

# MENU

## ENTREES

<b>Bruschetta</b> (v optional) 15 pickled cherry tomato on grilled ciabatta with sliced prosciutto, baby bocconcini, fresh basil and rocket dressed with sticky balsamic vinegar
<b>Chilli Salt and Pepper Tofu</b> (gf, vegan) 15 rocket, fennel and orange salad dressed with chardonnay vinaigrette and topped with dehydrated flowers
<b>Jalapeno Poppers</b> 15 stuffed with seasoned cream cheese, crumbed and fried, served with tomato chutney
<b>Duo of Dips</b> (v) 15 a selection of house dips, served with char-grilled pita and crackers
<b>Popcorn Chicken</b> (gf) 15 seasoned and coated in corn flour, served with a house-made dipping sauce
<b>Lamb Cutlets</b> 18 pan-fried gremolata crumbed cutlets served with a spicy tomato aioli
<b>Garlic Bread</b> (v) 9 add cheese 11 served with seeded Dijon mustard gluten free 11 add cheese 13
<b>Wellington Share Platter</b> 45 crispy basil chicken, salt and pepper squid, house-made meatballs in Napoli sauce, a salad of spicy chorizo, greens, red onion and roast capsicum, garlic bread, served with sweet chilli and aioli

## MAINS

<b>200g Eye Fillet</b> 34 crusted in pumpkin and sunflower seeds, served on mashed potato, with broccolini and pumpkin mousse, finished with a beef jus
<b>350g MSA Scotch Fillet</b> (gf) 39 with salt and red wine vinegar, roast baby potatoes, broccolini sautéed with white wine, bacon and butter, finished with a red wine jus
<b>350g MSA Porterhouse</b> (gf optional)* 34 served with chips, salad and choice of standard sauce
<b>Mango Chicken Curry</b> (gf) 21 tender chicken thigh sautéed with chilli, ginger and mango, served with coconut rice and raita
<b>Chilli Salt and Pepper Tofu</b> (gf, vegan) 22 rocket, fennel and orange salad dressed with a chardonnay vinaigrette, topped with dehydrated flowers, served with sweet potato fries
<b>Braised Chicken Maryland</b> (gf) 24 slow-cooked carrot, celery, golden shallot, red wine, Spanish sausage and mash, finished with pan jus
<b>Crispy Skin Atlantic Salmon</b> (250g/gf) 32 with an assorted salad greens, bosc pear, slivered Reggiano, croutons, toasted pine nuts, with balsamic glaze and olive oil

<b>Romesco Bug Tail Linguini</b> 25 cooked in an almond, paprika and roast capsicum sauce with fried chorizo, parsley and baby spinach, topped with lemon and parmesan
<b>Risotto Orte-mare</b> (gf) 26 prawns, chicken, roasted pine nuts, baby spinach, fresh tomato, basil and white wine
<b>Warm Chicken Salad</b> (gf) 21 marinated chicken tenderloins, lightly grilled, with lettuce, cherry tomatoes, cucumber and Spanish onion, finished with a spicy red onion and mango salsa
<b>Char-grilled Octopus Salad</b> (gf) 28 rocket, pickled tomato, cucumber, red onion and olives, finished with a lemon/lime vinaigrette
<b>Lamb Cutlets</b> (gf) 29 gremolata crusted, served with steamed baby potatoes and a spicy mint and cucumber salsa

## PUB FAVOURITES

<b>Bangers and Mash</b> (gf) 22 thick beef sausages served with with bacon and potato puree, topped with peas and onion gravy
<b>Salt and Pepper Squid</b> (gf optional)* 22 seasoned, fried and served with salad, chips and lime aioli
<b>Barramundi Fish n Chips</b> 23 battered barramundi, served with salad, chips and lime aioli
<b>Wellington Beef Burger</b> 22 house-made pattie with tomato, lettuce, cheddar, bacon, egg and tomato chutney on toasted Turkish roll, served with chips
<b>Crumbed Haloumi Burger</b> 22 crumbed haloumi, char-grilled eggplant, marinated zucchini, tomato, lettuce with lemon/dill, cayenne aioli on toasted Turkish roll, served with chips
<b>Chicken Breast Schnitzel</b> (250g) 20 parmi 22 fried and crumbed chicken, served with chips, salad and choice of standard sauce
<b>Porterhouse Schnitzel</b> (250g) 22 parmi 24 twice crumbed and fried, served with chips, salad and choice of standard sauce

\*Gluten-free sweet potato chips available for \$1 extra

<b>Standard Sauces</b>	
creamy mushroom   green peppercorn   gravy   dienne	2
<b>Prawn and Garlic Sauce</b>	11
<b>Garden Salad</b>	9
seasonal fresh produce sourced from local growers	
<b>Steamed Vegetables</b>	9
mix of broccoli, cauliflower, carrot and zucchini, sautéed in butter with parsley, onion and baby spinach	

THE WELLINGTON HOTEL  
HAW  
NORTH ADELAIDE  
.EST. 1851.

## KITCHEN HOURS

**Monday - Thursday** 12.00 - 2.00pm & 5.00 - 8.30pm

**Friday & Saturday** 12.00 - 3.00pm & 4.00 - 9.00pm

**Sunday** 12.00 - 3.00pm & 4.00 - 8.30pm

Above hours may vary due to event at Adelaide Oval