



THE KENT TOWN HOTEL
ADELAIDE

THE BAR MENU

BREAD

(Serves 2)

- Fresh Crusty Bread** wood oven cob loaf, whipped butter, balsamic & olive oil, rock salt **10 GV**
- Garlic & Cheese Loaf** baked with with truffle, mozzarella & parmesan **12 GV**
- Margarita Pizza** Napoli sauce, cherry tomato, pineapple, mozzarella **23 GV**

WEST COAST OYSTERS

(Half dozen) **24**

Pacific Oysters opened French style to order

Natural

Cucumber, mustard seed and champagne vinegar mignonette, lemon wedge

Island

Coconut Cream, coriander, fish roe

Kilpatrick

Wood oven baked in Worcestershire, tomato sauce, drops of tabasco, bacon, lemon wedge

GRAZING PADDOCKS

Charcuterie 29 GFO

San Daniele Murgante prosciutto ~ mild salami casalinga ~ pepper mortadella
sourdough toast, filled bell peppers, Kalamata olives, Mostarda, seeded mustard, pickle relish

Cheeses 29 GFO V

The Barossa Valley Cheese Co Triple Cream Brie ~ Barber's 1833 Vintage Reserve Cheddar
Section28 Mont Priscilla, Woodside, Adelaide Hills

Sourdough toast, quince paste, grapes, lavosh, grissini, pistachio nuts, fresh pear

Charcuterie & Cheeses 56 GFO

Enjoy all of the above specially selected meats and cheeses on one platter

Middle Eastern Dips 24 GFO VVO

Egyptian Beetroot with pistachio & feta ~ Hummus with nut & spice dukkah ~ Smoked eggplant tahini
Hot crispy wood oven pizza bread, freshly baked, brushed with garlic butter

SMALL PLATES

Arancini (4)

Mushroom & truffle arancini, rocket, pear, walnut salad, parmesan, aioli, lemon vinaigrette **16 GV**

Lobster Slider

Panfried Lobster Tail, fried buttered brioche bun, iceberg lettuce, seafood sauce **24 G**

Chargrilled Chicken Wings

Served with your choice of Buffalo, BBQ or Honey Soya dipping sauce **13**

Arabian Aubergine Wraps

Chargrilled Aubergine wraps, za'atar, pomegranate, mint, tahini drizzle **16 VV**

Sha-Balé (Nepalese Pasties) (3)

Minced lamb, onion, ginger, crushed garlic, cumin, soya, spicy Nepalese dipping sauce **15**

New Zealand King Salmon Sashimi

Cucumber & Ponzu Sauce, Sesame, Chilli, Mirin, Soya, Lemon Juice **24**

Prawn Bruschetta

SA king prawns, grilled sourdough, lime salsa **16**

Please Note: All meals are served at the same time unless a break is requested between small plates and large plates

SALADS

21

ADD: Atlantic Salmon Fillet : Chargrilled Baby SA Squid : SA Spencer Gulf Prawns **11**

Chargrilled Tandoori Chicken : Crispy Fried Chicken : Salt & Pepper Squid **8**

Cos & Kale Caesar

Cos lettuce & crispy kale, bacon bits, croutons, egg, Caesar dressing **G**

Chargrill Pineapple & Tofu

Vietnamese salad, carrot, cucumber, onion, rice noodles, mint, crushed peanuts, Naam Jim **VV**

Pear & Walnut

Mixed leaves, rocket and parmesan, honey mustard vinaigrette **V**

All menu items are **gluten free** unless noted with **GFO - gluten free option** or **G - contains gluten**

V - Vegetarian VV - Vegan

surcharge applies (MC | Visa 1.2%, AMEX 1.75%)



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ADELAIDE

SIDES

11

Roasted carrots, parsnips & zucchini, baby peas, garlic butter (replace salad 4) **V**

Crunchy seasoned chips with aioli and tomato sauce **V**

Seasoned potato wedges, sweet chilli sauce, sour cream **GV**

LARGE PLATES

All large plates served with chips & salad, except pasta

36 Degree South - 300gms - Porterhouse, Gold winner at the 2022 World Steak Challenge **39**

36 Degree South - 300gms - Scotch Fillet, hand selected, MSA graded **47**

Mayura Station - 300gms - Wagyu Rump, chocolate fed, 9+ marble score, 500 days grain fed **41**

Mayura Station Beef Schnitzel 9+ marble full blood Wagyu, house panko, crumbed daily **29 GFO**

Chicken Schnitzel Chicken breast, house panko, crumbed daily **27 GFO**

Crumbed Prawns Ten large Vienemese prawns, panko bread crumbs, salad, chips, tartare **37 G**

Pork Schnitzel Pork fillet finely crumbed **27 G**

John Dory Fillet battered/crumbed/grilled, homemade tartare **27 GFO**

Salt & Pepper Squid in light batter, aioli & paprika, lemon wedges **27**

Wagyu Ragu Mayura Station Wagyu Meatballs, fresh hand-cut double-width pappardelle,

Napolitana Ragu, Parmesan **29 G**

Mushroom Gnocchi Fresh potato gnocchi, napoli sauce, garlic, sautéed white mushrooms **26 G VV**

The Knuckle Sandwich Mayura Station Wagyu Beef, caramelised onions, bacon, tomato, lettuce,

tomato relish, chargrilled white bread **33 G**

Beef Burger Chargrilled Mayura Station 100% Wagyu Beef patty, bacon, cheese, pickles, lettuce,

tomato, chutney, aioli **28 G**

Chicken Burger Buttermilk crispy fried chicken breast, cheese, lettuce, tomato, red onion, mayo **25 G**

Sliders - delicious mini burgers (no swaps), crunchy chips, tomato sauce **28 G**

Bacon Boy - chargrilled bacon and melted cheese

Mayura Station Wagyu Beef, Cheese, American mustard, pickles, tomato relish

Crispy Chicken Burger - with cheese, lettuce, mayonnaise

SAUCES 4

FRENCH SEEDED MUSTARD ~ BEARNAISE ~ CABERNET JUS ~ PEPPERCORN ~ DIANE

WILD MUSHROOM ~ GRAVY ~ PARMIGIANA (6)

WOOD OVEN PIZZAS

23

Ham & Cheese - Napoli sauce, sliced ham, mozzarella cheese **GFO**

Hawaiian - Napoli sauce, sliced ham, mozzarella cheese & pineapple **GFO**

Pepperoni - Napoli sauce, sliced pepperoni & mozzarella cheese **GFO**

Wild Mushroom - Napoli sauce, fior di latte, rocket & thyme oil **GFOV**

Margarita - Napoli sauce, cherry tomato, buffalo mozzarella, fresh basil & olive oil **GFOV**

Prosciutto - Napoli sauce, mozzarella, olives, roasted fennel, fresh sliced prosciutto **GFO**

Pumpkin - Basil pesto sauce, spinach, artichoke, Persian fetta, pine nuts & rocket **GFOV**

28

All Meats - Napoli sauce, salami, ham, pepperoni, smoked cheese & fresh prosciutto **GFO**

Roasted Duck - Hoisin sauce, crispy duck, spring onion & cucumber **GFO**

Please note: on all public holidays a 10% surcharge applies

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