Entrees

South Australian oyster, natural or Kilpatrick - 2ea (GFO)

Rodriguez Bro's sausage, wombok, lemon and sultanas – 16

Crispy mushroom, lemon and parmesan - 14 (V)

Beef tartare, truffle, free-range hen's egg and prawn crackers – 18 (GF)

Tempura zucchini flowers, pesto sauce - 15 (V)

Mac & Cheese croquettes - 13 (V)

Pumpkin arancini, parmesan, salsa verde and hummus - 14 (V)

Kara-age fried chicken, kewpie mayonnaise and kim chi – 16

Wedges, sour cream and sweet chili - 12 (V)

Antipasto plate: Italian meats, truffle boccacini, bread and pickles - 25

Sal ads

Chicken larb, rice noodles, coriander, papaya, chili, peanuts and Nam Jim - 21 (GF)

Chickpea, tomatoes, feta, chili and herbs – 21 (GF) add chicken - 5

Crispy salt and pepper squid, chili oil, kewpie mayonnaise, cucumber and coriander - 21

Pizza

Double smoked ham and cheese - 19

Margarita, tomato, mozzarella and basil - 19 (V)

S.A prawn, chili, lemon, truffle and rocket - 24

Barossa meats, chicken, chorizo and salami - 23

Forest mushroom, thyme and crisp shallots - 23 (V)

Prosciutto, olive, rocket and parmesan- 21

Spiced pepperoni, dried chili and caramelized onions - 21

Spiced lamb, onions, garlic yoghurt and rocket -23

Gluten free base additional \$4

*All our pizza are prepared using a mozzarella, cheddar and parmesan blend.

Classics

Beef and cheese burger, pickles, onions and mustard ketchup -20

Spiced chicken burger, lettuce, tomato, bacon jam and garlic mayonnaise – 20

*All burgers served with fries

Free range chicken/beef schnitzel with chips and salad - 22

Sauces: mushroom, pepper, gravy and parmi

Tempura market fish, Vietnamese salad, chips and lemon mayonnaise - 26

Large Plates

Gnocchi, zucchini, pesto, pine nuts and Goats cheese – 26 (V)

Half a Barossa free-range wood oven jerk chicken – 28 (GF)

Barossa free-range chicken, Thai yellow curry, rice and mixed Asian herbs - 27 (GFO)

Lamb shank pie, mash potato, peas and glaze - 24

Pan-seared market fish, pumpkin nutmeg soubise – 28 (GF)

300g Sirloin, French fries, café de Paris butter – 34 (GF)

350g Rib Eye, French fries, café de Paris butter - 36 (GF)

Sides

XO green long beans - 10 (V.GF)

Chicken salt fries and garlic mayonnaise - 10 (V)

Mixed leaf salad - 10 (V,GF)

Dessert

Chocolate, malt, hazelnut praline, white chocolate sorbet - 14

Lemon Curd, vanilla strawberries, raspberries, macadamia granola – 14

Affogato - 14 (GF)

Selection of cheese, lavosh and chutney - 21

V - vegetarian, GF - gluten free, GFO - gluten free option available 82 Carrington St, Adelaide SA f: /thesaracens ig: @the_saracens *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.