



THE KENT TOWN HOTEL

A D E L A I D E

COLLEGE ROAD RESTAURANT MENU

BREAD

- Fresh Crusty Bread** wood oven cob loaf, whipped butter, balsamic & olive oil, rock salt 10 GV
- Garlic & Cheese Loaf** baked with truffle oil, mozzarella & parmesan 12 GV
- Margherita Pizza** Napoli sauce, cherry tomato, buffalo mozzarella, basil, olive oil, cracked pepper 24 GV

GRAZING PADDOCKS

- Charcuterie** San Daniele Murgante prosciutto, mild salami casalinga, pepper mortadella, sourdough bread, kalamata olives, cornichons, cashews, almonds, seeded mustard 39 GFO
- Cheeses** The Barossa Valley Cheese Co. Triple Cream brie, Barber's 1833 Vintage Reserve cheddar, King Island 'Roaring Forties' blue, sourdough bread, quince paste, grapes, lavosh, grissini, pistachio nuts, fresh pear 39 GFO V
- Charcuterie & Cheeses** (serves 2-4) 69 GFO
- Pomegranate Salsa Dip**, Softened Philadelphia cream cheese, walnuts, apricot, jalapeños, coriander, poppy seed crackers 18 GV

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
- Panko Crumbed**, Tangy Kohlrabi Remoulade, mayonnaise, Dijon mustard, capers, cornichons, dill, lemon G
- Classic Rockefeller**, Pernod, spinach, butter, garlic, baby onion, celery, toasted cracker crumbs G
- Yellow Curry**, Wood oven simmered, coconut milk, chilli, ginger, garlic, Thai basil

ENTREES

- Chargrilled South Australian Squid** Thai salad of kohlrabi, lemongrass & chilli 19
- Arancini (4)** Pumpkin & feta, pear & walnut salad, parmesan, aioli, lemon vinaigrette 18 GV
- Farmhouse Pate**, Fresh fig, dill pickle, honey rhubarb compote, crispy walnut toast 16 G
- Prawn Bruschetta (4)** Big panfried prawns, chargrilled sourdough, guacamole, lime salsa 18 G
- Pork & Prawn Dumplings by Nu (4)** Served with a sweet soy, chilli & vinegar dipping sauce 18 G
- The 3 Amigos (3)**, Soft tacos, crispy skin pork belly, guacamole, salsa, spicy sauce 19 G
- Peking Cluck Pancakes (3)**, Chargrilled chicken in Chinese 5-spice, cucumber, spring onion, Hoisin sauce, peking pancake 18 G
- Thai Prawn and Dory Cakes (3)**, Mixed leaves, cherry tomato, cucumber and Ajar Dressing 19 G

*Option to add extra serve available

SUMMER SALADS

- Poke 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
- 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 Chicken | Chinese 5 spice Chicken | Crispy Fried Chicken G | Salt & Pepper Squid 8

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





THE KENT TOWN HOTEL

A D E L A I D E

MAINS

(MEALS LISTED WITH SALAD, CHOOSE BETWEEN CAESAR OR PEAR AND WALNUT)

36 Degree South 300g Porterhouse, Gold winner at 2022 World Steak Challenge, broccolini, potato gratin dauphinoise 42 GFO

Mayura Station 300g Wagyu Rump, Chocolate fed, 9+ marble score, 500 days grain fed, broccolini, potato gratin dauphinoise 46 GFO

Surf and Turf Add five Big Prawns in a creamy seafood sauce, to either of our prime cuts 11

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

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

Pappardelle Pasta Mushrooms, spinach, garlic, lemon cream sauce, fresh pappardelle 26

ADD: 5 big prawns 37 G

Atlantic Salmon Fillet, Sesame seed crust, Chinese broccoli, bok choy, snow pea, sprouts, coriander, ginger, coconut vinegar, orange, lime 37

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

West Coast King George Whiting - Battered, crumbed or grilled, served with chips, salad, tartare, lemon 41 GFO

Beef Wellington Eye fillet medium, pate/mushroom duxelles, puff pastry, mash, spinach, green beans, drizzled with Cabernet jus 41 G

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

Nu's Famous Pad Thai thin rice noodle, firm tofu, bean sprouts, pickled radish, crushed & roasted peanuts, tamarind, garlic, chives 26 VN

Add: 5 Big Prawns 37 Add: Chicken 34

Crunchy Asian Eggplant salt & pepper eggplant, tossed in Asian vegetables and sweet sticky sauce 26

Trio of Thai Curries by Nu Jasmine rice, fresh roti 34

OR Individually with jasmine rice & fresh roti:

Yellow Cauli Curry, Chargrilled cauliflower, coconut cream, chilli, curry leaf, coriander 28 GFO N

Beef Massaman Curry Tender Beef, onion, coconut milk, baby potatoes, onion, cinnamon, chilli, kaffir lime leaf (mild) 28 GFO N

Green Chicken Curry Chicken thigh, green beans, bamboo shoot, Thai eggplant, broccolini, chilli, coconut milk, Thai basil (a bit hotter) 28 GFO N

SAUCES 4

French Seeded Mustard | Bearnaise | Cabernet Jus | Peppercorn

Hot English Mustard | Diane | Wild Mushroom | Gravy | Parmigiana

SIDES

Roasted carrots, potatoes, zucchini, parsnips, lemon butter 12 V (VVO)

Crunchy seasoned chips with aioli and tomato sauce 13 V (VVO)

Blanched broccolini, lemon & almond butter, shaved almonds 12 N V (VVO)

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

Salads - Caesar or Pear & Walnut 12 N V

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