



KENT TOWN HOTEL

ADELAIDE

BAR MENU

BREAD

Crusty Cob Loaf Wood oven freshly baked daily, whipped butter, balsamic & olive oil, rock salt **12 G V**

Garlic & Cheese Loaf Wood oven freshly baked daily, truffle oil, mozzarella & parmesan **14 G V**

Metre of Mozzarella A metre of wood fired pizza, filled with mozzarella, Italian spices, rosemary, sea salt **25 G V**

GRAZING PADDOCKS

Charcuterie San Daniele murgante prosciutto, mild salami casalinga, pepper mortadella, kalamata olives, cornichons, roasted almonds, Fresh Crusty Bread **25 GFO N**

Cheeses The Barossa Valley Cheese Co. Triple Cream Brie, Barber's 1833 Vintage Reserve Cheddar, quince paste, grapes, lavosh, pistachio nuts **25 GFO V N**

Middle Eastern Dip, Labneh, Za'atar spices, pomegranate kernels, crushed pistachios, mint, dukkah, pizza bread **20 GFO**
ADD: Extra Bread **5**

SMOKY BAY OYSTERS

OPENED FRENCH STYLE DAILY (FOR SIX) 28 (half price on Tuesdays)

Natural Champagne vinegar mignonette, lemon wedge

Thai Natural oysters with green chilli Nam Jim

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

Just Peachy, Natural oysters topped with peach salsa, red onion, jalapeno, coriander

Rockefeller, Pernod, spinach, butter, garlic, baby onion, celery, toasted cracker crumbs **G**

Yellow Curry, Wood oven simmered, coconut milk, chilli, ginger, garlic, Thai basil, crunchy fried wontons **G**

Native, Natural oysters with three finger lime caviar, citrus dressing

SMALL PLATES

Chargrilled South Australian Squid, Thai salad of kohlrabi, lemongrass & chilli **19**

Arancini (4) Pumpkin & feta, pear & walnut salad, parmesan, lemon and basil aioli **18 G V**

Farmhouse Paté, Poached pear, cornichons, pickled red onions, rye and walnut toast (extra bread +5) **22 G N**

Awesome Prawnsome (4) Prawns, crispy wonton cups, Asian slaw, chilli jam, coconut, finger lime caviar **20 G**

Pork & Prawn Dumplings by Nu (4), Dumplings made daily, sweet soy, chilli & vinegar dipping sauce **18 G**

The 3 Amigos (3) Soft tacos, crispy skin pork belly, guacamole, salsa, spicy sauce **19 G**

The 3 Barras (3) Soft tacos, panfried Barramundi fillet, guacamole, roasted peach & lime salsa, spicy sauce **19 G**

Peking Cluck Pancakes (4) Chargrilled chicken in Chinese 5-spice, cucumber, spring onion, Hoisin sauce, peking pancakes **18 G**

Soft Shell Crab Bao Buns (2), Thai green apple & baby spinach salad, chilli aioli **26 GN**

Crispy Fried Cauliflower Bao Buns (2) cucumber, pickled carrots, purple cabbage, slaw, mint pesto, spicy mayo **18 GVN**

Crispy Fried Eggplant Bao Buns (2) cucumber, pickled carrots, purple cabbage, slaw, mint pesto, spicy mayo, **18 GVN**

All meals are sent at the same time, unless a break is specifically requested between small & large plates.

SALADS

Mexican Super Bowl Chargrilled chicken, avocado, white rice, cherry tomatoes, black beans, corn, jalapeños, red onion, Greek yoghurt, coriander **29 VVO**

Caesar Cos lettuce, bacon bits, croutons, egg, Caesar dressing **21 GFO VO**

Pear & Walnut Rocket and parmesan, pear, walnut, honey mustard vinaigrette **21 V N VVO**

ADD: Atlantic Salmon | Chargrilled SA Squid | 5 Big Prawns **11**

ADD: Chargrilled Chinese 5 spice Chicken | Crispy Fried Chicken **G** | Salt & Pepper Squid **8**



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STEAKS

36 Degree South 300gms – Porterhouse Gold winner at World Steak Challenge, 120 days grain fed, salad, chips **42**

Mayura Station 300gms - Wagyu Rump, Chocolate fed, 9+ marble score, salad, chips **46**

1620 Australian Country 200g Tenderloin Fillet 120 days grain fed, salad, chips **43**

Make it a Surf and Turf - Add five Big Prawns in a creamy garlic seafood sauce, to any of our prime cuts **11**

Make it an Asian Surf and Turf - Add five Big Prawns in sweet sticky sauce, to any of our prime cuts **11**

SAUCES: Seeded Mustard | Béarnaise | Hollandaise | Truffle Madeira Jus | Peppercorn | English Mustard | Diane | Mushroom | Gravy | Parmesan | Golden Feta | Sweet Chilli Sour Cream **4**

LARGE PLATES

Beef Wellington Eye fillet medium, pate, mushroom duxelles, puff pastry, mash, spinach, green beans, Truffle Madeira Jus **42 G**

Coq Au Vin Blanc Classic French chicken, Kiev cut, vegetable broth, carrots, button mushroom, baby onions, white wine, potato mash **32**

Pappardelle Pasta Mushroom roast vegetable ragout, garlic, Napoli sauce, fresh pappardelle **26 GV**

ADD: Chicken +8 | 5 Big Prawns +11

Barramundi Fillet Beer battered, crumbed or grilled, salad, chips, lemon myrtle and lime tartare, lemon **30 GFO**

Atlantic Salmon Fillet Chinese broccoli, onion, bok choy, snow pea, sprouts, coriander, ginger, coconut vinegar, orange, lime, sesame **37**

West Coast King George Whiting Beer battered, crumbed or grilled, salad, chips, lemon myrtle & lime tartare, lemon wedge **41**

Kung Fu Whiting Cantonese classic, steamed King George fillets, fish balls, scallions, ginger, soya, coriander **41 G**

Choo Chee Prawns Ten big prawns, Asian panfried greens, red curry, coconut milk, chilli, Thai basil, rice **37**

Crumbed Prawns Ten big juicy prawns, fried in panko crumbs, crunchy chips, salad, lemon myrtle & lime tartare **35 G**

Salt & Pepper Squid Seasoned flour batter, salad, chips, lemon and basil aioli, paprika, lemon wedge **28 GFO**

Golden Chicken Schnitzel 400g Crumbed Chicken breast, topped with crispy feta and chilli honey drizzle **34 GFO**

Chicken Schnitzel 400g Crumbed Chicken Breast, chips, salad **30 GFO**

Beef Schnitzel 300g Wagyu Beef, chips, salad **31 GFO**

SAUCES: Seeded Mustard | Béarnaise | Hollandaise | Truffle Madeira Jus | Peppercorn | English Mustard | Diane | Mushroom | Gravy | Parmesan | Golden Feta | Sweet Chilli Sour Cream **4**

Nu's Famous Pad Thai Rice noodles, firm tofu, bean sprouts, pickled radish, roasted peanuts, tamarind, garlic, chives, egg, coriander **26 V N VVO**

ADD: 5 Big Prawns +11 Add: Chicken +8

Crunchy Asian Eggplant Salt & pepper eggplant, Asian vegetables and sweet sticky sauce **26**

Nu's Trio of Thai Curries A serving of all our three curries, which are served with Jasmine rice, cashews & roti **36 GFO N**

Sweet Yellow Vegetable Curry (mild) Eggplant, carrot, potato, onion, green beans, broccolini, coconut cream, chilli, curry leaf, coriander, palm sugar, crunchy wonton skins, rice **26 GFO N VV**

Beef Massaman Curry (a bit hotter) Tender Beef, onion, coconut milk, baby potatoes, onion, cinnamon, chilli, kaffir lime leaf, rice **29 GFO N**

Green Chicken Curry (a bit spicy) Chicken thigh, green beans, bamboo shoot, Thai eggplant, broccolini, chilli, coconut milk, Thai basil, rice **27 GFO N**

The Knuckle Sandwich Mayura Station Wagyu Knuckle Beef, caramelised onions, bacon, tomato, baby spinach leaves, tomato relish, Dijon mustard, Swiss cheese, chargrilled crunchy half loaf, chips **34 GFO**

Beef Burger Chargrilled Mayura Station Wagyu Beef, bacon, cheese, pickle, lettuce, tomato, chutney, aioli, chips **29 GFO**

Chicken Burger Buttermilk crispy fried chicken breast, cheese, lettuce, tomato, caramelised onion, pepper mayo, chips **26 GFO**

SIDES

Roasted carrots, potatoes, zucchini, parsnips, lemon butter **12 VVO**

Crunchy seasoned chips with aioli and tomato sauce **13 VVO**

Blanched broccolini, lemon & almond butter, shaved almonds **12 N VVO**

Seasoned potato wedges, sweet chilli sauce, sour cream **14 G V**

Salads - Caesar or Pear & Walnut **12 N VO**

WOOD OVEN PIZZAS (12")

Artisan dough made in house – proofed for 48hrs. Extra toppings +3 each (GF Base +4)

METRE PIZZAS – Choose from any \$24 pizza (mix up to 4 different pizzas) **99**

Hawaiian Napoli sauce, sliced ham, mozzarella cheese & pineapple **24**

Pepperoni Napoli sauce, sliced pepperoni & mozzarella cheese **24**

Thai Peanut Veggie Peanut paste, garlic, soy, fresh ginger, honey, lime juice, carrot, capsicum, kohlrabi, onion, sprouts, coriander, peanuts, crunchy wonton skins **24 V**

Margherita Napoli sauce, cherry tomato, buffalo mozzarella, fresh basil & olive oil **24 V**

Prosciutto Napoli sauce, mozzarella, olives, fresh sliced prosciutto, rocket, parmesan **24 V**

Moroccan Chicken Chargrilled marinated chicken, tomato basil salsa, roasted eggplant, Moroccan spiced yoghurt, coriander **29**

All Meats Napoli sauce, salami, ham, pepperoni, mozzarella & fresh prosciutto **29**

Supreme Pepperoni, bacon, basil, red & green bell peppers, mozzarella, red onion, olive **29**

All menu items are gluten free unless noted with GFO - Gluten Free Option or G - Contains Gluten V - Vegetarian VV - Vegan N - Nuts
Surcharge applies (MC / Visa 1.2%, AMEX 1.85%) | 10% surcharge applies on all public holidays