

THE ARCHER

• BAR MENU

BITES//

marinated riverland olives w chilli & fennel 6
(V) (GFO)

garlic ciabatta w shaved parmesan 6

truffle arancini w truffle mayo 9

new season tomatoes, fresh cheese, white
balsamic, basil 14 (V)

king prawns, gremolata, pangrettato 20

blue, soft, semi hard cheeses, pistachios,
ciabatta, pear jam 20 (V)

salumi plate w grilled ciabatta and pickles 20

LIGHT MEALS//

vegan super salad: quinoa, seasonal greens,
sumac and raisins 18 (V) (GFO)

spaghetti, basil pesto, grana padano 18 (V)

archer burger, fries 18
double patty 24

chicken burger, fries 17
double fillet 20

vego burger w swiss brown mushroom and red
pepper sauce 18 (V)

steak sanga w pickled onion rings, fried egg,
chilli mayo & caramelized onion 18

lemongrass chicken salad w green mango,
cucumber and pickled carrot *spicy* 20 (GFO)
add grilled prawns + \$6 supplement

LARGE MEALS//

chicken schnitty w chips and loose leaf salad:
plain 20, parmy 22, mushroom 22, jus 22

200g angus rump, fries, jus & lemon 24 (GFO)

300g angus scotch fillet, mash, crisps 38 (GFO)

ocean trout fillet, buerre blanc w radish and
witloff salad 29 (GFO)

market fish tartare, salad, chips 26 (GFO)

SIDES//

broc tops tossed in chilli + garlic,
pangrettato 8 (V) (GFO)

seasonal side salad 6 (V) (GFO)

chips & mayo 9 (V) (GFO)

V - vegetarian,
GFO - gluten free option available

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*The Archer 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.