Sunday | Meals Served All Day Live Music from 2pm beer specials |

Find our menu on Uber Eats

SMALL PLATES

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| grazing board duo of dips + marinated olives + chargrilled crostini + pickled vegetables + mixed grains + limestone coast persian fetta (GF - \$2, VG available) | 18- |
| miso grilled prawn skewers fermented chilli + toasted sesame seeds + pickled shallots (GF) (VG) | 13.5- |
| buttermilk fried chicken cajun dry rub + ranch sauce (GF available) | 12.5- |
| smoked mozzarella arancini cauliflower + pancetta + tomato + basil + sugo + rocket | 10- |
| spicy tofu larb kaffir lime + ginger + coriander + toasted rice fried shallots + cos hearts (GF) | 10- |
| chargrilled la vera haloumi peperonata + charred crostini + sticky balsamic (GF available) | 12- |
| atlantic salmon paté beetroot gel + chives + puffed pork skin (GF) (DF) | 14.5- |

SMALL PLATES

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|---|------|
| fried house pickles ranch sauce | 8.5- |
| fries rosemary salt + roast garlic aioli (DF + VG + GF) | 9- |
| battered onion rings smokey bbq sauce (VG) | 10- |
| duck fat roasted potatoes rosemary salt (GF + DF) | 9- |
| steamed broccoli ricotta + lemon pangrattato | 10- |
| greek salad oregano vinagrette (VG + GF) | 9- |

BREADS

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| pretzel seeded mustard + grana padano + garlic butter | 7- |
| warm foccacia whipped olive oil + balsamic (VN) | 5- |

PUB GRUB

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| smokey bbq beef burger caramelized onion bacon jam + pickles + cheddar cheese + tomato + jalapeno bun + fries (GF Bun Available - \$2) | 20- |
| buttermilk fried chicken burger pickles + cheddar cheese + tomato + cos + sriracha + jalapeno bun + fries (GF Bun Available - \$2) | 20- |
| tempura battered or grilled NT barramundi fries + roast garlic aioli + greek salad (GF Available) | 23.5- |
| chilli + lemon fried australian squid fries + roast garlic aioli + greek salad (GF Available) | 23.5- |
| garlic + herb crumbed chicken schnitzel or M.S.A. beef schnitzel + fries (\$2 greek salad or \$3.5 steamed veg) | 18- |

SAUCES

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| creamy mushroom + dijon + thyme pepper + caramelized onion + rosemary red wine gravy parmigiana | 3- |
|--|----|

All sauces GF

PIZZA

\$15.0 tuesday | gluten free base - \$5

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| spicy pork sopressa + tomato sugo + mozzarella + kalamata olives + red onion | 20- |
| margarita tomato sugo + cherry tomatoes + oregano + bocconcini + basil + garlic oil (add prosciutto \$5) | 20- |
| old school pepperoni tomato sugo + mozzarella | 20- |
| fungi mixed mushrooms + salsa verde + potato + ricotta + pinenuts | 20- |

SALADS

\$15.0 monday + \$7.0 glass all red wine

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| panzanella salad heirloom tomatoes + roast capsicum + spanish onion + capers + crusty bread + fresh basil (VG) | 20- |
| green salad cos + shaved cucumber + pickled fennel + peas + watercress + avocado + salsa verde + ricotta (VN - available) (GF) | 20- |
| add la vera haloumi | 5- |
| add char grilled chicken | 5- |

CHEF PLATES

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| tempura fried zucchini flowers whipped miso + ginger gel + fermented chilli + toasted sesame seeds + pickled shallots (VN) Wine Pairing – 5452 kt riesling Beer Pairing – balter pilsner | 25– |
| pan roasted N.T. barramundi salsa verde potatoes + peperonata + rocket + roast garlic aioli (GF) (DF) Wine Pairing – sew & sew fiano Beer Pairing – lobethal bierhaus hefeweizen | 26.5– |
| paroo kangaroo sirloin heirloom carrots + beetroot gel + macadamia + liquorice + linseed crumb + red wine jus (GF) (DF) Wine Pairing – mosquito hill pinot noir Beer Pairing – pirate life mosaic ipa | 29.5– |
| mixed mushroom + kale galette caramelised onion + ricotta + pine nuts (VG) Wine Pairing – collina 21 sangiovese/Merlot Beer Pairing – brew boys maiden ale | 23.5– |
| chargrilled australian squid tomato + oregano braised nduja + steamed asparagus + green olive + rocket salad (GF) (DF) Wine Pairing – naughty one chardonnay Beer Pairing – bridge road pale ale | 24.5– |
| steak of the day please see specials | TBA– |
