FED
HOTEL EST. 1866

SNACKS & SMALL PLATES

Freshly Shucked Coffin Bay Oysters GF DF (A)

NATURAL	SOY PONZU	KILPATRICK
6 / $26 · 12 / $50	6 / $28 · 12 / $52	6 / $28 · 12 / $52

Steamed Edamame DF GF — $8
Pink pepper spice, sea salt

Marinated Olives DF — $10
Orange peel, rosemary, red chilli

Stone Baked Ciabatta DF — $12
Confit garlic herb butter

Charred Corn Ribs GF — $16
Coffee mayo, chilli lime, aged parmesan

Heirloom Cherry Tomato Burrata — $20
Basil, roasted pine nut, balsamic, toasted garlic ciabatta

Chargrilled Wagyu Skewers (2pc) GF — $20
Smoked chimichurri, lime crema

Rosemary Sundried Tomato Arancini GF VE — $20
Salsa verde, parmesan

Cajun Style Fried Chicken DF GF — $20
Boneless chicken, herb aioli, pickles

Port Lincoln Kingfish Crudo DF GF (A) — $22
Lime hibiscus, cilantro, pickled tomatillo

House Made Pork Dumplings (5pc) DF — $22
Crispy fried, ginger soy broth, pickled cucumber

Mini Lobster Roll DF (A) — $24
Caperberry mayo, chives, pickles

Hokkaido Half Shell Seared Scallops (2pc) — $24
GF (I)
Yuzu chilli butter, lime salt, shallot

Al Pastor Pork Taco (2pc) — $24
Slow cooked pork shoulder, birria salsa, cheese, achiote

Fish Taco (2pc) — $26
Battered flake, pickled jalapeño, mixed slaw, chipotle glaze, flour tortilla

KIDS MENU

ALL $12

- Fish & Chips
- Cheese Burger
- Chicken or Beef Schnitzel
- Chicken Nuggets

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN · VE VEGAN · (A) AUSTRALIAN · (I) INTERNATIONAL

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BIGGER PLATES

Daily Chef's Specials
See staff for today's selections

Roasted Japanese Pumpkin GF VE — $28
Soy miso glaze, pepitas, puffed rice

Pearl Barley Salad VE — $28
Baby cucumber, heirloom tomato, rocket, Danish feta, roasted balsamic glaze
Add grilled chicken +$6, fried tofu +$4

Chicken Schnitzel DF — $28
House slaw, chips, your choice of sauce

Beef Schnitzel DF — $28
House slaw, chips, your choice of sauce

Crispy Fried Chicken Burger — $28
Pickled jalapeño, smoked bacon, butter lettuce, herb aioli, American cheese, served with chips
Add extra patty +$5

Wagyu Beef Burger — $29
Bacon onion jam, smoked provolone, butter lettuce, pickled jalapeño, garlic aioli, served with chips
Add extra patty +$5

Lemon Pepper Squid DF GF (A) — $30
House slaw, chips, tartare sauce

SA Flake Battered Fish & Chips DF (A) — $33
Tartare sauce, house slaw, lemon

Shark Bay Crab Pappardelle DF (A) — $38
White wine, garlic, confit chilli, rocket

Half Chargrilled Chicken DF GF — $38
Soy chicken bone glaze, bok choy sesame

SA Lamb Cutlets — $45
Pearl barley, Gumeracha honey, whipped feta, charred lemon

Ebony Angus Chargrilled Scotch Fillet 300g — $52
DF GF
Chips, house slaw, your choice of sauce

Black Onyx MB3+ Striploin 300g GF — $60
Soy ponzu, roasted marrow butter, baby broccolini, shallot oil

SIDES

House Slaw	$5
Bowl of Chips	S $7 · L $15
Sweet Potato Chips	S $8 · L $16
Triple Fried Potato	$10
Charred Greens	$12

SAUCES & TOPPINGS

Plain Gravy $2 / Green Peppercorn $3 / Creamy Mushroom $3 / Diane $3

Smoked Kilpatrick	$5
Charred Pineapple Hawaiian	$5
Gypsy Leg Ham Off Bone Parmigiana	$5

HOUSE MADE DESSERTS

Cassia Churros — $16
Cajeta, roasted almond crumb, vanilla bean ice cream

Limoncello Tiramisu — $16
Mascarpone, roasted macadamia

Eton Mess GF — $16
Strawberry mousse, dark chocolate, summer berries, mint oil

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, soy, fungi and dairy products. Customer requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner. A 15% surcharge applies on public holidays.