



THE KENT TOWN HOTEL
ADELAIDE

THE RESTAURANT MENU

COLLEGE ROAD, FABULOUS FOOD

BREAD

(Serves 2)

Fresh Crusty Bread

Wood oven cob loaf, whipped butter, balsamic & olive oil, rock salt **10 GV**

Garlic & Cheese Loaf

Baked with truffle, mozzarella & parmesan **12 GV**

Margherita Pizza

Napoli sauce, cherry tomato, buffalo mozzarella, fresh basil, olive oil **23 GV**

GRAZING PADDOCKS

Charcuterie 39 GFO

San Daniele Murgante Prosciutto ~ Mild Salami Casalinga ~ Pepper Mortadella
Sourdough toast, filled bell peppers, Kalamata olives, seeded mustard, pickle relish

Cheeses 39 GFO V

The Barossa Valley Cheese Co Triple Cream Brie ~ Barber's 1833 Vintage Reserve Cheddar
Section 28 Mont Priscilla, Woodside, Adelaide Hills

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

Charcuterie & Cheeses 76 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

WEST COAST OYSTERS

24

(Half dozen)

Pacific Oysters opened French style to order:

Natural

Cucumber, mustard seed and champagne vinegar mignonette, lemon wedge

Thai

Natural oysters with Thai green chill nam jim

Kilpatrick

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

ENTREES

Chargrilled South Australian Squid

Chargrilled baby squid with a Thai salad of kohlrabi, lemongrass and chilli **18**

Arancini (4)

Mushroom & Truffle Arancini, rocket, pear & walnut salad, parmesan, aioli, lemon vinaigrette **17 GV**

Lobster Slider

Panfried Lobster Tail, fried buttered brioche bun, iceberg lettuce, seafood sauce **26 G**

Prawn Bruschetta

Pan fried Vietnamese king prawns, grilled sourdough, lime salsa **18 G**

Sha-Balé (Nepalese Pasties) (3)

Minced lamb, onion, ginger, crushed garlic, cumin, soya, spicy Nepalese dipping sauce **17 G**

Thai Chargrilled Chicken Wings

Chargrilled chicken wings marinated in coconut and turmeric with spicy garnish **17**

The 3 Amigos

3 soft tacos, crispy pork belly, guacamole, salsa, spicy sauce **19 G**

Salt & Pepper Tofu

Fried tofu with a 5 spice salt **15 VV**

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%)



THE KENT TOWN HOTEL

ADELAIDE

SALADS

Caesar

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

Thai Chargrilled Pineapple & Tofu

Chargrilled Tofu and Pineapple salad with cashew, onion, leaves, bean shoots, kohlrabi, coriander, lemon grass, Thai basil and mint **21 VV**

Pear & Walnut

Mixed leaves, rocket and parmesan, honey mustard vinaigrette **21 V**

ADD: Atlantic Salmon Fillet : Chargrilled Baby SA Squid : SA Prawns 11
Chargrilled Tandoori Chicken : Crispy Fried Chicken G : Salt & Pepper Squid G 8

SIDES

For one/two 6 For three/four 11

Blanched broccolini, lemon & almond butter, shaved almonds **V**

Oven roasted baby potatoes, melted brie, topped with crunchy fried onions **V**

Roasted carrots, parsnips & zucchini, baby peas, lemon butter **V**

Crunchy seasoned chips **V**

Salads - Garden or Pear & Walnut **V**

MAINS

36 Degree South - 300gms - Porterhouse

Gold winner at the 2022 World Steak Challenge **41**

Mayura Station - 300gms - Wagyu Rump

Chocolate fed, 9+ marble score, 500 days grain fed **43**

All steaks are served with Potato Gratin Dauphinoise and chargrilled broccolini.



Schnitzels

Mayura Station Wagyu Beef, Chicken Breast or Pork Schnitzel served with chips and lemon wedges **29 GFO**

Sauces 4

*French Seeded Mustard ~ Bearnaise ~ Cabernet Jus ~ Peppercorn ~ Diane ~
Wild Mushroom ~ Gravy ~ Parmigiana (6)*

Trio of Thai Curries by Nu 33

Served with jasmine rice and fresh roti bread

All curries can be served individually **27**

Yellow Curry, Pineapple, Thai eggplant, capsicum, eggplant, green beans, Thai basil (mild)

Beef Massaman Curry Tender Beef, onion, coconut milk, baby potatoes, onion, cinnamon, chilli, kafir lime leaf (mild)

Green Chicken Curry Chicken thigh, green beans, bamboo shoot, Thai eggplant, broccolini, chilli & coconut milk, Thai basil (a bit hotter)

Apple Brined Pork Scotch Fillet Steak

Apple brined pork scotch fillet steak, rosemary and peach compote, mashed potatoes, market vegetables **35**

Crunchy Asian Eggplant

Sweet and sticky crunchy eggplant pieces, with Asian vegetables **25 VV**

Pappardelle Pasta

Mushroom, asparagus, garlic, lemon cream sauce, fresh hand cut double width pappardelle **28**

Add 5 large Vietnamese prawns **39 G**

Atlantic Salmon

Atlantic salmon fillet, Chinese broccoli, bok choy, snow pea, bean sprouts, coriander, ginger, coconut vinegar, orange, lime **36**

King George Whiting

Two large West Coast whiting fillets grilled in lemon butter, fresh asparagus, hollandaise sauce **39**

(Alternatively, Whiting can be served battered or crumbed with chips, tartare and lemon) GFO

Pad Thai

Nu's famous Pad Thai with thin rice noodle, firm tofu, bean sprouts, pickled radish, crushed roasted peanuts, tamarind, garlic, chives, pickled radish **25 V**

Add: 5 Vietnamese Prawns 39 Add: Chicken 31

Beef Wellington

Eye fillet medium, pate/mushroom duxelles, puff pastry, mash, spinach, asparagus, Cabernet jus **39 G**

Poké Bowl

Chargrilled chicken breast, rice, pineapple, cucumber, carrot, spring onion, edamame, garlic, honey, ginger, soy sauce **VVO 31**

Fajita Chicken Breast

Chargrilled fajita marinated chicken breast with spiced, pan fried vegetables, creamy mashed potato and a mild chipotle cream sauce **31**

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

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