

EST. 1914
PUBLISHERS
Hotel

Entrée

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

Oysters

	1/2 Doz	Doz
Natural. Lemon (GF, DF)	\$16	\$30
Smoked (GF, DF)	\$17	\$31
Kilpatrick. Guanciale (GF, DF)	\$18	\$32

Salads

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

(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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Mains

Market Fish. (Fish of the Day. please ask staff)	POA
300gm Scotch Fillet. Grass Fed. Chargrilled. Roasted Bone Marrow. Portobello. Cauliflower Puree. Crispy Guanciale. Red Wine Jus (GF, DFO)	\$39
250gm Porterhouse. Grass Fed. Chargrilled. Duck Fat Potatoes. Heirloom Baby Vegetables. Crispy Guanciale. Cauliflower Puree. Red Wine Jus (GF, DFO)	\$32
Smoked Beef Short Rib 600g. Sticky Bourbon & Cola Glaze. Slaw. Polenta Chips (GFO)	\$48
Smoked Pork Ribs Rack. Slaw. Polenta Chips (GF)	\$28
Crispy Skin Pork Belly. Heirloom Carrots. Apple Carrot Puree. Charred Baby Onion (GF, DFO)	\$28
Crispy Skin Chicken Breast. Broccoli Steak. Cauliflower Puree. Labne. Pangrattato. Lemon (GFO)	\$30
Squid Ink Tagliatelle. King Prawns. Morcilla. Cherry Tomato. Prawn Oil. Arugula. Pangrattato (DF)	\$25
South Australian Salt and Pepper Squid. Fries. Freekah Salad. Black Garlic Aioli. Lemon	\$28
Orecchiette Pasta. Aglio e Olio. Mixed Seasonal Vegetables. Baby Spinach. Ricotta Salata (VGO, V, DFO)	\$19

Sides

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

Sweets

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

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