

**SMALL PLATES**

<b>Olives.</b> Tapenade & marinated Timpecha olives.	<b>\$6</b>
<b>Duck Fat Potatoes.</b> Saltbush & black garlic aioli. GF,DF	<b>\$10</b>
<b>Fries.</b> Black Garlic Aioli. V,DF	<b>\$8</b>
<b>SA Saltbush &amp; Pepper Berry Squid.</b> Black garlic aioli & lemon. DF	<b>\$16</b>
<b>Fried Green Beans.</b> Queso cheese. GF, V	<b>\$8</b>
<b>Heirloom Tomato.</b> Woodside goats Chèvre & arugula. V,GF	<b>\$10</b>
<b>Duck Liver Pâté.</b> Blood orange gel, pepper berry, seeds, puffed grains & sourdough.	<b>\$14</b>
<b>Semi Cured Red Kangaroo.</b> Davidson plum sauce, wattle seed Woodside Ashed goats Chèvre & seeds. GF	<b>\$16</b>
<b>King George Whiting Ceviche.</b> Ribery foam, samphire & sweet corn puree. DF,GF	<b>\$18</b>

**LARGE PLATES**

<b>Charcuterie.</b> Selection of cured meats, tapenade, olives, marinated vegetables, lavosh & sourdough. GFO, DF	<b>\$28</b>
<b>Seafood.</b> Seared scallops, SA King Prawns, SA Saltbush & pepper berry squid, King George whiting ceviche & pickled seasonal vegetables. DF	<b>\$50</b>
<b>Publisher 1 Metre Board.</b> Chefs selection of hot and cold Dishes from our Menu.	<b>\$75</b>
<b>Cheese.</b> Assorted 3 cheeses, fresh & dried fruit, seeds quince emulsion & lavosh. GFO	<b>\$35</b>

(V) = Vegetarian    (VG) = Vegan    (GF) = Gluten Free    (GFO) = Gluten Free Option    (DF) = Dairy Free  
 (DFO) = Dairy Free Option    (N) = Contains Nuts  
 Any Allergies please inform staff

**PUBLISHERS PO' BOYS**

<b>Sirloin Steak.</b> Caramelized onion, Queso cheese, Creole mustard & pickled karkalla.	<b>\$16</b>
<b>Fried Prawn.</b> Avocado, coriander, chilli, cucumber & lime River mint dressing. DF	<b>\$18</b>
<b>Eggplant.</b> Seasonal greens, tomato, pickled karkalla & watermelon radish remoulade. V,DF,VG	<b>\$14</b>

All Po' Boys are served with  
 Housemade Salt & Vinegar Crisps

**FAVOURITES**

<b>Nourish Bowl.</b> Yorke Peninsula red bolt lentils, onion, Tomato, seasonal greens, bush dukkha crusted avocado & pickled butternut pumpkin. V,VG,GF,DF,N	<b>\$16</b>
<b>Add tofu \$4    Add egg \$3    Add chicken tenderloin \$5</b>	
<b>Add Woodside Ashed goats Chèvre \$5</b>	
<b>Prawn and Pork Belly Salad.</b> Seasonal greens, crushed macadamia, pickled julienne seasonal vegetables & lime and River mint dressing. N,DF	<b>\$28</b>
<b>Publishers Fried Chicken.</b> Slaw, duck fat potatoes & Publishers Secret Sauce. DF	<b>\$18</b>
<b>SA Saltbush and Pepper Berry Squid.</b> Fries, lemon, rocket and pear salad & black garlic aioli. DF	<b>\$28</b>
<b>Smoked Pork Rib Rack.</b> Slaw, duck fat potatoes with House Made BBQ Sauce with Bridge Road Beer. DF	<b>\$32</b>
<b>250g Terrarosa Porterhouse.</b> Chargrilled, red wine jus, duck fat potatoes & rocket and pear salad. DFO,GF	<b>\$34</b>

## Sweets

<b>Peppermint Gum Chocolate Crème Brûlée.</b>	<b>\$15</b>
Riberry & blackberry compote. GF, V	
<b>Peaches &amp; Cream.</b>	<b>\$14</b>
Flambé peach, cinnamon Myrtle spiced cream & tuile. GFO, V	
<b>Illawarra Plum &amp; KIS Mulberry Gin Sorbet.</b>	<b>\$12</b>
Macadamia praline, candied apple & blueberry coulis. N, GF, VG	
<b>Coconut Mango Parfait.</b>	<b>\$10</b>
Mango shards, lemon Myrtle steeped apricots & finger lime. GF	
<b>Affogato. (Choice of Liqueur – Please see Staff)</b>	<b>\$16</b>
Vanilla bean ice cream & macadamia biscotti. V	

EST. 1914

# PUBLISHERS Hotel

110 Franklin Street, Adelaide

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[www.publishershotel.com.au](http://www.publishershotel.com.au)

Open Tuesday — Sunday

### 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

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