

EST. 1914
PUBLISHERS
Hotel

Chapter 1

Charcuterie Board.

Selection of cured meats, marinated Timpecha olives & sourdough. DF \$20

Scallops & Pork Belly.

Fennel, avocado, orange lemon Myrtle gel & chorizo soil. DF, GF \$20

King George Whiting Ceviche.

Riberry foam, samphire & sweet corn purée. DF, GF \$18

Duck Liver Pâté.

Blood orange gel, pepper berry, seeds, puffed grains & sourdough. \$14

Semi Cured Red Kangaroo.

Davidson plum sauce, Woodside Ashed goats Chèvre, seeds & wattle seed. GF \$16

Macadamia Dukkha Crusted Silken Tofu.

Pickled pumpkin, radish & Boobialla berry fruit glaze. VG, V, N, DF, GF \$14

Chapter 2

Market Fish.

Fish of the day. *Please ask Staff* \$POA

Venison Rack.

Port & beetroot purée, heirloom beets, Barilla, horseradish mousse, beetroot pickled cocktail onion & jus. GF \$48

Blue Swimmer Crab Spaghetti.

Housemade parsley spaghetti, garlic, chilli, warrigal greens, dill soil & bottarga. \$29

Stuffed Eggplant.

Soffrito, Yorke Peninsula red bolt lentils, crushed macadamia & smooth River Mint dressing. VG, V, N, DF, GF \$25

Twice Cooked Poussin.

Warrigal greens, green beans, caramelized peach & Boobialla fruit glaze. DF \$32

250g Terrarosa Porterhouse.

Chargrilled, local green beans & karkalla, crispy guanciale, caramelized parsnip purée & red wine jus. GF, DFO \$34

Prawn & Pork Belly Salad.

Pickled julienne seasonal vegetables, seasonal greens, crushed macadamia, lime & River Mint dressing, DF \$28

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The Side Story

Local Green Beans & Karkalla.

Panfried & chilli tomato sambal. GF, DF \$8

Duck Fat Potatoes.

Saltbush & native herbs. GF, DF \$8

Heirloom Tomato.

Woodside Ashed goats Chèvre & arugula. GF, V \$10

Chapter 3

Peppermint Gum Chocolate Crème Brûlée.

Riberry & blackberry compote. GF, V \$15

Peaches & Cream.

Flambé peach, cinnamon Myrtle spiced cream & tuile. GFO, V \$14

Illawarra Plum & KIS Mulberry Gin Sorbet.

Macadamia praline, candied apple & blueberry coulis. N, GF, VG \$12

Coconut Mango Parfait.

Mango shards, lemon Myrtle steeped apricots & local finger lime. GF \$10

Affogato. (Choice of Liqueur – Please see Staff)

Vanilla bean ice cream & macadamia biscotti. V \$16

Cheese Selection. Fresh & dried fruit, quince emulsion, seeds & lavosh. GFO

Choice of up to three

1 Cheese \$18

2 Cheese \$28

3 Cheese \$35

Section 28 Il Lupo.

Adelaide Hills. South Australia. Cider-soaked rind. Supple & smooth.

Barossa Artisan Triple Cream Brie.

Barossa Valley, South Australia. Creamy sweet palate.

Adel Blue.

Newton, South Australia. Creamy texture & a tangy fruity flavour.

Woodside Ash Chèvre.

Adelaide Hills, South Australia. Mild flavour with a slight lemony tang.

(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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Any Allergies please inform staff