

~ MODERN TAPAS MENU ~

Chicken Croquettes (5)	12
Corn Cakes with Slow Cooked Pork and Salsa Fresca (GF) (3)	14
Corn Cakes with Black Beans and Avocado Salsa (GF/VG) (3)	14
Tuna Ceviche (GF) <i>Citrus cured tuna with shallots, radish, coriander, and chilli</i>	14
Anchovies Two Ways on Croutons (4) <i>White Anchovies + mixed grilled capsicum; salted anchovies + tomato relish</i>	14
Lamb Empanadillas with Salsa Verde (4) <i>Spanish style pasties</i>	16
Lentil Empanadillas (VG)(4) <i>Spanish style pasties</i>	14
Cheese Steak on Croutons (3)	12
Garlic and Thyme Mushrooms (VG/GF)	14
Lightly Battered Zucchini Flowers (V) (2) <i>stuffed with ricotta, spinach and served with romesco sauce</i>	16

VG - Vegan

V - Vegetarian

GF - Gluten Free

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Chorizo and Potato Salad (GF) <i>with red onion, herbs and house-made aioli</i>	16
Caramelized Scallops and Black Sausage (GF) <i>on Pumpkin Puree</i>	18
Twice cooked Pork Belly (GF) <i>with apple and fennel slaw and caramelised onions</i>	16
Polenta Chips with Romesco Sauce (VG)	12
Hand Cut Chips (VG) (GF) <i>with blue cheese sauce and house -made tomato relish</i>	10
Grilled Seafood Platter <i>with polenta chips and romesco sauce</i>	30
Cheese Board <i>selection of cheeses with quince paste, dried fruits, nuts, bread crisps, and lavosh</i>	25
Publishers Board <i>the Chef's choice of cured meats served with marinated olives and cornichons</i>	25

CHEF SELECTIONS

(Minimum 8 persons)

Chef Jose Miguel's Tapas Selection to Share \$30pp

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~ BAR SANDWICH MENU ~

- Publishers Reuben** 16
our version of corned beef on rye
- Angus Burger** 18
two thick juicy patties of choice Angus beef with mixed greens, tomato, caramelised onions, and blue cheese sauce
- Pulled Goat with Crumbed Chevre Sandwich** 16
slow-cooked goat topped with crumbed cheese
- Mushroom and Vegetable Fritter Sandwich with Sriracha Aioli (VG)** 15
a crunchy fritter of mushrooms with carrots and other seasonal vegetables, coriander and mixed greens, and topped with spicy sriracha aioli

~ SALADS MENU ~

- Roasted Beetroot Salad** 16
with rocket, red onions, walnuts, and goat cheese
- Asian Grilled Beef Salad** 18
with Mango, Daikon, Edamame, Mint, Chilli, Lime and Coriander
- Grilled Salad** 18
of capsicums, eggplant, mushrooms, leeks, and asparagus served with romesco sauce
- Chorizo and Potato Salad** 16
with red onion, herbs and house-made aioli

Please see Specials Board for daily new tastes

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Serving you refined, rustic & honest food that blends classic, nostalgic flavors with Spanish inspired dishes designed to share.

Kitchen

Open daily

Bar Menu available 12 noon - 3pm and 5pm till late (Saturday – Thursday)

Bar Menu available all day Friday

Restaurant Lunch service from 12 noon

Restaurant Dinner service from 6pm

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