



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, La Vera Adel Blue, quince paste, grapes, lavosh, pistachio nuts **25 GFO V N**
- ADD: Extra Bread **5**

SMOKY BAY OYSTERS

OPENED FRENCH STYLE DAILY (FOR SIX) **29** (HALF PRICE ON TUESDAYS)

- Natural** Champagne vinegar mignonette, lemon wedge
- ½ Dozen Oysters 3 ways** Natural, Finger Lime Curry, Apple and Ginger Granita
- Kilpatrick** Wood oven baked in Worcestershire, tomato sauce, drops of tabasco, bacon, lemon wedge
- Thai** Natural oysters with green chilli Nam Jim

ENTREES

- Bang Bang Cauliflower** gluten free crumbs, sweet chilli, sriracha, vegan mayo, shallots, chilli, sesame seed **19 VV**
- 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**
- Cantonese Imperial Dumplings (4)** prawn & pork, chives, garlic, ginger, corn flour, sesame oil, sweet & spicy soya dipping sauce **18 G**
- The 3 Amigos (3)** Soft tacos, pork loin, guacamole, salsa, spicy sauce **22 G**
- The 3 Barras (3)** Soft tacos, panfried Barramundi fillet, guacamole, roasted peach & lime salsa, spicy sauce **22 G**
- Peking Cluck Pancakes (4)** Chargrilled chicken in Chinese 5-spice, cucumber, spring onion, Hoisin sauce, peking pancakes **18 G**
- Lobster & Prawn Thermidor Puff Pillow**, creamy sauce, Cognac, mild mustard, tarragon, gruyere cheese **22 G**

SALADS

- Thai** cucumber, bean sprouts, red onion, crispy shallots, coriander, chilli, mint, Thai basil, green chilli Nam Jim **22 VV**
- Caesar** Cos lettuce, bacon bits, croutons, egg, Caesar dressing **22 GFO VO**
- Pear & Walnut** Rocket and parmesan, pear, walnut, honey mustard vinaigrette **22 V N**
- ADD: 5 Big Prawns | Thai Marinated Wagyu Beef **11**
- ADD: Chargrilled Chinese 5 spice Chicken | Crispy Fried Chicken G | Salt & Pepper Squid **8**



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STEAKS

Steak Au Poivre, 200gm beef tenderloin pan seared, crusted with crushed black peppercorns, finished with a rich cognac cream sauce, bacon wrapped green beans, slithered almonds, potato garlic dauphinoise **44 N**

AMH Black 300gm Porterhouse, 100 day grain fed, marbling +1, bacon wrapped green beans, slithered almonds, potato garlic dauphinoise **43 N**

Mayura Station 300g Wagyu Rump, Chocolate fed, 9+ marble score, bacon wrapped green beans, slithered almonds, potato garlic dauphinoise **59 N**

1620 Australian Country 200g Tenderloin Fillet, 120 days grain fed, bacon wrapped green beans, slithered almonds, potato garlic dauphinoise **43 N**

Make it a Surf and Turf Add five Big Prawns in a creamy garlic seafood sauce to any of our prime cuts **12**

Sauces 4

Seeded Mustard | Béarnaise | Hollandaise | Truffle Cabernet Jus | Pepper | English Mustard | Diane | Mushroom | Gravy | Parmi

MAINS

Beef Wellington Eye fillet medium, pate, mushroom duxelles, puff pastry, mash, spinach, bacon wrapped sautéed green beans, slithered almonds, roasted mushroom, Truffle Madeira Jus **48 GN**

Coq Au Vin Blanc Classic French chicken, Kiev cut, vegetable broth, carrots, button mushroom, bacon, baby onions, white wine, potato mash **35**

Super Bowl Chargrilled chicken in taco seasoning, Pico de Gallo salsa, sliced avocado, red onion, white rice, black beans, jalapeños, chargrilled fresh corn on cob, a wedge of lime, coriander **29 VVO**

Atlantic Salmon Fillet Chinese broccoli, onion, bok choy, snow pea, sprouts, coriander, ginger, coconut vinegar, orange, lime, sesame **37**

Salmon Encroute Atlantic Salmon fillet wrapped in puff pastry, Dijon mustard, lemon zest, dill, cream cheese, Dauphinoise potatoes, broccolini, beurre blanc sauce **39 G**

Barramundi Fillet Beer battered/crumbed/grilled, salad, chips, lemon myrtle & lime tartare, lemon **30 GFO**

West Coast King George Whiting Battered/crumbed/grilled, salad, chips, lemon myrtle & lime tartare, lemon **1 Fillet 25 | 2 Fillets 37 | 3 Fillets 49**

Choo Chee Prawns Ten big prawns, Asian panfried greens, red curry, coconut milk, chilli, Thai basil, rice **39**

Crumbed Prawns Ten big prawns fried in panko crumb, chips, salad, lemon myrtle & lime tartare, lemon **39 G**

Pad Thai Rice noodles, firmed tofu, bean sprouts, pickled radish, roasted peanuts, dried shrimp, fish sauce, oyster sauce, tamarind, garlic, chives, egg, coriander **26 V N VVO**

ADD: Chicken 8 | 5 Big Prawns 11

Crunchy Asian Eggplant Salt & pepper eggplant, Asian vegetables and sweet sticky sauce **26**

Our Famous Thai Curries A serving of all three curries, served with Jasmine rice, cashews & Roti **38 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**

Chicken Schnitzel 400g Crumbed daily on premise Chicken Breast, chips, salad **32 GFO**

Beef Schnitzel 300g Crumbed daily on premise Wagyu Beef, chips, salad **33 GFO**

SAUCES 4

Seeded Mustard | Béarnaise | Hollandaise | Truffle Cabernet Jus | Pepper | English Mustard | Diane | Mushroom | Gravy | Parmi

SIDES

(for one)

Baby potatoes, roast pumpkin, broccolini, roast carrots and peas **9 VVO**

Crunchy seasoned chips with aioli and tomato sauce **8 VVO**

Chargrilled Broccolini, dressed with butter and almond flakes **9 VVO**

Seasoned potato wedges, sweet chilli sauce, sour cream **9 G V**

Salads - Caesar or Pear & Walnut **9 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