



ENTREES

ADELAIDE HILLS OLIVES - 10

SOUTH AUSTRALIAN OYSTERS, natural or kilpatrick (GFO) - 3ea

PUMPKIN ARANCINI, hummus and salsa verde (V) - 15

PULLED LAMB, charred corn croquettes, jalapeno aioli - 15

BEEF TARTARE, free-range hen's egg, truffle and toast (GFO) - 20

STICKY HOT WINGS, vietnamese salad, mota hot sauce (6 per serve) - 18

ANTIPASTO PLANK, cured meats, buffalo bocconcini, olives, pickles, arancini balls, charred breads - 28

PIZZA

GARLIC, HERB AND CHEESE FLAT BREAD - 15

MARGARITA, TOMATO, BUFFALO MOZZARELLA AND BASIL (V) - 20

ROASTED PUMPKIN, ONIONS, GOATS CURD, PINE NUTS AND ROCKET (V) - 22

SMOKED BAROSSA HAM AND CHEESE - 22

BAROSSA MEATS, CHORIZO, PULLED CHICKEN AND SOPRESSA SALAMI - 25

HOT NDUJA SALAMI, GARLIC PURÉE, CHERRY TOMATOES, BASIL, DRIED CHILLI - 22

PORK AND FENNEL SAUSAGE, CRISPY SHALLOTS, FRESH HERBS - 22

PULLED LAMB SHOULDER, ROASTED PEPPERS, SALSA VERDE AND ROCKET - 22

SOUTH AUSTRALIAN PRAWN, CHILLI, LEMON, ROCKET AND TRUFFLE OIL - 26

(gluten free bases available)

BURGERS

(all burgers served with chips)

BEEF AND CHEESE BURGER, pickles and mustard ketchup - 22

CRISPY CHICKEN BURGER, Asian slaw and mota hot sauce - 22

CRISPY MUSHROOM BURGER, lettuce, goats curd, truffle and lemon aioli - 20

SALADS

CAESAR SALAD, baby coz leaves, crispy pork belly, parmesan, white anchovies, poached free range egg and charred bread - 25

CHICKEN LARB SALAD, green papaya, carrots, bean sprouts, Asian herbs, peanuts and nam jim - 22

FALAFEL SALAD, rocket, baby coz, cucumber, cherry tomatoes, garlic yoghurt and sumac (V) - 21

LARGE PLATES

TEMPURA GARFISH, Asian salad, chips and lemon aioli - 26

CRISPY SOUTH AUSTRALIAN SQUID, Asian salad, chips, kewpie mayo and lime - 24

CHICKEN OR BEEF SCHNITZEL, salad, chips and choice of sauce (mushroom, pepper, gravy or parmi) - 23

LINGUINE PASTA, pork and fennel sausage, roasted peppers, chilli, basil, parmesan and herb crumbs - 25

BANGERS AND MASH, apple kasundi and glaze - 25

CHICKEN AND LEEK PIE, mash potato, peas and glaze - 25

300G CHAR GRILLED RUMP STEAK, café de Paris butter and French fries - 29

350-400G CHAR GRILLED RIB EYE STEAK, café de Paris butter and French fries - 38

TOM KA GAI CHICKEN CURRY, boiled rice, roti bread and Asian herbs - 25

CHICKPEA MASALA CURRY, boiled rice, roti bread and coriander (V) - 25

SIDES

XO BEANS - 10

BOWL OF CHIPS with garlic aioli - 10

WEDGES, sour cream and sweet chilli - 12

DESSERT

ULTIMATE BROWNIE, honey comb, vanilla ice cream and chocolate sauce - 14

AFFOGATO - 14

CHEESE PLATE, quince jam, fruit and lavosh - 21

V - vegetarian, GF - gluten free, GFO - gluten free option available *The Saracens Head Hotel makes every attempt to identify and avoid foods that may lead to allergic reactions. However, due to the nature of preparation traces may be present.