



# KENT TOWN HOTEL

ADELAIDE

## BREAD

<b>Wood Fired Crusty Cob Loaf (v)</b> .....	13
Whipped Butter, Balsamic & Olive Oil, Rock Salt	
<b>Garlic &amp; Cheese Cob Loaf (v)</b> .....	15
Truffle Oil, Mozzarella & Parmesan	
<b>Herb Chilli &amp; Garlic Pizza Bread (v)</b> .....	19
Mozzarella, Italian Herbs, Calabrian Chilli	

## SMOKY BAY OYSTERS

<b>Natural (GF,DF) (6pc)</b> .....	29
Classic Mignonette Dressing, Lemon	
<b>Thai (DF) (6pc)</b> .....	29
Green Chilli Nam Jim	
<b>Kilpatrick (DF) (6pc)</b> .....	32
Crispy Bacon, Kilpatrick Dressing	

## SHARED

<b>Guacamole (VG,GF)</b> .....	19
Pico de Galo, Totopos, Lime	
<b>House Made Pork &amp; Prawn Dumplings (DF) (4pc)</b> .....	18
Sweet & Spicy Soy Sauce	
<b>Steamed Peking Cluck Pancakes (DF) (4pc)</b> .....	18
Five Spiced Chicken, Chinese Pancakes, Cucumber, Shallots, Hoi Sin	
<b>Buffalo Hot Wings</b> .....	20
Hot Sauce, Blue Cheese Ranch, Celery	
<b>Field Mushroom &amp; Pinenut Arancini (v) (5pc)</b> .....	22
Truffle Mayo, Parmesan, Rocket	
<b>Salt &amp; Pepper Squid (GF)</b> .....	22
Smoked Paprika Aioli, Lemon	
<b>Stuffed Zucchini Flowers (v) (3pc)</b> .....	23
Italian Cheeses, Saffron Aioli, Lemon	
<b>Butchers Board (GF*)</b> .....	35
San Daniele Prosciutto, Casalinga Salami, Pepper Mortadella, Olives, Cornichons, Feta Stuffed Peppers, Pickled Chilli, Rocket, Crusty Bread	

## TACOS

<b>Chicken Barbacoa (DF,CN,GF*) (3pc)</b> .....	26
Charcoal Roasted Chicken, Lettuce, Pico de Gallo, Aji Verde, Lime	
<b>King George Whiting (DF) (3pc)</b> .....	28
Beer Battered Whiting, Pickled Fennel, Guacamole, Chipotle Mayo, Lime	

## MAINS

<b>Chicken Schnitzel</b> .....	29
Herb & Parmesan Crusted Chicken Breast, Chips, Garden Salad, Lemon	
<b>Chicken Parmigiana</b> .....	33
Herb & Parmesan Crusted Chicken Schnitzel, Tomato Passata, Smoked Ham, Cheese, Garden Salad, Chips	
<b>Wagyu Beef Schnitzel</b> .....	33
Garlic & Parsley Crusted Wagyu Beef, Chips, Garden Salad, Lemon	
<b>Make it a Parm</b> +4	
<b>Fish &amp; Chips (DF,GF)</b> .....	30
NT Barramundi, Chips, Tartare, Garden Salad, Lemon	
<b>(Available Beer Battered or Pan Roasted)</b>	
<b>Tasmanian Salmon (GF,DF)</b> .....	37
Smoked Eggplant, Quinoa Tabouli, Pickled Chilli, Lemon	
<b>Nasi Goreng (v,DF)</b> .....	25
Indonesian Fried Rice, Seasonal Vegetables, Sweet Soy, Fried Egg, Crispy Eschallots	
<b>ADD: Charcoal Roast Chicken +6   Grilled Prawns +7</b>	
<b>Gnocchi Osso Buco</b> .....	34
Slow Braised Beef Shin, Sardinian Gnocchi, Tomato, Parmesan, Salsa Verde	
<b>South Australian Black Mussels (DF,GF*)</b> .....	34
Aqua Pazza, Tomato, Calabrian Chilli, Basil, Fennel, Olive Oil, Crusty Bread	
<b>Beef Wellington</b> .....	48
Beef Tenderloin, Prosciutto, Mushroom, Puff Pastry, Creamy Mash, Spinach, Green Beans, Truffle Madeira Jus	

## FROM THE GRILL

(Served with your choice of Mash & Seasonal Greens or Chips & Salad)

<b>250g 'Oakey Black' Angus Rump</b> .....	32
<b>300g 'The Bachelor' Porterhouse MB3+</b> .....	45
<b>200g '1620 Australian Country' Tenderloin</b> .....	49

Make it Surf & Turf +12

## HOUSE SAUCES

Gravy .....	4
Pepper .....	4
Mushroom .....	4
Diane .....	4
Truffle Cabernet Jus .....	4

## CURRIES

<b>Choo Chee Prawn (DF,GF*)</b> .....	39
Thai Red Curry, Asain Greens, Coconut Milk, Thai Basil, Jasmine Rice, Roti	
<b>Beef Massaman (DF,CN,GF*)</b> .....	29
Slow Cooked Beef, Potato, Peanuts, Coconut Milk, Jasmine Rice, Roti	
<b>Thai Green Chicken (DF,GF*)</b> .....	27
Asian Greens, Bamboo, Thai Eggplant, Coconut Milk, Thai Basil, Jasmine Rice, Roti	
<b>Yellow Vegetable (VG,GF*)</b> .....	26
Potato, Asian Greens, Bamboo, Carrots, Thai Eggplant, Coconut Milk, Jasmine Rice, Roti	

## BURGERS

<b>Cheeseburger</b> .....	24
Angus Beef Patty, American Cheese, Onion, Pickles, Mustard, Tomato Relish, Milk Bun	
<b>Black Bean Burger (V,VG*)</b> .....	26
Black Bean Falafel, Lettuce, Onion, Alfalfa, Avocado, Sweet Chilli, Vegan Mayo, Milk Bun	
<b>Southern Fried Chicken Burger</b> .....	28
Fried Chicken, Lettuce, Tomato, Buffalo Hot Sauce, Pickles, Aioli, Milk Bun	
<b>Black Angus Beef Burger</b> .....	29
Angus Beef Patty, Bacon, Swiss Cheese, Beetroot, Tomato, Onion, Pickles, Lettuce, Special Sauce, Milk Bun	
<b>Wagyu Steak Sandwich</b> .....	30
Grilled Wagyu Steak, Swiss Cheese, Rocket, Beetroot, Tomato, Mustard Mayo, Onion Jam, Sourdough	

## PIZZAS

(Add Gluten Free Base +4)

<b>Margherita (V)</b> .....	25
Napoli Sauce, Fior Di Latte, Mozzarella, Basil	
<b>Hawaiian</b> .....	27
Shaved Ham, Pineapple, Rosemary, Napoli Sauce, Mozzarella	
<b>Pepperoni</b> .....	27
Pepperoni, Napoli Sauce, Mozzarella, Oregano	
<b>Prosciutto</b> .....	28
Napoli Sauce, Mozzarella, Prosciutto, Rocket, Parmesan	
<b>Spicy Sausage</b> .....	29
Pepperoni, Salami, Calabrian Chilli, Roasted Capsicum, Olives	
<b>BBQ Chicken</b> .....	29
Charcoal Roasted Chicken, BBQ Sauce, Onion, Capsicum, Jalapeños, Mozzarella	
<b>Gamberi</b> .....	32
Prawns, Napoli Sauce, Mozzarella, Calabrian Chilli, Olives, Rocket, Lemon	

## SALADS

<b>Burrito Bowl (VG,GF,CN)</b> .....	24
Lettuce, Pico de Gallo, Avocado, Rice, Black Beans, Jalapeños, BBQ Corn, Lime, Coriander, Totopos, Aji Verde	
<b>Caesar</b> .....	24
Baby Gem Lettuce, Crispy Pancetta, Parmesan, Egg, Herbed Croutons, Caesar Dressing	
<b>Thai (VG,GF)</b> .....	23
Cucumber, Cherry Tomato, Bean Sprouts, Mixed Leaf, Asian Herbs, Peanuts, Crispy Eschalots, Nam Jim Dressing	

### ADD ONS:

Charcoal Roast Chicken.....	6
Black Bean Falafel.....	6
Grilled Prawns.....	7
Avocado.....	4
Charcoal Grilled Rump Steak.....	7

## SIDES

<b>Chips (V,GF)</b> .....	11
Rosemary Salt, Aioli	
<b>Potato Wedges (V,GF)</b> .....	14
Sour Cream, Sweet Chilli	
<b>Seasonal Greens (V,GF)</b> .....	12
Toasted Almond Butter	
<b>Mixed Leaf Salad (VG,GF)</b> .....	12
Cucumber, Radish, Avocado, Cabernet Vinegar Dressing	
<b>Creamy Mash Potatoes (V,GF)</b> .....	12

## DESSERTS

<b>Kent Town's 'Big Pav' (V,GF)</b> .....	17
Berries, Passionfruit Curd, Vanilla Chantilly, Sorbet	
<b>Classic Vanilla Crème Brûlée (V,GF)</b> .....	17
Seasonal Berries	
<b>Sticky Date Pudding (V)</b> .....	17
Bourbon Butterscotch, Spiced Walnuts, Vanilla Ice Cream	
<b>Spiced Apple &amp; Blackberry Crumble (V)</b> .....	19
Oat & Almond Crumble, Cinnamon Crème Anglaise	
<b>Affogato (V,GF)</b> .....	12
Two Scoops of Vanilla Ice Cream, Espresso ADD: Baileys   Cointreau   Frangelico   Kahlua +9	
<b>Barossa Valley Cheese Board (V,GF*)</b> .....	28
Triple Cream Brie, Barbers1833 Vintage Reserve Cheddar, La Vera Adel Blue, Quince Paste, Honeyed Walnuts, Lavosh	

### DIETARIES

VG - VEGAN • V - VEGETARIAN • CN - CONTAINS NUTS  
DF - DAIRY FREE • GF - GLUTEN FREE • GF\* - GLUTEN FREE OPTIONAL  
DF\* - DAIRY FREE OPTIONAL



KTHADELAIDE