

# STARTERS

Dips plate for 2 – spicy pumpkin & cashew, beetroot hommus, toasted pita <b>N</b> . . . . .	<b>16</b> . . . . . <b>GF 18</b>
Warmed Village Baker ciabatta bun, sea salt flakes, butter <b>V</b> . . . . .	<b>8</b>
Garlic bread <b>V</b> . . . . .	<b>8</b>
Rosemary & garlic marinated warmed olives <b>GF DF</b> . . . . .	<b>6</b>
Cheese plate – KI Brie, Surprise Bay Cheddar, Adel Blue, quince paste, Barossa dried fruit & nuts <b>GF N</b> . . . . .	<b>20</b>
Add prosciutto . . . . .	<b>6</b>
Add olives. . . . .	<b>6</b>

# SHARE PLATES

Coffin Bay natural oyster, shallot, dill & riesling vinaigrette <b>3 GF DF</b> . . . . .	<b>12</b>
Coffin Bay kilpatrick oysters <b>GF DF</b> . . . . .	<b>6 25</b> . . . . . <b>12 35</b>
Arancini (refer to daily specials) <b>3</b> . . . . .	<b>19</b>
Grilled SA haloumi, honey & balsamic fig compote <b>GF V</b> . . . . .	<b>18</b>
Peanut & green chilli prawn sambal, shallots & coriander <b>6 GF DF N</b> . . . . .	<b>23</b>
Grilled Australian squid, chilli, garlic, lemon, flatleaf parsley <b>GF DF</b> . . . . .	<b>18</b>
Greek lamb meatballs, fetta, toasted fennel seeds, tomato, mint <b>5</b> . . . . .	<b>20</b>
Kingfish ceviche, lemongrass, ginger, coconut & kaffir lime <b>GF DF</b> . . . . .	<b>18</b>
Crispy Korean chicken sliders, smokey sweet chilli sauce, coleslaw <b>3</b> . . . . .	<b>19</b>
Share platter – spicy pumpkin & cashew, beetroot hommus, semi dried tomatoes, toasted pita, dukkah & balsamic EVOO. . . . .	<b>24</b> . . . . . <b>GF 26</b>
Add prosciutto . . . . .	<b>6</b>
Add olives. . . . .	<b>6</b>
Charred broccolini, lemon, chilli, almonds <b>GF V N</b> . . . . .	<b>15</b>
Grilled cauliflower salad, cumin, pistachios, currants, soft herbs <b>GF DF VG N</b> . . . . .	<b>17</b>
Polenta chips, lemon pepper, vegan paprika aioli <b>DF VG</b> . . . . .	<b>12</b>
Salt & pepper tofu, vegan harissa mayo <b>GF DF VG</b> . . . . .	<b>16</b>

# EDINBURGH HOTEL

# MENU

# MAIN COURSE

Nourish bowl – roast red pepper & cashew puree, sea salt baked beetroot, pumpkin, broccolini, baby spinach, brown rice, mint & pomegranate seeds <b>GF V VG</b> . . . . .	<b>26</b>
Add seared haloumi . . . . .	<b>6</b>
Lentil bolognese, spaghetti, tomato, olive & basil salsa, rocket & sherry vinaigrette <b>VG</b> . . . . .	<b>30</b>
Roasted chicken breast salad, charred chorizo, caramelised balsamic red onions & baby cos, basil, avocado & tomato salsa <b>GF DF</b> . . . . .	<b>35</b>
Potato gnocchi, balsamic roasted Spanish onions, peppers & heirloom tomatoes, fresh basil & burrata <b>V</b> . . . . .	<b>31</b>
Crispy Cone Bay barramundi yellow curry, jasmine rice, Asian shallots, cashews, pineapple pickle & bok choy <b>GF</b> . . . . .	<b>38</b>
300g MSA Angus rump, creamy wild mushroom sauce, garlic & thyme roasted kipflers <b>GF</b> . . . . .	<b>40</b>
Chargrilled kangaroo fillet, sweet potato mash, apricot & quandong relish, broccolini, shiraz jus <b>GF</b> . . . . .	<b>35</b>
Rolled pork belly, apple & ginger puree, red cabbage & sesame salad, sesame dressing <b>GF DF</b> . . . . .	<b>35</b>

## ED CLASSICS

Vegan Burger – plant based burger pattie, lettuce, tomato, beetroot relish, grilled onions, vegan mayonnaise on a toasted potato bun <b>VG</b> . . . . .	<b>25</b>
Classic Burger – Wagyu beef burger, bacon, grilled cheese, lettuce, tomato, ED burger sauce, pickles & onions on a toasted brioche bun. . . . .	<b>25</b>
Caesar Salad – cos lettuce, crispy bacon, anchovies, garlic croutons & Caesar dressing topped with a poached egg . . . . .	<b>23</b>
Add chicken . . . . .	<b>5</b>
Add salt & pepper squid . . . . .	<b>6</b>
Add salt & pepper tofu. . . . .	<b>5</b>
SA salt & pepper squid, served with chips, Greek salad, aioli & lemon wedges . . . . .	<b>26</b>
Vegan eggplant parmigiana, chips & salad (comes with vegan cheese) <b>V VG</b> . . . . .	<b>5</b>
300g chicken breast schnitzel with chips & salad	<b>26</b>
300g porterhouse schnitzel with chips & salad . .	<b>26</b>
Your choice of gravy, mushroom, Diane, & peppercorn sauce. . . . .	<b>2</b>
Parmigiana topping . . . . .	<b>4</b>
Kilpatrick topping . . . . .	<b>4</b>

## SOMETHING ON THE SIDE

Potato chips with tomato sauce, lemon aioli <b>V</b> . . . . .	<b>14</b>
Sweet potato chips with homemade tomato relish <b>VG</b> . . . . .	<b>15</b>
Big bowl of wedges with sour cream, sweet chilli sauce <b>V</b> . . . . .	<b>14</b>

## DESSERTS

Chocolate Pannacotta, almond biscotti, fresh berries <b>N</b> . . . . .	<b>13</b>
Mango & lime parfait, vanilla sable, mango cream <b>GF</b> . . . . .	<b>13</b>
Sticky Toffee Pudding, vanilla ice cream & toffee sauce . . . . .	<b>13</b>
Chocolate & raspberry mousse cake, shortbread, blueberry coulis, vanilla, macerated berries <b>GF DF VG</b> . . . . .	<b>12</b>
Cheese plate – KI Brie, Surprise Bay Cheddar, Adel Blue, quince paste, Barossa dried fruit & nuts <b>GF N</b> . . . . .	<b>20</b>
Add prosciutto . . . . .	<b>6</b>
Add olives. . . . .	<b>6</b>



**The Edinburgh Hotel & Cellars**  
7 High Street  
Mitcham South Australia 5062  
8373 2700 • hotel@edinburgh.com.au  
www.edinburgh.com.au

**V** Vegetarian  
**VG** Vegan  
**GF** Gluten free  
**DF** Dairy free  
**N** Contains nuts