

SMALL PLATES

Olives. Tapenade & marinated Timpecha olives.	\$6
Duck Fat Potatoes. Saltbush & black garlic aioli. GF,DF	\$10
Fries. Black Garlic Aioli. V,DF	\$8
SA Saltbush & Pepper Berry Squid. Black garlic aioli & lemon. DF	\$16
Macadamia Dukkha Crusted Silken Tofu. Brussel sprouts, confit chilli oil, pickled pumpkin & beetroot glaze. VG, V, N, DF, GF	\$14
Lemon Pepper Eggplant Chips. Nan jim. V,GF,VG,DF	\$10
Duck Liver Pâté. Blood orange gel, pepper berry, seeds, puffed grains & sourdough.	\$14
Abrolhos Island Scallops & Pork Belly. Fennel, avocado, orange lemon Myrtle gel, & chorizo soil. DF,GF	\$24
Publishers Fried Chicken. Choice of Sauce - 3 pieces	\$12
Please see Staff for Sauce offerings - 6 pieces	\$20

LARGE PLATES

Charcuterie. Selection of cured meats, tapenade, olives, marinated vegetables, lavosh & sourdough. GFO,DF	\$28
Seafood. Pickled mussels, pickled octopus, pickled squid, SA King Prawns, beetroot gin cured Ocean Trout, native herb salsa verde, sourdough & pickled seasonal vegetables. DF	\$50
Publisher 1 Metre Board. Chefs selection of hot and cold Dishes from our Menu.	\$75
Cheese. Assorted 3 cheeses, fresh & dried fruit, seeds quince emulsion & lavosh. GFO	\$35

FAVOURITES

Publishers Wagyu Cheeseburger. Smoked pancetta, House Made pickles, Publishers Secret Sauce, Creole mustard, smoked mozzarella & fries. GFO	\$18
Publishers Veg-burger. Field Mushroom, chia seed & vegetable patty, avocado puree, beetroot relish, aioli, rocket & fries. V,VGO,DF,GFO	\$18
Gluten free bun	\$2
Add extra patty	\$5
Chicken Breast Schnitzel. Slaw & fries.	\$18
Add Gravy	\$2
Chicken Breast Parmigiana. Tomato sugo, mozzarella, smoked pancetta, slaw & fries.	\$21
Nourish Bowl. Yorke Peninsula red bolt lentils, onion, tomato, seasonal greens, bush dukkha, avocado puree & pickled butternut pumpkin. V,VG,GF,DF,N	\$16
Add tofu \$4 Add egg \$3 Add chicken tenderloin \$5	
Add Woodside goats Chèvre \$5	
'Nduja, Rocket & Seafood Salad. Pickled octopus, squid & mussels, cucumber, pangrattata, balsamic aniseed myrtle reduction. GFO,DF	\$28
Publishers Fried Chicken. Slaw, duck fat potatoes & Publishers Secret Sauce. DF	\$18
SA Saltbush and Pepper Berry Squid. Fries, lemon, slaw, & black garlic aioli. DF	\$28
600g Smoked Pork Rib Rack. Slaw, duck fat potatoes with House Made BBQ Sauce. DF	\$38
250g Terrarossa Porterhouse. Chargrilled, red wine jus, duck fat potatoes & slaw. DFO,GF	\$34

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

Sweets

Peppermint Gum Chocolate Crème Brûlée.	\$15
Riberry & blackberry compote. GF	
Illawarra Plum & KIS Mulberry Gin Sorbet.	\$12
Macadamia praline, candied apple & blueberry coulis. N, GF, VG	
Coconut Mango Parfait.	\$12
Mango shards, lemon Myrtle steeped apricots & finger lime. GF	
Affogato. (Choice of Liqueur – Please see Staff)	\$16
Vanilla bean ice cream & macadamia biscotti. v	

EST. 1914

PUBLISHERS Hotel

110 Franklin Street, Adelaide

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www.publishershotel.com.au

Open Tuesday — Sunday

Bar

Lunch Service available from 12noon - 3pm

Dinner Service available from 5:30pm - late

All Day Dining Available Friday—Sunday

Restaurant

Lunch service from 12 noon - 3pm

Dinner service from 5:30pm - late

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