



# THE KENT TOWN HOTEL

A D E L A I D E

## COLLEGE ROAD RESTAURANT 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, 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, jalapeño, 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

### ENTREES

**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 Pate**, 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, mint pesto, spicy mayo **18 GVN**

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

### 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**

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° South 300g Porterhouse**, 120 days grain fed, Gold winner, broccolini, potato garlic dauphinoise **42**
- Mayura Station 300g Wagyu Rump**, Chocolate fed, 9+ marble score, broccolini, potato garlic dauphinoise **46**
- 1620 Australian Country 200g Tenderloin Fillet**, 120 days grain fed, broccolini, potato garlic dauphinoise **43**
- Make it a Surf and Turf** Add five Big Prawns in a creamy garlic seafood sauce, to either 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 4

Seeded Mustard | Béarnaise | Hollandaise | Truffle Madeira Jus | Peppercorn | English Mustard | Diane | Mushroom | Gravy | Parmi | Golden Feta

## MAINS

- 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** Battered, crumbed or grilled, salad, chips, lemon myrtle & lime tartare, lemon **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 prawns fried in panko crumbs, chips, salad, lemon myrtle & lime tartare, lemon **35 G**
- Nu's Famous Pad Thai** Rice noodles, firm tofu, bean sprouts, pickled radish, roasted peanuts, tamarind, garlic, chives, egg, coriander **26 VN VVO**  
**ADD: Chicken 8 | 5 Big Prawns 11**
- Crunchy Asian Eggplant** Salt & pepper eggplant, Asian vegetables and sweet sticky sauce **26**
- Nu's Trio of Thai Curries** A serving of all three curries, 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**
- Golden Chicken Schnitzel** 400g Crumbed Chicken breast, crispy feta & 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 4

Seeded Mustard | Béarnaise | Hollandaise | Truffle Madeira Jus | Peppercorn | English Mustard | Diane | Mushroom | Gravy | Parmi | Golden Feta

## 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 V**

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