



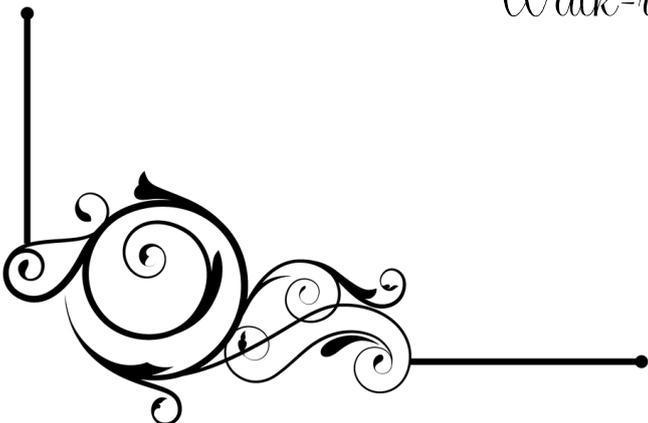
EST. 1914

PUBLISHERS
Hotel

110 Franklin St.
Adelaide SA 5000
www.publishershotel.com.au
info@publishershotel.com.au
8212 7969



Restaurant Bookings
Walk-ins Welcome



~ Starters ~



House made char-grilled bread <i>served with olive oil, dukkah and balsamic vinegar. (v)</i>	\$5
Garlic Bread (v)	\$8
Bruschetta on house made bread (v)	\$12
Crumbed camembert with red currant jelly and petite salad (v)	\$12
Soup of the day	POA

~ Oysters ~

Natural <i>served on ice with marie theresa sauce, lemon and rye bread.</i>	$\frac{1}{2}$ Doz \$18
	Doz \$30
Romanov <i>served on ice with sour cream, caviar and lemon vodka.</i>	$\frac{1}{2}$ Doz \$19
	Doz \$32
Travemünde <i>smoked salmon and cream cheese sauce gratin.</i>	$\frac{1}{2}$ Doz \$20
	Doz \$34

~ Entrée ~

Chicken and Sage Royale Tart <i>with a mini rocket and walnut salad</i>	\$15
Grilled Haloumi <i>with balsamic reduction and basil drizzle with a beetroot and endive salad (v)(gf)</i>	\$15
Beef Carpaccio <i>with a grana padano artichoke and rocket salad and finished with olive oil and sticky fig reduction (gf)</i>	\$16
Char-Grilled SA King Prawns <i>with papaya finished with a fresh salsa and drizzled with salsa verde (gf)</i>	\$18
Seared Prosciutto Wrapped Scallops <i>with tuna aioli, witlof and lobster oil (gf)</i>	\$19



~ **Mains** ~



Pasta of the Day *please see staff (Veg Option)* POA

Pan Fried South Australian Squid
served with endive, blood orange and fennel salad \$24

Chicken Breast
*stuffed with walnut butter served with a polenta cake
and hungarian capsicum puree. finished with crispy prosciutto,
jus and buttered sugar snaps. (Gf)* \$26

Lamb and Haloumi Pastry Parcel
served with a Greek salad and Turkish yoghurt labna. \$28

Crispy Skinned Atlantic Salmon
*with confit cherry tomatoes served on a bed of skordalia
and garnished with pea tendrils and lobster oil. (Gf)* \$32

Bouillabaisse made with South Australian Market Seafood
*infused with light tomato and fennel broth and finished
with saffron rouille.* \$35

300g Scotch Fillet
*rubbed with chimichurri served with mango chutney glazed
confit potatoes and pan fried prawns in a chimichurri
cream sauce. finished with a thyme jus and crispy prosciutto. (Gf)* \$42

~ **Salads** ~

Grilled Haloumi Salad
*confit cherry tomato, grilled asparagus roasted almonds,
artichoke and endive salad, with a blood orange vinaigrette (v) (gf)* \$22

Caesar Salad

Chicken \$18
Smoked Salmon \$20
*with baby cos lettuce, shaved parmesan cheese, anchovies,
poached egg, grilled bacon and herbed croutons with
house made caesar dressing*





~ Classics ~

House made Potato Gnocchi
pan fried in olive oil and lemon juice, topped with a Spanish style capsicum and paprika tomato salsa. (v) \$22

Roasted Field Mushrooms
with caramelized onion and bocconcini finished with balsamic reduction, basil pesto and truffle oil (v) (gf) \$24

Beef Burger
with bacon, gruyere, pickle, tomato, caramelized onion and beetroot relish \$18

Grilled Haloumi Burger
with roasted field mushroom, tomato, coz lettuce, aioli and basil drizzle (v) \$18

~ Schnitzels ~

Pork or Chicken
all prepared in house, hand crumbed, and pan-fried in butter

Traditional Style German Wiener Schnitzel
hand crumbed and made in house served with potato salad, garden salad and lemon wedges \$18

Parmigiana (swiss style)
with fresh tomatoes, ham and emmentaler cheese, served with potato salad and garden salad \$20

Hunters Schnitzel
topped with bacon and mushroom sauce, served with potato salad and garden salad \$20





~ **Share Plates** ~

House made Dips Platter \$12

Charcuterie

A selection of house and local smallgoods served with house made Bread and condiments

\$28

~ **Sides** ~

Garden Salad (v) (gf) \$7

Steamed Seasonal Veg (v) (gf) \$8

Waldorf Salad (v) (gf) \$8

Fries with Mayonnaise (v) (gf) \$8

Potato Salad \$9

Smashed Kiplers with Thyme Salt and Duck Fat (gf) \$10

House made Wedges (v) (gf) \$10

Add Gravy \$3

Add Mushroom Sauce \$4





~Desserts~

Baileys Crème Brule
with biscotti and caramelized figs \$12

Apple Strudel
served with vanilla bean ice cream and strawberries \$12

Cheese Board consisting of 3 cheeses
*served with condiments of nuts, fruits, crackers,
quince paste and radish.* \$25

Dark Chocolate Torte
*with walnut praline, rhubarb compote, chocolate sauce
and vanilla bean ice cream* \$14

Strawberries Romanov Cointreau
marinated strawberries with cream chantilly. (gf) \$10

