



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**

#### Margarita Pizza

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

### 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  
Section 28 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

### WEST COAST OYSTERS

24

(Half dozen)

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

### ENTREES

#### Charcoal BBQ Baby South Australian Squid

Marinated baby squid over wood embers, green chilli and lemongrass dipping sauce **17**

#### 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**

#### Pork Belly

Cantonese roasted pork belly, gin salad, golden beetroot, red apple, cucumber, Hoisin sauce **16**

#### Scallops

Japanese Super Scallops, wrapped in bacon, cauliflower puree, enoki coral fan **24**

#### Arabien Aubergine Wraps

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

#### Port Lincoln King Salmon Sashimi

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

#### Prawn Bruschetta

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

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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SALADS

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

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

**Cos & Kale Caesar**

Cos lettuce & crispy kale, bibbity bobbity bacon bits, croutons, egg, Caesar dressing **21 G VO**

**Chargrilled Brazilian Pineapple & Tofu**

Vietnamese salad, carrot, cucumber, onion, rice noodles, mint, crushed peanuts, Naam Jim **21 VV**

**Pear & Walnut**

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

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, garlic 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 **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**

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

**Sauces 4**

*French Seeded Mustard ~ Bearnaise ~ Cabernet Jus ~ Peppercorn ~ Diane ~*

*Wild Mushroom ~ Gravy*

**Atlantic Salmon**

Atlantic Salmon fillet, crispy potatoes, seasonal vegetables, lemon garlic butter sauce **36**

**King George Whiting**

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

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

**Prawns & Pappardelle**

10 large Vietnamese prawns, pan fried and tossed with asparagus, garlic, lemon cream sauce and fresh hand cut

double width pappardelle **39**

*(Alternatively, prawns can be served battered or crumbed with tartare and lemon)*

**Scallops & Pork Belly**

Pork belly, seared Tasmanian scallops, cauliflower puree, raisins, pine nuts, fennel bulb, orange salad **39**

**Rack of Lamb**

Mint crusted lamb rack, curried carrot puree, roast vegetables, potato dauphinoise, jus **39**

**Beef Wellington**

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

**Thai Coconut Chicken Breast**

Chargrilled Thai coconut chicken breast, lemongrass, ginger, chilli

with coconut and peanut sauce and steamed rice **29**

**Orange Duck**

Roasted duck breast, Duck leg confit, orange glaze, sweet potato purée **37 G**

**Mushroom Gnocchi**

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

**Schnitzels**

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

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

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