



KENT TOWN HOTEL

ADELAIDE

BREADS & SMALL PLATES

Australian Olives	9
Prosciutto Crudo	13
Smoked Barossa Wagyu Braesola	15
Wood Fired Crusty Cob Loaf (v)	14
Whipped Butter, Balsamic, Olive Oil, Rock Salt	
Garlic & Cheese Cob Loaf (v)	15
Truffle Oil, Mozzarella & Parmesan	
Herb Chilli & Garlic Pizza Bread (v)	18
Mozzarella, Italian Herbs, Calabrian Chilli	

SMOKY BAY OYSTERS

Natural (GF,DF) (6pc)	29
Classic Mignonette Dressing, Lemon	
Kilpatrick (DF) (6pc)	32
Crispy Bacon, Kilpatrick Dressing	

SHARED

Guacamole (VG,GF)	16
Pico de Galo, Totopos, Lime	
Buffalo Hot Wings	19
Hot Sauce, Blue Cheese Ranch, Celery	
Pork & Fennel Scotch Egg (DF)	19
Whole Grain Mustard Mayo, Celaric Remoulade, Watercress	
Field Mushroom & Pinenut Arancini (v) (5pc)	22
Truffle Mayo, Parmesan, Rocket	
Salt & Pepper Squid (GF) (l)	22
Smoked Paprika Aioli, Lemon	
BBQ Spencer Gulf Prawns (GF) (A)	26
Garlic, Parsley, Chilli & Lemon Butter	
Butchers Board (GF*)	35
San Daniele Prosciutto, Casalinga Salami, Pepper Mortadella, Olives, Cornichons, Feta Stuffed Peppers, Pickled Chilli, Rocket, Crusty Bread	

MAINS

Chicken Schnitzel	29
Herb & Parmesan Crusted Chicken Breast, Chips, Garden Salad, Lemon	
Chicken Parmigiana	33
Herb & Parmesan Crusted Chicken Schnitzel, Tomato Passata, Smoked Ham, Cheese, Garden Salad, Chips	
Wagyu Beef Schnitzel	33
Garlic & Parsley Crusted Wagyu Beef, Chips, Garden Salad, Lemon	
Make it a Parm +4	
Fish & Chips (GF,DF)(l)	30
Barramundi, Chips, Tartare, Garden Salad, Lemon (Available Beer Battered or Grilled)	
Tasmanian Salmon (GF,DF) (A)	37
Smoked Eggplant, Quinoa Tabouli, Pickled Chilli, Lemon	
Nasi Goreng (V,DF)	25
Indonesian Fried Rice, Seasonal Vegetables, Sweet Soy, Fried Egg, Tomato, Cucumber, Crispy Eschallots ADD: Charcoal Roast Chicken +6 Grilled Prawns +7	
Gnocchi Osso Buco	34
Slow Braised Beef Shin, Potato Gnocchi, Tomato, Parmesan, Salsa Verde	
South Australian Black Mussels (DF,GF*) (A)	30
Aqua Pazza, Tomato, Calabrian Chilli, Basil, Fennel, Olive Oil, Crusty Bread	
Duck Cassoulet (DF)	34
Baked Confit Duck Leg, Haricot Beans, Toulouse Sausage, Herb Crumb	
Beef Wellington	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)

250g 'Oakey Black' Angus Rump	32
300g 'The Bachelor' Porterhouse MB3+	45
200g '1620 Australian Country' Tenderloin	49
500g '36° South' T-Bone	70

Make it Surf & Turf +12

HOUSE SAUCES

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

CURRIES

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

TACOS

Chicken Barbacoa (DF,CN,GF*) (3pc)	25
Charcoal Roasted Chicken, Lettuce, Pico de Gallo, Aji Verde, Lime	
King George Whiting (DF) (3pc) (A)	25
Beer Battered Whiting, Pickled Fennel, Guacamole, Chipotle Mayo, Lime	

BURGERS

Cheeseburger	24
Angus Beef Patty, American Cheese, Onion, Pickles, Mustard, Tomato Relish, Milk Bun	
Korean Chicken Burger	25
Double-fried Chicken, Snow Cheese Powder, Pickled Carrot Slaw, Shallots, Gochujang Mayo, Milk Bun	
Kent Town Burger	28
Angus Beef Patty, Bacon, Swiss Cheese, Tomato, Onion, Pickles, Lettuce, Special Sauce, Milk Bun	
Wagyu Steak Sandwich	30
Grilled Wagyu Steak, Swiss Cheese, Rocket, Beetroot, Tomato, Mustard Mayo, Onion Jam, Sourdough	

PIZZAS

(Add Gluten Free Base +4)

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

SALADS

Burrito Bowl (VG,GF,CN)	24
Lettuce, Pico de Gallo, Avocado, Rice, Black Beans, Jalapeños, BBQ Corn, Lime, Coriander, Totopos, Aji Verde	
Caesar	24
Baby Gem Lettuce, Crispy Pancetta, Parmesan, Egg, Herbed Croutons, Caesar Dressing	

ADD ONS:

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

SIDES

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

DESSERTS

Kent Town's 'Big Pav' (V,GF)	17
Berries, Passionfruit Curd, Vanilla Chantilly, Sorbet	
Classic Vanilla Crème Brûlée (V,GF)	17
Seasonal Berries	
Sticky Date Pudding (V)	17
Bourbon Butterscotch, Spiced Walnuts, Vanilla Ice Cream	
Spiced Apple & Blackberry Crumble (V)	19
Oat & Almond Crumble, Cinnamon Crème Anglaise	
Affogato (V,GF)	12
Two Scoops of Vanilla Ice Cream, Espresso	
ADD: Baileys Cointreau Frangelico Kahlua +9	
Barossa Valley Cheese Board (V,GF*)	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