

STARTERS

ADELAIDE HILLS OLIVES (GFO)	10
HERVEY BAY SCALLOPS (GFO)	3EA
ponzu, pickled ginger, fresh herbs	
PUMPKIN ARANCINI (V) (4)	14
hummus & salsa verde	
MANCHEGO & CHARRED CORN CROQUETTES (V) (4)	14
harissa & fresh herb	
BEEF TARTARE (GFO)	18
free range hen egg, pho flavours & toast	
CRISPY CHICKEN WINGS	14
fermented chilli, ranch dressing	
GRILLED HALOUMI (GF) (V)	16
charred lemon, rocket (6per serve)	
ANTIPASTO PLANK (GFO)	28
cured meats, fior di latte, olives, pickled vegetables, arancini balls, charred breads	



SALADS

CAESAR SALAD (GFO)	23
baby coz leaves, crispy speck, parmesan, white anchovies, poached free range egg & charred bread. ADD chicken +3	
VEGETARIAN LARB SALAD (V) (GF)	21
carrots, bean sprouts asian herbs, vermicelli, peanuts & ngoc cham ADD chicken +3	
SUPERFOOD VEGAN SALAD (VO)	23
brown rice & quinoa, avocado, peppers, chia & pepita seeds, sumac, pomegranate molasses	
LAMB SALAD	24
backstrap, quinoa, roasted beetroot, baby carrot, feta & candied balsamic	

GRILL

PORK CUTLET 280G	28
SCOTCH 350G	35
SIRLOIN 300G	30
LAMB BACKSTRAP 200G	32

• CHOICE OF CHIPS OR MASH •

SAUCES

gravy, pepper, mushroom, mustards,
beef jus, chimmi churri butter

PIZZA

GARLIC	15
herb & cheese flat bread	
NAPOLI (V)	20
chunky tomato sauce, fior di latte & basil. ADD \$1 for fresh tomato	
PULLED CHICKEN	22
roasted peppers, harissa, rocket & aioli	
ROASTED FIELD MUSHROOMS (V)	22
goats cheese crema, & rocket	
SMOKED S.A HAM & CHEESE	20
THREE MEATS	22
chorizo, pulled chicken & sopressa salami	
NDUJA SALAMI	22
caramelised onions, oregano & dried chilli	
LAMB BACKSTRAP	22
kalamata olives, peppers, fresh herbs	
SOUTH AUSTRALIAN PRAWN	26
chilli, cherry tomato, rocket pesto	

GF
BASES
AVAILABLE

BIG PLATE

TEMPURA GARFISH & CHIPS	24
asian salad & lemon aioli	
CRISPY SOUTH AUSTRALIAN SQUID	24
asian salad, chips kewpie mayo & lemon	
CHICKEN OR BEEF SCHNITZELS	22
salad chips & choice of sauce (mushroom, pepper, gravy or parmi)	
LINGUINE PASTA	25
nduja, roasted peppers, chilli, basil, peas, parmesan	
GNOCCHI (V)	25
sweet corn, asparagus, capsicum, goats cheese, pangrattato	
STEAK SANDWICH	20
tenderised steak, smoked speck, fried egg, salad, bbq sauce, aioli	
CHOO CHEE CHICKEN (GFO)	25
boiled rice, roti bread & asian herbs	
CHICKPEA MASALA CURRY (V) (GFO) (VO)	25
boiled rice, roti bread & coriander	
PIE OF THE DAY	25
mash potato, glaze & peas	

BURGERS

BEEF BRISKET BURGER	20
cheddar, pickles & mustard aioli, soffrito	
TWICE COOKED CRISPY CHICKEN BURGER	20
speck, cheddar, salad, guacamole, chipotle aioli	
FALAFEL BURGER (V) (VO)	20
lettuce, tomato, goats curd cream, truffle aioli, ADD haloumi +3	

SIDES

BOWL OF CHIPS	10
with garlic aioli	
WEDGES	12
sour cream & sweet chilli	
TEMPURA ONION RINGS	8
XO BEANS	10

DESSERTS

ULTIMATE BROWNIE	12
chocolate crumb, salted caramel ice cream & chocolate sauce	
COCONUT PANNAHOTTA	12
caramelised pineapple compote, raspberries, mint	
AFFOGATO	14
CHEESE PLATE	20
quince jam, fruit & lavosh	

V) VEGAN OPTION
V VEGETARIAN
GF GLUTEN FREE
GFO GLUTEN FREE OPTION AVAILABLE

82 CARRINGTON ST, ADELAIDE, SOUTH AUSTRALIA
FACEBOOK /THESARACENS • INSTAGRAM @THE_SARACENS

***THE SARACENS HEAD HOTEL MAKES EVERY ATTEMPT TO IDENTIFY
& AVOID FOODS THAT MAY LEAD TO ALLERGIC REACTIONS. HOWEVER
DUE TO THE NATURE OF PREPARATION TRACES MAY BE PRESENT***