



STARTERS AND SHARE PLATES

Share plate of hummus, satay pumpkin dip, marinated local olives, toasted ciabatta, sourdough, dukkha, EVOO and pitta	22 . . . GF 25
Sourdough bruschetta with eggplant caponata (eggplant, capsicum, tomato, pinenut and currant) VG DF	14
Add crispy prosciutto	3
Add white anchovies.	3
Kingfish ceviche, lime, pink grapefruit, shallots, soft herbs and sourdough toast DF	18
Mushroom and spinach arancini with truffle aioli V	16
Mixed tomato flatbread with fresh mozzarella, olive, spinach, onion, basil, EVOO and balsamic	18 . . . GF 21
Smoky Bay oysters	
Natural GF DF	½ doz 21 . . doz 35
Kilpatrick GF DF	½ doz 20 . . doz 33
Polenta chips with lemon pepper paprika aioli V GF	12
Chorizo and haloumi sliders, smoked chilli slaw 3	18
Cheese plate with KI Brie, Surprise Bay Cheddar, Adelaide Blue, dried fruit and nuts and quince paste	20

MAIN COURSE

Nourish bowl of pumpkin puree, roasted cauliflower, pomegranate seeds, pine nuts, micro herbs, baby spinach, roasted baby beets and sweet potato crisps VG GF	28
Add seared haloumi	5
Smoked salmon and SA prawn salad, micro herbs, shaved baby fennel, dill, horseradish and crème fraiche GF	25
Pan fried spiced broccoli fritters, mango, cucumber, mint and chilli salsa 3 VG	28
Salt and pepper Coorong mullett, soft herb potato salad, aioli, pickled onion and heirloom tomato salsa	33
Sumac crusted chicken breast, garlic spiced pitta crisps, citrus and pearl couscous salsa, coriander and mint	29
Pan fried gnocchi, pumpkin, pea, walnut, basil and rocket, roasted garlic and preserved lemon dressing V	29
Curry of the day	POA
Chargrilled 350g Angus rump steak, boulongere potatoes, seeded mustard and parsley butter, broccolini GF	40
Thai chicken and tofu laksa, hokkien noodles, crispy shallots, coriander, Thai basil and bokchoy V AVAIL	30
Chargrilled pork fillet, pink and green peppercorn sauce, crispy fried potatoes, parsnips and cauliflower GF	33
Penne with a pork, veal and Italian sausage ragu, tomato, fennel and white wine, fresh basil and shaved parmesan	19 28

ED CLASSICS

Caesar salad, cos lettuce, crispy bacon, anchovies, garlic croutons, poached egg and caesar dressing	20
Add chicken	5
Add salt and pepper tofu	5
Chickpea, beetroot and lentil burger, pumpkin bun, cashew mayonnaise, roasted peppers and cos served with chips	26
Aussie beef burger, beetroot relish, fried egg, cheese, baby cos and tomato served with chips	26
SA lemon salt and pepper squid, chips, Greek salad, aioli and lemon wedges	25
300g chicken breast schnitzel, chips and Greek salad	24
300g porterhouse schnitzel, chips and Greek salad	25
Your choice of gravy, mushroom, Dianne or peppercorn sauce	2
Parmigiana topping	3
Hawaiian, pineapple, ham and cheese	4



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SOMETHING ON THE SIDE

Garlic bread V	8
Buttered baby potatoes, garlic and herbs V GF	12
Sweet potato chips, homemade tomato relish V GF	12
Potato chips, with lemon aioli and tomato sauce V	12
Bowl of wedges, with sour cream and sweet chilli sauce V	12
Sautéed greens, chilli and flaked almonds VG GF	12
Apple, pear and walnut salad, baby cos leaves, buttermilk and lemon dressing GF V	12

DESSERTS

Mixed berry Pannacotta, almond biscotti, vanilla crème fraiche	12
Sticky toffee pudding, vanilla ice cream and toffee sauce	12
Individual Tiramisu, Tia Maria, coffee, chocolate and mascarpone with sponge fingers	12

V Vegetarian
VG Vegan
GF Gluten free
DF Dairy free

