

THE
GILBERT STREET
HOTEL

SET MENU

ENTREE

Eggplant terrine
peperonata + radicchio + pinenuts + char grilled crostini
(VN)

Chilli + lemon fried squid
fennel + rocket + freeze dried capers + quinoa salad + vanilla mayonnaise
(GF) (DF)

Milk poached Berkshire pork belly
celeriac puree + pickled native apples + puffed crackling
(GF)

MAIN

Pan roasted N.T. Barramundi
leek puree + peperonata + green olives + fennel
(GF)

Mixed mushroom risotto
red lentil + quinoa + parsnips + baby spinach + truffle mascarpone + grana padano
(GF) (VN available)

250g Coorong angus M.S.A sirloin
caramelized onion + potato tortilla + broccolini + red wine jus
(GF)

*Mains served with garden salad

DESSERTS

Spiced chai panna cotta
popcorn + espresso crumbs + caramelized sweet potato
(GF)

White chocolate mud cake
Turkish delight double cream + freeze dried raspberries + pistachio

Rhubarb + almond clafoutis
blueberry compote + vanilla ice cream + praline

2 Course \$55

3 Course \$65

GF Gluten Free | VN Vegan | DF Dairy Free

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