



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**

#### Margherita Pizza

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

### GRAZING PADDOCKS

#### Charcuterie 39 GFO

San Daniele Murgante Prosciutto ~ Mild Salami Casalinga ~ Pepper Mortadella  
Sourdough toast, filled bell peppers, Kalamata olives, seeded mustard, pickle relish

#### Cheeses 39 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 76 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

#### Thai

Natural oysters with Thai green chill nam jim

#### Kilpatrick

Wood oven baked in Worcestershire, tomato sauce, drops of tabasco, bacon, lemon wedge

### ENTREES

#### Chargrilled South Australian Squid

Chargrilled baby squid with a Thai salad of kohlrabi, lemongrass and chilli **18**

#### Arancini (4)

Mushroom & Truffle Arancini, rocket, pear & walnut salad, parmesan, aioli, lemon vinaigrette **17 GV**

#### Lobster Slider

Panfried Lobster Tail, fried buttered brioche bun, iceberg lettuce, seafood sauce **26 G**

#### Prawn Bruschetta

Pan fried Vietnamese SA king prawns, grilled sourdough, lime salsa **18 G**

#### Sha-Balé (Nepalese Pasties) (3)

Minced lamb, onion, ginger, crushed garlic, cumin, soya, spicy Nepalese dipping sauce **17 G**

#### Thai Chargrilled Chicken Wings

Chargrilled chicken wings marinated in coconut and turmeric with spicy garnish **17**

#### The 3 Amigos

3 soft tacos, crispy pork belly, guacamole, salsa, spicy sauce **19 G**

#### Salt & Pepper Tofu

Fried tofu with a 5 spice salt **15 VV**

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%)



# THE KENT TOWN HOTEL

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## SALADS

### Caesar

Cos lettuce, bacon bits, croutons, egg, Caesar dressing **21 G VO**

### Thai Chargrilled Pineapple & Tofu

Chargrilled Tofu and Pineapple salad with cashew, onion, leaves, bean shoots, kohlrabi, coriander, lemon grass, Thai basil and mint **21 VV**

### Pear & Walnut

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

**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**

## 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, lemon 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 **41**

### Mayura Station - 300gms - Wagyu Rump

Chocolate fed, 9+ marble score, 500 days grain fed **43**

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

### Schnitzels

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

### Sauces 4

*French Seeded Mustard ~ Bearnaise ~ Cabernet Jus ~ Peppercorn ~ Diane ~ Wild Mushroom ~ Gravy ~ Parmigiana (6)*

### Trio of Thai Curries by Nu 33

Served with jasmine rice and fresh roti bread

All curries can be served individually **27**

**Yellow Curry**, seasonal vegetables and Thai eggplant (med)

**Beef Massaman Curry** with cinnamon and potato (med)

**Green Chicken Curry** with broccolini (a bit hotter)

### Apple Brined Pork Scotch Fillet Steak

Apple brined pork scotch fillet steak, rosemary and peach compote, mashed potatoes, market vegetables **35**

### Crunchy Asian Eggplant

Sweet and sticky crunchy eggplant pieces, with Asian vegetables **25 VV**

### Pappardelle Pasta

Mushroom, asparagus, garlic, lemon cream sauce, fresh hand cut double width pappardelle **28**

Add 10 large Vietnamese prawns **39 G**

### Atlantic Salmon

Atlantic salmon fillet, Chinese broccoli, bok choy, snow pea, bean sprouts, coriander, ginger, coconut vinegar, orange, lime **36**

### King George Whiting

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

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

### Pad Thai

Nu's famous Pad Thai with thin rice noodle, firmed tofu, bean sprouts, pickled radish, crushed roasted peanuts, tamarind, garlic, chives, pickled radish **25 V**

**Add: 10 Vietnamese Prawns 39 Add: Chicken 31**

### Beef Wellington

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

### Poké Bowl

Chargrilled chicken breast, rice, pineapple, cucumber, carrot, spring onion, edamame, garlic, honey, ginger, soy sauce **VVO 31**

### Fajita Chicken Breast

Chargrilled fajita marinated chicken breast with sliced pan fried vegetables and a mild chipotle cream sauce **31**

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

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