



SMALL PLATES

- Selection of Dips.** Lavosh Bark. GFO, VGO, DFO, N \$10
- Olives.** Tapenade. Marinated Timpecha Olives. Grissini. Lavosh. v \$6
- Fries.** Black Garlic Aioli . v, VGO, GF, DF \$8
- Duck Liver Pâté.** Tasmanian Pepper Berry. Seeds Puffed Grains. Sourdough. \$14
- SA Salt and Pepper Squid.** Black Garlic Aioli. Lemon. DF \$16
- Kingfish Sashimi.** Miso Emulsion. Native Finger Lime. Wakame. Horseradish. GF \$16
- Mixed Mushroom Arancini.** Black Garlic Aioli. Ricotta Salata. v \$14
- Pork Belly Bites.** Candied Citrus Apple. Burnt Slaw. Radish. GF, DF \$14
- Buffalo Chicken Bites.** Blue Cheese Sauce. \$12

	3	6	12
Oysters. Natural. DF, GF	\$8.50	\$16	\$30
Chilli Lime Mignonette. DF, GF	\$9.50	\$16	\$32
Kilpatrick. GF, DF	\$10	\$18	\$35

LARGE PLATES

- Charcuterie.** Selection of Cured Meats. Marinated Vegetables. Dip. Olives. Lavosh. Grissini. GFO, DFO \$28
- Seafood.** Salt and Pepper Squid. Oysters. Chargrilled Octopus. Kingfish. King Prawns. Serves 4 DF \$50
- Cheese.** Assorted 3 Cheeses. Fresh and Dried Fruit. Quince Emulsion. Seeds. Lavosh. GFO \$35
- Publisher 1 Meter Board.** Chefs Selection of Hot and Cold Food from our Menu. \$75

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



MAINS

- Publishers Beef Burger.** Brioche. Vintage Cheddar. Pickled Cucumber. Smoked Pancetta. Tomato Relish. Black Garlic Aioli. Baby Cos. Fries. \$18
- Haloumi Burger.** Portobello Mushroom. Slaw. Black Garlic Aioli. Rocket Pesto v, N \$18
- Chicken Breast Schnitzels.** Fries. Quinoa Salad. \$17
Choice of Gravy / Mushroom / Pepper. Add \$2
- Chicken Breast Parmigiana.** Sugo. Smoked Pancetta. Mozzarella. Quinoa Salad. Fries. \$20
- 250g Porterhouse.** Angus Pure. Chargrilled. Duck Fat Potatoes. Broccolini. Guanciale. Cauliflower Puree. Red Wine Jus GF, DFO \$32
- Smoked Pork Rib Rack.** Burnt Slaw. Duck Fat Potato Wedges. GF, DF \$32
- SA Salt and Pepper Squid.** Fries. Quinoa Salad. Black Garlic Aioli. Lemon. DF \$28
- Rocket Pesto Tagliatelle.** Walnuts. Zucchini Ribbons. Cherry Tomato. Pangrattato. Lemon Zest. VG, V, DF, N \$19
- Crispy Pan-Fried Gnocchi.** Rich Tomato Sugo. Grilled Eggplant. Manchego. Diced Jamón vo \$30

SALADS

- Nourish bowl.** Quinoa. Wild Rice. Broccolini. Seasonal Greens. Pickled Beet. Grilled Avocado. Sesame Dressing. VG, DF, GF \$16
Add Tofu \$4 Add Chicken Tenderloin \$5
- Octopus Greek Salad.** Dehydrated Olives. Confit Cherry Tomatoes. Goat Feta. Cucumber Ribbons. Onion. Oregano. vo, GF, DFO \$24
- Artisan Halloumi.** Heirloom Beets. Broccolini. Leaf Greens. Seeds. v, GF \$20

publishershotel.com.au

info@publishershotel.com.au

8212 7969

EST. 1914

PUBLISHERS

— Hotel —

110 Franklin Street, Adelaide

8212 7969

www.publishershotel.com.au

Open 7 Days a week

Bar

Lunch Service available from 12noon - 3pm

Dinner Service available from 5pm - late

Restaurant

Lunch service from 12 noon - 3pm

Dinner service from 6pm - late