



**ENTREE**

|   |      |
|---|------|
| <b>Selection of Dips (3).</b> Lavosh Bark (VGO, V, GFO)   | \$10 |
| <b>Pickled Port Lincoln Sardines (2).</b> Crème Fraiche. Radish. Fennel. Salsa Verde. Crunchy Bread (GFO) | \$12 |
| <b>Seared Scallops (3).</b> Morcilla. Cauliflower Puree. Radish. Arugula (GF)                             | \$19 |
| <b>Kingfish Ceviche.</b> Crème Fraiche. Baby Cos. Herbs. (GF)   | \$16 |
| <b>Kangaroo Loin Carpaccio.</b> Goats Curd. Baby Beetroots. Seeds. Arugula. Lavosh Bark (GFO)             | \$16 |
| <b>Pork Rabbit Morcilla Terrine.</b> Fig Preserve. Lavosh Bark (GFO)                                      | \$15 |
| <b>Mixed Mushroom Arancini (4).</b> Black Garlic Aioli. Ricotta Salata (V)                                | \$14 |
| <b>South Australian Salt and Pepper Squid.</b> Black Garlic Aioli. Lemon (DF)                             | \$16 |

**CLASSIC**

|  |          |
|--|----------|
| <b>Publishers Beef Burger.</b> Brioche. Vintage Cheddar. Pickled Cucumber. Smoked Pancetta. Tomato Relish. Black Garlic Aioli. Baby Cos. Fries | \$18     |
| <b>Vegetarian Burger.</b> Brioche. Publishers Pattie. Baby Cos. Black Garlic Aioli. Tomato Relish. Fries (VGO, V)                              | \$16     |
| <b>Chicken Breast Schnitzel.</b> Fries. Freekah Salad  | \$17     |
| Choice of Gravy / Mushroom / Pepper Sauce  | \$2 each |
| <b>Chicken Breast Parmigiana.</b> Sugo. Smoked Pancetta. Mozzarella. Freekah Salad. Fries  | \$20     |
| <b>South Australian Salt and Pepper Squid.</b> Fries. Freekah Salad. Black Garlic Aioli. Lemon   | \$28     |
| <b>Smoked Pork Ribs Rack.</b> Slaw. Polenta Chips (GFO)  | \$28     |
| <b>Orecchiette Pasta.</b> Aglio e Olio. Mixed Seasonal Vegetables. Baby Spinach. Ricotta Salata (VGO, V, DFO)                                  | \$19     |



**SHARED**

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| <b>Smoked Beef Short Rib 600gm.</b> Sticky Bourbon & Cola Glaze. Slaw. Polenta Chips (GFO)   | \$48 |
| <b>Cold Seafood Plate.</b> Pickled Oysters. Pickled Port Lincoln Sardines. Kingfish Ceviche. Marinated Squid. Whole King Prawns. Cocktail Labne. Lemon (GF, DFO) | \$35 |
| <b>Charcuterie Plate.</b> Assorted Cured Meats. Marinated Vegetables. Dip. Timpecha Olives. Pipparas. Lavosh Bark. Grissini. (DFO, GFO)                          | \$28 |
| <b>Cheese Plate.</b> Assorted 3 Cheeses. Fresh and Dried Fruit. Quince Emulsion. Seeds. Lavosh Bark. Grissini. (GFO, DFO)  | \$35 |

|                                |                |            |
|--------------------------------|----------------|------------|
| <b>Oysters</b>                 | <b>1/2 Doz</b> | <b>Doz</b> |
| Natural. Lemon (GF, DF)        | \$16           | \$30       |
| Smoked (GF, DF)                | \$17           | \$31       |
| Kilpatrick. Guanciale (GF, DF) | \$18           | \$32       |

**SALADS**

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| <b>Caesar.</b> Baby Cos. Pickled Port Lincoln Sardines. Poached Egg. Crispy Guanciale. Pangrattato. Parmesan. Dressing (GFO) | \$18 |
| <b>Add Chicken Tenderloins</b>   | \$4  |
| <b>Artisan Haloumi.</b> Heirloom Vegetables. Leafy Greens. Seeds. Honey Mustard Dressing (VGO, V, GF)                        | \$20 |
| <b>Kingfish Ceviche.</b> Baby Cos. Freekah Salad. Baby Spinach. Lemon (DF)   | \$20 |

**SIDES**

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|---|------|
| <b>Roasted Heirloom Carrots.</b> Goats Curd. Seeds (VGO, V, GF)             | \$7  |
| <b>Duck Fat Potatoes.</b> Charred Rosemary (GF, DF)                         | \$8  |
| <b>Fries.</b> Black Garlic Aioli (VGO, V, GF)                               | \$8  |
| <b>Polenta Chips.</b> Ricotta Salata. Black Garlic Aioli. Sage (VGO, V, GF) | \$10 |

(V) = Vegetarian (VGO) = Vegan Option (VG) = Vegan (GF) = Gluten Free  
 (GFO) = Gluten Free Option (DF) = Dairy Free (DFO) = Dairy Free Option (N) = Contains Nuts

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# PUBLISHERS Hotel

## SWEETS

|  |   |
|--|---|
| <b>Dark Chocolate Truffle Slice.</b> Blood Orange Sorbet. Marmalade.<br>Honeycomb. Burnt Butter Soil (GF)                          | \$18  |
| <b>White Chocolate Bavarian Cream.</b> Bruleed Banana. Salted<br>Caramel Popcorn. Dark Chocolate Glaze. Black Cherry Meringue (GF) | \$16  |
| <b>Coconut Panacotta.</b> Crumbled Pistachio Torrone. Sweet Pistachio Cream.<br>Coconut Chips (GF, N)                              | \$15  |
| <b>Mango Sorbet.</b> Marmalade. Assorted Dried Fruit (GF, V)   | \$15  |
| <b>Cheese Plate.</b> Fruit Fresh and Dried. Quince Emulsion. Seeds.<br>Lavosh Bark. Grissini (GFO)                                 | 1 Cheese \$18<br>2 Cheese \$28<br>3 Cheese \$35 |

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