

# -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](http://gilbertsthotel.com.au)

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## WEEKLY SPECIALS

Monday	Happy Hour 5-6pm \$15 Pasta
Tuesday	Happy Hour 5-6pm \$15 Pizza Jazz – Air Benders from 7.30pm
Wednesday	Happy Hour 5-6pm Buffalo Wings (pre order only) Premium Bourbon Specials \$15 Steak & Caesar Salad (lunch only)
Thursday	Happy Hour 5-6pm Buffalo Wings (pre order only) Blues & Roots Band 7pm til late USA Beer Specials \$15 Steak & Caesar Salad (lunch only)
Friday	Happy Hour 5-6pm DJ from 5pm Complimentary Bar Nibbles 5-6pm Meals Served All Day
Saturday	Meals Served All Day DJ 8pm til late Cocktail Hour 10pm
Sunday	Meals Served All Day Live Music from 2pm Beers Specials Neighbours Special – T&C apply

Find our menu on Uber Eats

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## SMALL PLATES

grazing board duo of dips + marinated olives + chargrilled crostini + pickled vegetables + mixed grains + limestone coast persian fetta (GF - \$2, VN available) (add cured meats \$5)	18-
ginger prawn toast sesame + lemongrass + fermented chilli + coriander + mint + spring onion salad (DF)	15-
buttermilk fried chicken cajun dry rub + ranch sauce (GF available)	12.5-
mini caesar salad cos hearts + roast bacon + croutons + caesar mayonnaise + shaved parmesan + soft poached egg (anchovies optional) (GF available)	10-
beetroot tartare cornichons + shallots + capers + horseradish gel + smoked sea salt + linseed lavosh (VN)	10-
chargrilled la vera haloumi romesco salsa + charred crostini + rocket (VG)	13-
beef shoulder croquettes panko crumbed + pirate life seeded mustard + pickled shallots + rosemary salt	12.5-

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## SMALL PLATES

fries rosemary salt + roast garlic aioli (DF + VG + GF)	9-
onion rings southern fried + smokey bbq sauce (VG)	10-
duck fat roasted potatoes rosemary salt (GF + DF)	9-
steamed broccoli ricotta + toasted almonds (GF)	10-
greek salad oregano vinaigrette (VG + GF)	9-

## BREADS

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

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## PUB GRUB

smokey bbq beef burger caramelised 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-
beer battered or grilled barramundi fries + roast garlic aioli + greek salad (GF available)	21.5-
chilli + lemon fried australian squid fries + roast garlic aioli + greek salad (GF available)	23.5-
steak + caesar 150g M.S.A sirloin + roast potatoes + mini caesar + red wine jus (\$15 mon - thurs lunch only) (GF available)	20-
garlic + herb crumbed chicken schnitzel or M.S.A. beef schnitzel + fries (\$2 greek salad or \$3.5 steamed veg)	18-

## SAUCES

creamy mushroom + dijon + thyme pepper + caramelised onion + rosemary red wine gravy parmigiana	3-
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All sauces GF

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## PIZZA

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\$15.0 tuesday | gluten free base - \$5 | vegan cheese \$2

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patate caramelised onion + potato + provolone + rosemary + rocket	20-
margarita tomato sugo + oregano + bocconcini + basil + garlic oil (add prosciutto \$5)	20-
old school pepperoni tomato sugo + mozzarella	20-
marinara tomato sugo + mixed seafood + mozzarella + roast capsicum + fresh parsley	20-

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## SALADS

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cauliflower salad sumac roasted + baby spinach + crispy chick peas + pinenuts + pickled currants + lemon tahini + pomegranate molasses (GF) (VN)	20-
roast beetroot salad black barley + radicchio + walnut + radish + fennel + red wine vinaigrette (VN)	20-
add la vera haloumi	5-
add chargrilled chicken	5-
add chargrilled australian squid	5-

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## CHEF PLATES

<p>sarsaparilla lamb  slow cooked pressed shoulder + carrot puree +  wilted cavolo nero + dehydrated kalamata olives  (GF)  wine pairing – 5452 kt riesling  beer pairing – balter pilsner</p>	27-
<p>celeriac boulangère  roasted mixed mushrooms + saltbush + truffle  potato puree + porcini pangrattato (VN)  wine pairing – sew &amp; sew fiano  beer pairing – lobethal bierhaus hefeweizen</p>	23-
<p>crispy murray valley pork belly  watermelon + radicchio + pickled shallots  + limestone coast persian fetta  wine pairing – mosquito hill pinot noir  beer pairing – pirate life mosaic ipa</p>	28-
<p>battered zucchini flowers  crab + ricotta + basil stuffed + sweetcorn puree  + romesco salsa + rocket  wine pairing – collina 21 sangiovese/Merlot  beer pairing – brew boys maiden ale</p>	27.5-
<p>chargrilled australian squid  sesame + garlic + ginger + bok choy + spring  onion + fermented chilli + tofu crisps (GF) (DF)  wine pairing – naughty one chardonnay  beer pairing – pirate life pale ale</p>	25.5-
<p>steak of the day  please see specials</p>	TBA-