

Welcome to



Featuring our famous Churrasco BBQ with 96 rotating swords of prime cuts over hot coals. A selection of 8 meats and fish are carved or served at your table with an array of accompaniments including salt and szechuan pepper squid, prawn & pork chipolatas, and South American crab and white fish patties. Additional upgrades are available with our sumptuous starter and delicious dessert plates

In addition to the popular Churrasco packages, our a la carte menu created by our Executive Chef, James Dobson, offers modern Australian cuisine at it's finest. Strong flavours, the finest local produce possible and a commitment to customer satisfaction, James and his team of 14 chefs and support staff are all dedicated to making your dining experience one to remember.

The Kent Town Hotel has an exclusive partnership with one of Adelaide's largest procurers of meats, providing only the finest Angus Beef, Berkshire Pork and South Australian Lambs. Their animals are all hormone and chemical free, grass fed and free range.

Carcasses are delivered to the Kent Town Hotel butchery, where Michael, our Master Butcher, prepares all our cuts of meat, sausages, smallgoods, ducks, chickens & schnitzels for all our menus. Our commitment to source the best products available, and to be involved with south Australians who share our high standards is testimony to our goal to be the best at what we do.

To compliment all of our amazing food, The Jungle offers "the 100" premium wines to choose from, with representation from all of South Australia's major wine areas as well as some outstanding interstate wines. Additionally we have our "Endangered Species" list of older and harder to find wines, keenly priced for your enjoyment.

For the beer lovers our thirty beer taps offer a constantly changing array of craft beers from South Australia and around the world and of course don't forget the cocktails. What's a jungle without cocktails!

Whilst we are an a la carte restaurant with private dining areas and treehouses, we can also accommodate private functions on either of our two jungle balconies for groups of up to 120, with their own bar facilities. The Jungle itself has already hosted many events where the whole restaurant has been booked out for up to 500 guests, either sit down or cocktail format. Live entertainment in The Jungle makes this one of Adelaide's most unique venues for big parties.

If you need an unique venue with stunning food, service and atmosphere, speak to Chelsea from our events team. She can help you create a stunning and successful event.

PRICES ARE SUBJECT TO CHANGE

PLEASE NOTE: MINIMUM ADULT FOOD CHARGE FRIDAY AND SATURDAY NIGHTS \$30 PER PERSON

AMEX 2.5% Public Holidays - surcharge on all prices 10% Sorry no individual accounts

Please advise staff of any food allergies at time of ordering. VV = Vegan V = Vegetarian GF = Gluten Free

CHURRASCO

- SWORDS AND ACCOMPANIMENTS \$45
- ADD SHARE PLATE OR DESSERT \$12PP

THE SHARE PLATE (FOR 2) (GF)

- FLORETTE OF HARRIS SMOKED SALMON with wasabi mayo
- HOUSE SMOKED LEG HAM
- HOUSE PASTRAMI, black pepper and mustard crust
- HOUSE CURED SILVERSIDE, honey mustard dressing
- WHOLE COOKED SPENCER GULF PRAWNS Tequila salsa rosa and lemon
- PICKLED BABY HEIRLOOM BEETROOT & BABY PICKLED ONIONS
- CHARGRILLED ZUCCHINI, white balsamic vinaigrette
- BUFFALO MOZZARELLA with basil pesto
- HEIRLOOM BABY TOMATOES
- CHARGRILLED CORN capsicum and red onion salsa
- CANDIED WALNUTS AND CARAMALISED PEAR (VV)

THE CHURRASCO SWORDS

- CHAR SIU PORK SCOTCH with hoisin, ginger and garlic
- HUON TASMANIAN SALMON marinated in soy, mirin, ginger, sesame oil and wasabi
- FIRE ROASTED LEG OF LAMB in cilantro, garlic, mint, orange zest, lime juice, oregano (GF)
- LEMON AND LIME CHICKEN DRUMSTICKS, ginger, garlic, jalapeño, garlic and rum glaze (GF)
- DRY AGED BEEF STRIP LOIN rubbed with garlic salt rub and skewered with green capsicum (GF)
- TRADITIONAL BRAZILIAN BEEF RUMP CAP seasoned with rock salt (GF)
- HAND CRAFTED PORK and fennel sausages made daily by Michael, our Inhouse Butcher (GF)
- BABY BACK RIBS in maple syrup and apple cider vinegar glaze (GF)
- FRESH PINEAPPLE marinated in cane sugar and cinnamon (VV)

THE ACCOMPANIMENTS

- FRESHLY BAKED BRAZILIAN CHEESE BALLS (GF) (V)
- SALT AND PEPPER SQUID with chipotle mayo and mint tomato salsa
- BLUE SWIMMER CRAB AND WHITE FISH PATTIES with lemon and lime mayonnaise
- PRAWN & PORK CHINESE CHIPOLATAS, chargrilled, with Teochew style golden orange sauce (GF)
- ROASTED POTATOES, sumac, sea salt, labneh, paprika (GF) (V)
- SALAD of crisp lettuce, roma tomatoes, cucumber, Japanese radish, Spanish onion, balsamic vinaigrette (GF) (VV)
- GREEN BEANS, CARROTS, SNOWPEAS, extra virgin olive oil, toasted almonds, tarragon (GF) (VV)

THE DESSERT (GF)

ASSIETTE OF JUNGLE DESSERTS

- CHOCOLATE CUP FILLED with white chocolate mousse, dark chocolate shavings
- LEMON CURD TARTLET with fresh Australian blueberries
- RAW CHOCOLATE NUT SLICE peanut, cashew nut, walnut and honey with chocolate ganache
- PEANUT BUTTER SEMI FREDDO with strawberry compote
- KIWI FRUIT AND MIDORI ICE POP

CHURRASCO LUNCH EXPRESS (REDUCED ACCOMPANIMENTS) Fridays
 KIDS MENU AVAILABLE OR KIDS ON CHURRASCO 5 TO 16 YRS =

\$29.50

\$2 per year of age

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VEGETARIAN CHURRASCO ALTERNATIVE

- MAIN COURSE VEGETARIAN PLATTER AND ACCOMPANIMENTS \$45
- ADD STARTER PLATE OR DESSERT \$12PP

VEGETARIAN STARTER PLATE (GF)

- CHARGRILLED ZUCCHINI, white balsamic vinaigrette (VV)
- PICKLED BABY HEIRLOOM BEETROOT & BABY PICKLED ONIONS (VV)
- HEIRLOOM CHERRY TOMATOES (VV)
- BUFFALO MOZZARELLA with basil pesto
- CHARGRILLED CORN, CAPSICUM AND RED ONION SALSA (VV)
- VENEZUELAN GUASACACA (guacamole) with freshly baked corn chips (VV)
- CANDIED WALNUTS AND CARAMALISED PEAR (VV)

THE MAIN COURSE VEGETARIAN PLATTER

- WILD MUSHROOM TART with thyme, garlic & leek
- PAD THAI NOODLES with spring onion, chilli, peanuts & coriander (VV)
- ROASTED SPICED SWEET POTATO MASH with pecans & crispy kale chips (GF) (VV)
- CELERIAC PUREE with honey roasted crispy leeks (GF) (VV)
- CAULIFLOWER, ALMOND, CAPSICUM TURMERIC & ONION PATTIE with pickled beetroot (GF) (VV)
- FRESH ASPARAGUS with hollandaise sauce (GF)
- POTATO GNOCCHI with Napolitana sauce (V)
- FALAFEL PATTIE with Atomic tomato & chilli relish (VV)

THE ACCOMPANIMENTS

- FRESHLY BAKED BRAZILIAN CHEESE BALLS (GF)
- ROASTED POTATOES, ROSEMARY, SEA SALT, LABNEH, PAPRIKA (GF) (V)
- SALAD of crisp lettuce, roma tomatoes, cucumber, Japanese radish, Spanish onion, balsamic vinaigrette (GF) (VV)
- GREEN BEANS, CARROTS, SNOWPEAS, extra virgin olive oil, toasted almonds, tarragon (GF) (VV)
- RICE NOODLE SALAD with celery, carrot, mint & cashews

ASSIETTE OF JUNGLE DESSERTS WITH CHURRASCO (ALL GF)

- CHOCOLATE CUP FILLED with white chocolate mousse, dark chocolate shavings
- LEMON CURD TARTLET with fresh Australian blueberries
- RAW CHOCOLATE NUT SLICE peanut, cashew nut, walnut and honey with chocolate ganache
- PEANUT BUTTER SEMI FREDDO with strawberry compote
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RESTAURANT A LA CARTE

Please note the A La Carte menu is not available on Saturday evenings. Thank you.

BREADS

HOUSE BREAD (V) \$9
freshly baked crunchy sourdough, butter, coriolo olive oil, balsamic

A FULL LOAF OF HOT CRUSTY CIABATTA (V) \$15
with garlic butter, melted Lobethal cheddar (2-4 people)

HOT GLUTEN FREE TURKISH LOAF (GF) (V) \$12
butter, coriolo olive oil, balsamic

CHEESE BALLS (GF) (V) \$7
traditional Brazilian gluten free cheese bread balls

JUNGLE SHARE PLATE (FOR 2) (GF) \$32

- FLORETTE OF HARRIS SMOKED SALMON with wasabi mayo
- HOUSE SMOKED LEG HAM
- HOUSE PASTRAMI, black pepper and mustard crust
- HOUSE CURED SILVERSIDE, honey mustard dressing
- WHOLE COOKED SPENCER GULF PRAWNS Tequila salsa rosa and lemon
- PICKLED BABY HEIRLOOM BEETROOT & BABY PICKLED ONIONS
- CHARGRILLED ZUCCHINI, white balsamic vinaigrette
- BUFFALO MOZZARELLA with basil pesto
- HEIRLOOM BABY TOMATOES
- CHARGRILLED CORN capsicum and red onion salsa
- CANDIED WALNUTS AND CARAMALISED PEAR (VV)
- CHARGRILLED BUTTERED PITA BREAD

STARTERS

VEGETARIAN DIPS (V) \$16
with olives, tidbits & chargrilled buttered pita
• Roasted capsicum & goats cheese • Guacamole • Caramalised onion, beetroot & pistachio

OYSTERS NATURAL with lemon & spicy cocktail sauce (GF) \$15 for six
KILPATRICK - sautéed bacon, worcestershire & tomato (GF) \$15 for six

CAULIFLOWER, ALMOND, CAPSICUM, TUMERIC & ONION PATTIES (GF) (V) \$14
with pickled beetroot

KING PRAWN AND CRABMEAT LINGUINI \$18 / \$36
tomato and mascapone cream sauce, garlic, onion, basil, chilli

MURRAY RIVER SALT & SZECHUAN PEPPERED SOUTH AUSTRALIAN BABY SQUID \$15 / \$29
with chipotle mayo and mint tomato salsa

GEORGE OF THE JUNGLE (GF) \$18 / \$35
South Australian King George whiting fillets grilled or beer battered, tartare

POTATO GNOCCHI (V) \$14
with chunky Napolitana sauce and chargrilled zucchini

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MAINS

LAMB RACK	\$33
oven baked with pistachio nut & herb crust, served with a wild mushroom tart and rich jus	
KINGS OF THE JUNGLE	\$36
chargrilled Australian king prawns, Pad Thai noodles, coriander, onion, crushed peanut & chilli	
BONED & ROLLED SPICED CHURRASCO HALF CHICKEN	\$29
roasted potatoes, celeriac puree, chipotle mayo, micro salad	
PAN SEARED CRISPY SKIN ATLANTIC SALMON FILLET (GF)	\$30
with fresh asparagus and hollandaise sauce	
HALF A DUCK (GF)	\$34
Panfried duck breast, confit duck leg, grand marnier glaze, orange segments, roasted sweet potato mash & kale chips	
THE VEGETARIAN FOURSOME (VV)	\$27
<ul style="list-style-type: none"> • WILD MUSHROOM TART with thyme garlic & leek • PAD THAI NOODLES with spring onion, chilli, peanuts & coriander • CAULIFLOWER, ALMOND, CAPSICUM, TURMERIC & ONION PATTIES with pickled beetroot • ROASTED SPICED SWEET POTATO MASH with pecans and crispy kale chips 	

THE CHARGRILL (GF)

Prime cuts of grass fed beef prepared by our Butcher, served with roasted potatoes and Cuban slaw

BEEF RIBS slow cooked & finished on the chargrill, bbq sauce (GF)	\$33
300gm BEEF RUMP (GF)	\$30
300gm PORTERHOUSE (GF)	\$33
300gm SCOTCH FILLET (GF)	\$37

SAUCES (ALL GLUTEN FREE) \$3

JUNGLE BBQ • WILD MUSHROOM SAUCE • GREEN PEPPERCORN • CHIPOTLE MAYONNAISE • CHATEAUBRIAND

SIDES

GREEN BEANS, CARROTS, SNOWPEAS in extra virgin olive oil (GF) (V)	\$7
ROASTED POTATOES , sumac, sea salt, labneh, paprika (GF) (V)	\$7
RICE NOODLE SALAD with celery, carrot, mint, cashews	\$7
GREEN BEAN SALAD with roasted pumpkin, chickpeas, Danish feta, walnuts	\$7
FAT CRUNCHY COUNTRY CUT CHIPS with spiced salt & aioli (GF) (V)	\$7
SWEET POTATO FRIES with spiced salt & aioli (GF) (VV)	\$7
SALT & PEPPER SQUID with chipotle mayo and mint tomato salsa	\$11

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RESTAURANT A LA CARTE



DESSERTS

ASSIETTE OF JUNGLE DESSERTS (GF)	\$16
• CHOCOLATE CUP filled with white chocolate mousse, dark chocolate shavings	
• LEMON CURD TARTLET with fresh Australian blueberries	
• RAW CHOCOLATE NUT SLICE peanut, cashew nut, walnut and honey with chocolate ganache	
• PEANUT BUTTER SEMI FREDDO with strawberry compote	
• KIWI FRUIT AND MIDORI ICE POP	
PAVLOVA WITH MIXED BERRY COMPOTE (GF)	\$14
marscapone, kiwi fruit, praline crumble	
INDIVIDUAL HOT APPLE, PEAR & RHUBARB CRUMBLE	\$14
with whipped double cream	
CHOCOLATE TART	\$14
buttered shortbread base, ganache, candied popcorn , chantilly cream	

KIDS MENU

MONDAYS & PUBLIC HOLIDAYS - **KIDS EAT FREE**

• TUESDAYS TO THURSDAYS **\$9.90** • FRIDAYS TO SUNDAYS **\$12.50**

HOMEMADE CHICKEN BREAST NUGGETS

Chips & salad. Our moorish secret recipe. Fight the kids for one.

SAFARI SURVIVAL BOARD

Dip, carrot & cucumber sticks, tasty cheese, kabana, crackers & strawberries

TWIN CHEESE BURGER SLIDERS

100% beef pattie, melted cheese, tomato, lettuce, sauce & chips

ATSAMATTA LINGUINI AND MICHAEL'S MEATBALLS (GF)

Napoli sauce & fresh parmesan cheese

BARRAMUNDI FILLET IN BEER BATTER

Crunchy country chips, tartare sauce and salad

KIDS DESSERTS

ALL \$4 each

ALL OUR ICECREAMS ARE SUPPLIED BY GOLDEN NORTH

JUNGLE BABIES IN JUNGLE JELLIES with crazy colours icecream (GF)

BIG BWANA BANANA Three icecream, chocolate topping and sprinkles (GF)

GOLDEN NORTH GIANT TWINS Vanilla, honey or Fruchocs. (GF)

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