

Culshaws

DINNER

TAPAS TASTING

CHARGRILLED CIABATTA BREAD (V)

With a fresh garlic and herb butter 7-

GRILLED CIABATTA BREAD (V)

Served with our own spiced dukkah with SA olive oil and candied balsamic 7.9-

- Add marinated olives or Danish fetta 5-

SPICED BEEF BRISKET MEATBALLS (GF)

Slow cooked in a tomato and jalapeño salsa 16-

16-HOUR COOKED PORK BELLY (GF)

With beetroot relish and crispy enoki 16-

CHARGRILLED BAROSSA CHORIZO

With a jalapeño and roasted tomato relish 16-

OVEN ROASTED MARINATED SEASONAL VEGETABLES (V-GF)

Topped with crumbled Danish fetta 16-

PAN SEARED LEMON MYRTLE AND SZECHUAN CALAMARI (GF)

Served atop micro lettuce and pickled lemon, accompanied with a citrus aioli 21-

SAUTÉED GARLIC AND CHILLI SA PRAWNS

With crisp tortilla 21-

MAINS

SA FLATHEAD FILLET

In a ginger and poppyseed batter with Culshaw's chunky chips, lemon and house made tartare 29-

HAND MADE GNOCCHI (V)

Tossed with roasted honey glazed pumpkin, toasted almond, baby spinach, roasted cherry tomato and virgin olive oil – topped with fresh shaved parmesan 23-

- Add Chicken 5-

- Add Prawns 10-

ANGUS (300gm) - SCOTCH FILLET

Cooked to your liking with red onion jam, red wine jus and Culshaw's chunky chips 39-

SOUTHERN FRIED CHICKEN SALAD

With roasted capsicum, pine nuts, shaved cucumber and balsamic 27-

DUKKHA CRUSTED LAMB LOLLIPOP (GF)

On a warm salsa of roasted corn, Kalamata olives, tomato and fresh basil 35-

16HR SLOW COOKED PORK BELLY (GF)

On a honeyed pumpkin mash, with a red wine glaze and house made dukkah 32-

BEEF BRISKET 300GM BURGER

With haloumi, roasted mushroom, lettuce and onion jam – served with Culshaw's chunky chips and bush tomato chutney 27-

SIDES

Garden salad 7.9-

Culshaw's chunky chips 7.9-

Danish fetta and olive salad 9.5-

CULSHAWS

Ground Floor, Majestic Roof Garden Hotel
55 Frome Street
Adelaide SA 5000

Room Service Tray Charge (subject to availability) 10-

menu items may be subject to change

DESSERTS

CALLEBAUT WHITE CHOCOLATE AND LAVENDER MOUSSE

With house made honeycomb 17-

CARAMELIZED APPLE TART (SERVED HOT OR COLD)

With a vanilla and calvados custard, double cream and toasted almonds 17-

ANISE POACHED SA PEAR

With mango sorbet, summer berries and pistachio 17-

VANILLA BEAN AFFOGATO

Served with a shot of espresso coffee, and a shot of either Baileys, Kahlua or Frangelico 15-

ONE FOR THE KIDS - (TO SHARE)

SUNDAE OF VANILLA BEAN ICE-CREAM (GF)

With warm chocolate brownie and a warm salted caramel fudge sauce 20-

HOT BEVERAGE

VITTORIA ESPRESSO COFFEE

Cappuccino, Latte, Flat White, Long Black, Short Black, Piccolo, Macchiato, Mocha 5-

- Extra Shot/Large 1-

- Plant Milk 0.5-

HOT CHOCOLATE 4.5-

LMDT TEAS

English Breakfast, Earl Grey, Peppermint, Lemon & Ginger, Green 4.5-

CULSHAWS

Ground Floor, Majestic Roof Garden Hotel
55 Frome Street
Adelaide SA 5000

Room Service Tray Charge *(subject to availability)* 10-