

STARTERS

FRESH DINNER ROLL | 1.5 or 4 for 5

Served warm with sea salted butter [v]

GARLIC BREAD | 7

Add cheese 1.5 | Extra bread 2 [v]

VEGETABLE SPRING ROLLS | 9

Served with sweet chilli and ketjap manis [v]

BRUSCHETTA | 14

Grilled garlic crouton with roma tomatoes, spanish onion, fresh basil, shaved parmesan and sweet balsamic dressing [v]

Add chicken 3.5

HOUSE MADE DIPS | 14

Served with char grilled pita bread and marinated kalamata olives

Extra bread 2

TAPAS PLATES

Appetisers to entice, choose 1 for 14, 2 for 26 or 3 for 35

DUKKAH CRUSTED HALOUMI

Cyprus style cheese coated in moroccan spice mix and served with roast tomato relish [v]

KARAAGE TOFU

Crispy fried soy and ginger marinated silken tofu served with sesame wakame salad [v]

SMOKED SPECK LARDONS

Served with beetroot and thyme jam and goat's cheese curd [GFA]

KATAIFI CRUMBED PRAWNS

Served with lemon mayonnaise

SOUTHERN STYLE FRIED CHICKEN STRIPS

Served with louisiana hot sauce [GFA]

BEEF STROGANOFF HOT POT

Traditional russian beef stew served with sour cream, crispy shallots and char grilled turkish bread [GFA]

WELLY GRAZING PLATE | 40
Kataifi crumbed prawns with lemon mayonnaise, chorizo sausage with onion jam, salt and pepper squid with tartare, smoked speck lardons with beetroot jam, crispy chicken strips with hot sauce & dukkah crusted haloumi cheese



WellingtonHotelNthAdel



WellingtonHotel.com.au

THE
Wellington
HOTEL

INTERNATIONAL KITCHEN

Our head chef has created a way for you to go 'Around The World In Six Dishes' with his International Kitchen selection exclusive to the Wellington Hotel. Featuring iconic dishes from these countries proudly reproduced with the freshest ingredients available from South Australian suppliers. Your taste buds will think you've gone on holiday!



INDIAN LEMON PEPPER CHICKEN (CHICKEN 65) | 29
Traditional southern Indian spiced chicken served with pickled radish, cucumber and sesame salad, mint yoghurt dressing and chick pea puffs



SPANISH PAELLA | 29
Prawn cutlets, black mussels, squid, chorizo and chicken cooked with saffron, roast red peppers, alborio rice and topped with fresh herbs



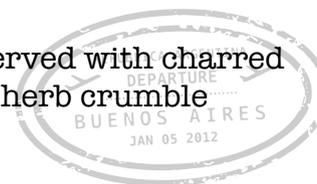
GERMAN KASSLER PORK CHOPS | 30
Cured and hot smoked pork chops, char grilled and served with potato dumpling salad, sauerkraut and seeded mustard



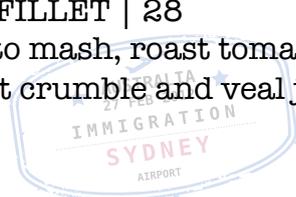
JAPANESE DUCK RAMEN | 28
Egg noodle soup with shredded duck leg, nori, shitake mushrooms, wakame and egg yolk in a miso broth



ARGENTINIAN CHIMICHURRI PORK BELLY | 30
Marinated slow cooked pork belly, char grilled and served with charred carrot, fennel and herb salad, goat's curd, bacon and herb crumble and chimichurri dressing [GFA]



CHAR GRILLED KANGAROO FILLET | 28
Served with wattle seed potato mash, roast tomato relish, lemon myrtle, macadamia nut crumble and veal jus [GFA]



PUB CLASSICS

THE WELLY BURGER | 19

Beef mince patty with lettuce, tomato, cheese, bacon, caramelised onion, smoked paprika aioli, tomato relish and chips

Add fried egg 2.5 | Double burger 24

MEDITERRANEAN CHICKEN BURGER | 19

Grilled chicken breast marinated in lemon, thyme and garlic with lettuce, tomato, bacon, cheese, lemon aioli and chips

PULLED PORK BELLY BURGER | 19

Braised pork belly, coleslaw salad, dill cucumber pickles, ranch dressing and chips

VEGGIE BURGER | 18

Falafel patties with lettuce, tomato, cheese, grated carrot, tzatziki and chips [v]

CHICKEN or BEEF SCHNITZEL | 19

Served with garden salad, chips and your choice of sauce

Parmigiana 2 | Extra sauce 2

CRUMBED FLATHEAD FILLETS | ent 21 main 29

Served with garden salad, chips, tartare sauce and fresh lemon [GFA]

SALT AND PEPPER SQUID | ent 18 main 23

Served with garden salad, chips, tartare sauce and fresh lemon [GFA]

ROAST FENNEL, RED PEPPER AND SAFFRON RISOTTO | 24

Roast fennel, red peppers, saffron, fresh herbs and alborio rice topped with toasted pine nuts and fresh shaved parmesan [v]

Add chicken 3.5

CAESAR SALAD | 18

Cos lettuce, smoked pancetta, shaved parmesan, croutons, white anchovies and poached egg with house Caesar dressing [GFA]

Add chicken 3.5

WARM THAI CHICKEN SALAD | 19

Soy and ginger shredded chicken, julienne vegetables, fresh herbs and nam jim dressing



THE GRILL

All items from The Grill are available as gluten free on request and are served with a garden salad, chips or mash potato and your choice of sauce.

200gm EYE FILLET | 32
Cape Grim, Tasmania (organic)

300gm SCOTCH FILLET | 32
Greenhams, Tasmania (grass fed)

450gm RIB EYE | 35
Coorong Angus, South Australia

350gm WAGYU RUMP | 32
Diamantina, Queensland (marble score 4/5)

250gm LAMB BACKSTRAP | 34
TFI, South Australia

SIDES

BOWL OF CHIPS | 7
With mustard aioli & tomato sauce [V] [GFA]

SEASONED WEDGES | 9
With sour cream & sweet chilli sauce [V]

GREEK SALAD | 8
Cucumber, spanish onion, olives, tomato
and feta cheese [V] [GFA]

SPICED BEER BATTERED
ONION RINGS | 9
With sweet chilli & smoked paprika aioli [V]

STEAMED VEGETABLES | 8
Seasonal vegetable mix [V] [GFA]

SAUTÉED BROCCOLINI | 9
With almond flakes and butter [V] [GFA]

EXTRAS

Garlic prawns | 7.5 [GFA]

Chorizo sausage | 3.5 [GFA]

Bacon rashers | 3.5 [GFA]

Fried egg | 2.5 [V] [GFA]

Caramelised onion jam | 2 [V] [GFA]

SAUCES

Gravy, mushroom, peppercorn, dienne,
red wine veal jus [GFA]

Choice of mustards
hot english, american, seeded, dijon

All extra sauces | 2

DESSERTS

STICKY DATE PUDDING | 10

Served with butterscotch sauce, toffee ice cream and fresh strawberry

ORANGE AND ALMOND CAKE | 10

Served with raspberry coulis and vanilla ice cream

CHOCOLATE AND WALNUT BROWNIE | 10

Served with chocolate sauce and chocolate ice cream

CITRUS CURD TART | 10

Served with passionfruit syrup and strawberry

WELLY AFFOGATO | 14

Shot of espresso, Brinley gold coffee rum and vanilla ice cream