

Welcome to



Featuring our famous Churrasco BBQ with 96 rotating swords of prime cuts over hot coals. A selection of 8 meats and fish are carved or served at your table with an array of accompaniments including crispy school prawns and tender salt and szechuan pepper squid. Additional upgrades are available with our sumptuous starter and delicious dessert plates.

In addition to the popular Churrasco packages, our a la carte menu offers modern Australian cuisine at it's finest. Strong flavours, the finest local produce and a commitment to customer satisfaction, our team of 24 staff are all dedicated to making your dining experience one to remember.

The Kent Town Hotel has an exclusive partnership with Najobe Farms for the supply of all our red Angus Beef, Berkshire Pork and Zara Grace Lamb. Their animals are all hormone and chemical free, grass fed and free range.

This award winning, fifth generation farming family delivers South Australia's finest produce from their Adelaide Hills property to the Kent Town Hotel butchery, where Michael, our Master Butcher, prepares all our cuts of meat, sausages, smallgoods, ducks, chickens and schnitzels for all our menus. Our partnership with Najobe is indicative of our commitment to source the best products available, to be involved with South Australians who share our high standards and to be able to tell the whole stories behind the products.

To compliment all of our amazing food, The Jungle offers "the 100" premium wines to choose from, with representation from all of South Australia's major wine areas as well as some outstanding interstate wines. Additionally, we have our "Endangered Species" list of older and harder to find wines, keenly priced for your enjoyment.

For the beer lovers, our thirty beer taps offer a constantly changing array of craft beers from South Australia and around the world.

And of course don't forget the cocktails. What's a jungle without cocktails!

We are an a la carte restaurant with private dining areas and treehouses, we can also accommodate private functions on either of our two jungle balconies for groups of up to 120, with their own bar facilities. The Jungle itself has already hosted many events where the whole restaurant has been booked out for up to 500 guests, either sit down or cocktail format. Live entertainment in The Jungle makes this one of Adelaide's most unique venues for big parties.

If you need an unique venue with stunning food, service and atmosphere, speak to Stela, Anita or Chelsea from our events team. They can help you create a stunning and successful event.

PRICES ARE SUBJECT TO CHANGE

PLEASE NOTE: MINIMUM ADULT FOOD CHARGE FRIDAY AND SATURDAY NIGHTS \$30 PER PERSON

AMEX 2.5% Public Holidays - surcharge on all prices 10% Sorry no individual accounts

Please advise staff of any food allergies at time of ordering. V = Vegetarian GF = Gluten Free

CHURRASCO

- **SWORDS AND ACCOMPANIMENTS** \$45
- **ADD SHARE PLATE OR DESSERT** \$57
- **ADD SHARE PLATE & DESSERT** \$67
- **ADD PANFRIED GARLIC JUNGLE PRAWNS** \$20 (8) \$30 (12)

THE SHARE PLATE (FOR 2) (GF Option Available)

Florette of Harris smoked salmon with wasabi mayo • House smoked leg ham
 House pastrami, black pepper & mustard crust • House cured silverside, honey mustard dressing
 Whole cooked Spencer Gulf prawns tequila salsa rosa & lemon • Pickled baby heirloom beetroot
 Chargrilled zucchini, white balsamic vinaigrette • Buffalo mozzarella with basil pesto • Baby pickled onions
 Baby peppers stuffed with feta • Candied walnuts • Caramalised pear • Chargrilled bread & crackers

THE CHURRASCO SWORDS

- **CHAR SIU PORK SCOTCH** with hoisin, ginger and garlic
- **HUON TASMANIAN SALMON** marinated in soy, mirin, ginger, sesame oil and wasabi
- **LAMB LEG** in onion, cumin, chilli and garlic (GF)
- **CHICKEN DRUMSTICKS** in sweet & sour peri peri sauce (GF)
- **DRY AGED BEEF STRIPLOIN** with garlic salt rub skewered with green capsicum (GF)
- **BEEF RUMP CAP** seasoned with rock salt (GF)
- **HAND CRAFTED HOUSE MADE SAUSAGES** made daily by Michael, our inhouse Butcher (GF)
- **PORK BELLY IN COOPERS BEER** lime, lemons, paprika, cardoman, brown sugar, cinnamon (GF)

THE ACCOMPANIMENTS

- **FRESHLY BAKED BRAZILIAN CHEESE BALLS** (GF) (V)
- **ROASTED POTATOES**, sumac, sea salt, labneh, paprika (GF) (V)
- **SALAD** of crisp lettuce, roma tomatoes, cucumber, Japanese radish, spanish onion, balsamic vinaigrette (GF) (V)
- **GREEN BEANS, CARROTS, SNOWPEAS**, extra virgin olive oil, toasted almonds, tarragon (GF) (V)
- **SALT AND SZECHUAN PEPPER SQUID** with sriracha mayo and pickled zucchini
- **CRISPY FRIED SCHOOL PRAWNS**, adobo powder and chipotle mayonnaise
- **TRADITIONAL BRAZILIAN RICE** with carrot and shaved brazil nuts (GF)

THE DESSERT (GF)

ASSIETTE OF JUNGLE DESSERTS

Individual plate of 4 mini desserts

- **CHOCOLATE CUP FILLED** with white chocolate mousse, dark chocolate shavings
- **LEMON CURD TARTLET** with fresh Australian blueberries
- **RAW CHOCOLATE NUT SLICE** peanut, cashew nut, walnut and honey with chocolate ganache
- **PEANUT BUTTER SEMI FREDDO** with strawberry compote

CHURRASCO LUNCH EXPRESS (REDUCED OFFERING) Monday – Friday (Up to 10 people) **\$29.50**

CHURRASCO IN AND OUT – SWORDS AND ACCOMPANIMENTS (In 5:30pm Out 7:15pm) **\$39**

KIDS ON CHURRASCO 5 TO 16 YRS **\$2 per year of age**

PLEASE NOTE Lunch Express and In and Out offers N/A Public Holidays and Special Event Days or for Bookings over 20 people

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VEGETARIAN CHURRASCO ALTERNATIVE



FIRST COURSE SELECTION (GF)

- **ONKAPARINGA BRIE**
- **CHARGRILLED ZUCCHINI**, white balsamic vinaigrette
- **PICKLED BABY HEIRLOOM BEETROOT**
- **BABY PICKLED ONIONS**
- **BUFFALO MOZZARELLA** with basil pesto
- **CHARGRILLED CORN, CAPSICUM AND RED ONION SALSA**
- **VENEZUELAN GUASACACA** with corn chips

MAIN COURSE SELECTION

- **WILD MUSHROOM TART** with thyme, garlic & leek
- **CHURRASCO CORN**, sweet and sour parmesan butter (GF)
- **CHARGRILLED EGGPLANT PARMIGIANA** with basil
- **ROASTED SWEET POTATO** with crispy kale chips (GF)
- **CELERIAC PUREE** with caramelised pear and candied walnuts (GF)
- **NORTH INDIAN SAMOSA**, filled with spicy pea and potato, served with mint raita & mango chutney
- **HOUSE MADE GNOCCHI**, chunky napoli sauce
- **CAULIFLOWER, ALMOND, CAPSICUM & ONION FRITTERS**, avocado & pickled beetroot

VEGETARIAN ACCOMPANIMENTS

- **FRESHLY BAKED BRAZILIAN CHEESE BALLS** (GF)
- **ROASTED POTATOES**, sumac, sea salt, labneh, paprika (GF)
- **SALAD** of crisp lettuce, roma tomatoes, cucumber, Japanese radish, spanish onion, balsamic vinaigrette (GF)
- **GREEN BEANS, CARROTS, SNOWPEAS**, extra virgin olive oil, toasted almonds, tarragon (GF)
- **SZECHUAN AND LEMON TEMPURA BROCCOLINI**
- **CHICKPEA FALAFEL** with spicy beetroot spread (GF)
- **TRADITIONAL BRAZILIAN RICE** with carrot and shaved brazil nuts (GF)

DESSERT (GF)

ASSIETTE OF JUNGLE DESSERTS

Individual plate of 4 mini desserts

- **CHOCOLATE CUP FILLED** with white chocolate mousse, dark chocolate shavings
- **LEMON CURD TARTLET** with fresh Australian blueberries
- **RAW CHOCOLATE NUT SLICE** peanut, cashew nut, walnut and honey with chocolate ganache
- **PEANUT BUTTER SEMI FREDDO** with strawberry compote

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RESTAURANT A LA CARTE

Please note the A La Carte menu is not available on Saturday evenings. Thank you.



BREADS

HOUSE BREAD

freshly baked crunchy sourdough, butter, coriolo olive oil, balsamic

\$9

A FULL LOAF OF HOT CRUSTY CIABATTA

with garlic butter, melted lobethal cheddar (2-4 people)

\$14

HOT GLUTEN FREE TURKISH LOAF

butter, coriolo olive oil, balsamic

\$12

CHEESE BALLS (GF)

traditional brazilian cheese bread balls

\$7

JUNGLE SHARE PLATE (FOR 2) (GF Option Available)

\$32

Florette of Harris smoked salmon with wasabi mayo • House smoked leg ham
House pastrami, black pepper & mustard crust • House cured silverside, honey mustard dressing
Whole cooked Spencer Gulf prawns tequila salsa rosa & lemon • Pickled baby heirloom beetroot
Chargrilled zucchini, white balsamic vinaigrette • Buffalo mozzarella with basil pesto • Baby pickled onions
Baby peppers stuffed with feta • Candied walnuts • Caramalised pear • Chargrilled bread & crackers

STARTERS

VEGETARIAN DIPS (V)

with chargrilled crusty bread & chargrilled buttered pita

Roasted capsicum & goats cheese • Carrot & Yuzu hummus • Caramalised onion, beetroot & pistachio

\$16

OYSTERS NATURAL with lemon & champagne vinaigrette (GF)

\$15 for six

KILPATRICK - sautéed bacon, worcestershire & tomato (GF)

\$15 for six

PRAWN & CRAB MEAT LINGUINI

tomato & marscapone cream sauce, pan tossed, garlic, onion, basil, chilli

\$18/\$36

CAULIFLOWER, ALMOND, CAPSICUM & ONION FRITTERS (V)

with avocado & pickled beetroot

\$14

MURRAY RIVER SALT & SZECHUAN PEPPERED SQUID

sriracha mayo & pickled zucchini

\$15 / \$29

GEORGE OF THE JUNGLE

South Australian whiting fillets grilled or beer battered, tartare

\$18 / \$33

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MAINS

MILK POACHED PORK RIBEYE (GF)	\$30
71 degrees, celeriac puree, caramelised pears, candied walnuts & crispy pancetta	
FOUR CUTLET LAMB RACK	\$33
oven baked with pistachio nut & herb crust, served with potatoes & broccolini	
JUNGLE JINGHA (GF)	\$36
Australian banana prawns, lime juice, tumeric, fennel powder, tamarind water, fried crisp in semolina	
BONED & ROLLED CHURRASCO HALF CHICKEN	\$29
yellow squash puree, wild mushroom tart with thyme, garlic & leek, chipotle mayo, micro salad	
PANFRIED DUCK BREAST (GF)	\$34
confit duck leg, chestnut puree, beetroot menage a trois	
NORTHERN TERRITORY BARRAMUNDI	\$32
mud crab, oyster cream, brioche crouton, zucchini balls, homemade gnocchi	
THE VEGETARIAN FOURSOME (V)	\$27
<ul style="list-style-type: none"> • Wild mushroom tart with thyme garlic & leek • Chargrilled eggplant parmigiana with basil • Cauliflower, almond, capsicum & onion fritters, avocado & pickled beetroot • Roasted sweet potato, crispy kale chips 	

THE CHARGRILL (ALL GF)

Prime cuts of Najobe Farms beef by our Butcher, served with roasted potatoes and cuban slaw

BEEF RIBS (GF) slow cooked & finished on the chargrill, bbq sauce	\$33
300gm BEEF RUMP (GF)	\$30
300gm PORTERHOUSE (GF)	\$33
400gm RIB EYE ON THE BONE (GF)	\$38
PRAWNS in garlic cream sauce, add to any steak	add \$14

SAUCES (GF) \$3

JUNGLE BBQ • CREAMY MUSHROOM SAUCE • PEPPERCORN • CHIPOTLE MAYONNAISE
• CHATEAUBRIAND • BACON, RED WINE & GARLIC JUS

SIDES

GREEN BEAN AND ROASTED PUMPKIN SALAD	\$9
chickpeas, feta, walnuts, wild mustard seed dressing (GF) (V)	
CHARGRILLED ZUCCHINI SALAD	\$9
red onion, radish, toasted almonds, frisee, fresh basil, manchego cheese, olive oil & lemon juice (GF) (V)	
GREEN BEANS, CARROTS, SNOWPEAS , extra virgin olive oil, toasted almonds, tarragon (GF) (V)	\$7
ROASTED POTATOES , sumac, sea salt, labneh, paprika (GF) (V)	\$7
FAT CRUNCHY COUNTRY CUT CHIPS with spiced salt, aioli & tomato sauce (GF) (V)	\$7
SALT & SZECHUAN PEPPER SQUID with sriracha mayo and pickled zucchini	\$11

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RESTAURANT A LA CARTE



DESSERTS

ALL \$15 each

ASSIETTE OF JUNGLE DESSERTS (GF)

Individual plate of 4 mini desserts

- CHOCOLATE CUP FILLED with white chocolate mousse, dark chocolate shavings
- LEMON CURD TARTLET with fresh Australian blueberries
- RAW CHOCOLATE NUT SLICE – peanut, cashew nut, walnut and honey with chocolate ganache
- PEANUT BUTTER SEMI FREDDO with strawberry compote

PAVLOVA WITH MIXED BERRY COMPOTE

mascapone, kiwi fruit, praline crumble & mini macaroons (GF)

VANILLA PANNA COTTA SALTED CARAMEL

crumble, meringue, dehydrated apple and mint (GF)

CHOCOLATE TART

buttered shortbread base, ganache, candied popcorn, chantilly cream

KIDS MENU

MONDAYS - **KIDS EAT FREE** (EXCEPT PUBLIC HOLIDAYS, CONDITIONS APPLY)

• TUESDAYS TO FRIDAYS **\$9.50** • SATURDAYS AND SUNDAYS **\$12.50**

AMERICAN MINI CORN DOGS

With ketchup & mild mustard, chips & salad

HOMEMADE CHICKEN BREAST NUGGETS

Chips & salad. Our moorish secret recipe. Fight the kids for one.

SAFARI SURVIVAL BOARD (GF)

Dip, carrot & cucumber sticks, tasty cheese, kabana, crackers & strawberries

CHEESE BURGER

100% beef pattie (no preservatives), melted cheese, tomato, lettuce, sauce & chips

PASTA & MICHAEL'S MEATBALLS (GF)

Napoli sauce and fresh parmesan cheese

FILLET OF FISH IN BEER BATTER

Crunchy country chips, tartare sauce & salad

KIDS DESSERTS

ALL \$4 each

JUNGLE BABIES IN JUNGLE JELLIES with crazy colours icecream (GF)

BIG BWANA BANANA Banana, icecream, chocolate topping and sprinkles (GF)

FROZEN MIXED BERRY YOGHURT with a crunchy biscuit crumble

GOLDEN NORTH GIANT TWINS Vanilla, honey or Fruchocs. (GF)

ALL OUR ICECREAMS ARE SUPPLIED BY GOLDEN NORTH

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