

STARTERS & SALADS

TAPAS

8 each or 3 for 20

Mushroom arancini, truffle mayo

Sautéed chorizo

Cajun beef strips, chilli aioli **gf**

Grilled lamb sausages **gf**

Panko chicken, sriracha mayo

Garlic prawns **gf**

Chilli & coriander squid, lightly fried, lime mayo

Garlic bread 9

Bruschetta, crumbled feta 11

Turkish bread & dips 12.5

Soup gf 10

with salad bar 22

Oysters, natural with lime & green tabasco or Kilpatrick 4.50 ea

Spicy chicken wings, Frank's hot buffalo wing sauce, blue cheese dip 15

Salted cod croquettes, celeriac remoulade, fennel, saffron emulsion, chive oil 19

Duck breast, honey, mustard & coriander seed, turmeric cauliflower, spiced hommus **gf** 20

Seared salmon, apple slaw, wasabi & yuzu dressing 19

Sticky whisky pork belly, seared scallops, avocado mousse 18

Classic Caesar salad 18

with chicken 21

Jamaican chicken jerk salad, 23

coconut rice & quinoa, black eye beans, avocado, capsicum, iceberg, lime & thyme dressing **gf**

SEAFOOD & MORE – All served with our complimentary salad bar

Catch of the day 38

sauté fruits of the sea, white wine and butter sauce, chive oil

Beer battered fish 'n' chips, Adelphi chips 28

Sizzling garlic prawns, cherry tomato, spring onion, rice & garlic bread 38

Seared salmon rice, apple slaw, Japanese crumbs, wasabi & yuzu dressing 36

Seafood board, grilled fish goujons, grilled king prawns, chilli mussels, seared scallops with chimichurri, grilled squid, chips & garlic bread 44

Chilli mussels, black lip mussels, slow roasted tomato sauce, chilli, fresh herbs, garlic bread 35

Seafood spaghetti Fish, prawns, mussels, scallops, chorizo, chilli, tomato concasse, white wine 36

Mushroom tagliatelle Rosemary field mushroom, asparagus, cherry tomatoes, parmesan cheese 28

Lamb backstrap, mushroom duxelle wrapped in prosciutto, fondant potato, goats cheese & pine nut, eggplant puree, Brussel sprout leaves **gf** 44

Vegan tasting plate, chickpea curry, lentil dahl, turmeric cauliflower, zucchini & tomato timbale, spiced eggplant relish, roti paratha, rice **vv** 28

Chicken breast, oven roasted chicken with smoked paprika, sauté of olives, chorizo, spinach, white bean puree **gf** 35

BETWEEN THE BREAD – Burgers & sandwiches with Adelphi chips

Adelphi steak sandwich 24

salad, cheddar, mustard, pickle, mayo, onion

Adelphi Vegan burger, 26

mushroom & bulgur wheat pattie, vegan bun, vegan mayo, salad, side salad with lemon vinaigrette **vv**

Wagyu burger 24

salad, tomato relish, pickle, bacon, cheese, mayo, mustard

Texan double beef burger 26

Wagyu & shredded braised beef, chipotle sauce, salad, smoked cheddar

Teriyaki chicken burger 23

Crumbed chicken breast lightly fried then tossed in teriyaki sauce, slaw

Crunchy mushroom burger 22

balsamic roasted field mushroom, feta, truffle mayo, salad, sweet potato chips **v**

Triple decker club sandwich 25

egg, bacon, cheese, chicken, ham, salad

ON THE SIDE

Crispy potato wedges or Adelphi chips, sour cream or aioli 10

Seasonal vegetables gf 10

Batter fried onion rings 10

Green beans, chilli, honey & soy dressing 10

Cauliflower, sauté of chorizo, garlic, cream, toasted herbed crumbs 10

MEAT ON THE GRILL

South West fiery fillet - Chef Chad's signature dish 45

secret blend of fiery spices, 200gm beef fillet, Adelphi chips

South West beef fillet steak 200gm, broccolini, Adelphi chips 45

Grilled Wagyu Sirloin 200gm, 8/9 marble score 69

potato gratin, sautéed mushrooms & spinach **gf**

Certified Angus beef sirloin steak 200gm with Adelphi Chips 42

Beef fillet mignon, wrapped in prosciutto 47

brie, cheddar, chives, mash **gf**

South West rib eye steak 400gm, flamed in bourbon, Adelphi chips 55

Surf 'n' turf gf - South-west Angus sirloin 49

creamy seafood & rosemary potatoes **gf**

Slow cooked beef cheek, creamy mash, green beans, swiss browns 38

T-bone steak 300gm, truffled fried egg, fiery Adelphi chips 39

Adelphi mixed grill, grilled chicken, beef medallion, lamb cutlet, 42

king prawn, pork sausage **gf**

Char-grilled kangaroo fillet, potato puree, beetroot & cranberry jam, 38

baby carrots, red wine jus **gf**

Steaks served with our complimentary salad bar & your choice of mushroom, béarnaise, red wine, pepper sauce, chimichurri, blue cheese, creamy garlic