

THE
GILBERT STREET
HOTEL

SET MENU

ENTREE

beetroot tartare
cornichons + shallots + capers + chives + horseradish gel +
smoked sea salt + linseed lavosh (VN)

chargrilled la vera haloumi
romesco salsa + charred crostini + rocket (VG)

battered zucchini flower
crab + ricotta + basil stuffed + sweetcorn puree + rocket

Warm foccacia + EV00

MAIN

250g barossa M.S.A sirloin
carrot puree + wilted cavalo nero + black barley + red wine jus

crispy murray valley pork belly
watermelon + radicchio + pickled shallots + limestone coast persian fetta

celeriac boulangère
roasted mixed mushrooms+ saltbush + truffle potato puree + porcini pangrattato(VN)

garden salad

DESSERTS

warm chocolate mudcake
double cream + freeze dried dulce de leche

orange curd tartlets
chantilly cream + basil jelly (GF)

duo of cheese
fruit paste + mixed nuts + linseed lavosh

2 course \$45

3 course \$55

GF Gluten Free | VN Vegan | DF Dairy Free

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