



# Elephant & Castle

ELEPHANT AND CASTLE HOTEL

179 West Terrace, Adelaide SA 5000

Phone: 8231 9023

[www.elephantandcastlehotel.com.au](http://www.elephantandcastlehotel.com.au)



## STARTERS

Crusty Garlic Bread Loaf	\$4.00
Crusty Herb & 3 Cheese	\$4.00
Grilled Parmesan Bread	\$4.00
Soup of the Day	\$6.00
<i>Served in a unique bread tureen</i>	
<i>Please refer to our day specials sheet</i>	
The Castle Dips Platter	\$7.50
<i>Toasted wood oven foccacia bread with house made dips</i>	
Seasoned Potato Wedges	\$7.50
<i>Served with sour cream &amp; sweet chilli</i>	

### FRESH SOUTH AUSTRALIAN OYSTERS

Natural	\$13.00	\$22.00
Kilpatrick	\$15.00	\$24.00
Camembert & Sweet Chilli	\$15.00	\$24.00

## MAIN COURSE

BBQ Lemongrass Prawn Skewers	\$14.50
<i>Served on spiced jasmine rice with mango salsa</i>	
Adelaide Hills Caesar Salad	\$18.50
<i>Crispy bacon, egg, anchovies, baby cos lettuce, croutons, Caesar dressing topped with shaved parmesan cheese and croutons</i>	
Chicken Caesar Salad	\$21.50
<i>Served with seasoned grilled chicken tenderloin</i>	
Squid Caesar Salad	\$21.50
<i>Served with salt &amp; pepper squid</i>	
Castle Chicken Supreme	\$23.50
<i>Barossa free range chicken breast with a classic fruity Moroccan stuffing served with a lemon mustard seed rice, topped with a cumin orange glaze</i>	
BBQ Swiss Chicken	\$22.50
<i>BBQ tender chicken breast marinated in lemon thyme &amp; garlic topped with ham, grilled cheese &amp; Dijon mustard cream reduction</i>	
Chicken Schnitzel served with chips	\$18.50
Veal Schnitzel served with chips	\$17.50
Roast of the Day	
<i>Please refer to our daily specials sheet</i>	
Pasta of the Day	
<i>Please refer to our daily specials sheet</i>	
Salad & Vegetable Bar	\$11.00
Soup, Salad & Vegetable Bar	\$15.00

## MARKET FRESH SEAFOOD

**West Coast Mulloway** \$24.50

*Panfried Cleanseas Port Lincoln farmed mulloway fillet served with a caper berry, tomato, olive & lime salsa on fresh rocket*

**Oven Baked Atlantic Salmon** \$24.50

*Served with chive mash & sundried tomato hollandaise*

**Salt & Pepper Squid** \$19.50

*Vietnamese style flash fried lemon peppered calamari with a salad of bean sprouts, cherry tomatoes, Asian shallots, coriander & mint served with lemon olive oil dressing*

**Crumbed Calamari** \$19.50

*Served with chips & lemon*

**Crumbed Prawns** \$25.00

*Served with chips & lemon*

**Garlic Prawns** \$25.00

*Served with steamed jasmine rice*

**S.A Garfish** \$23.50

*Grilled, crumbed or crispy beer battered  
Served with chips & lemon*

**Butterfish** \$18.50

*Grilled, crumbed or crispy beer battered  
served with chips & lemon*

**Barramundi Fillet** \$25.00

*Grilled, crumbed or crispy beer battered  
served with chips & lemon*

**Fisherman's Feast Seafood Platter** \$26.50

*Grilled, crumbed or crispy beer battered  
barramundi, garfish, skewered prawns, calamari &  
skewered scallops*

**Smoked Salmon Salad Crostini** \$23.50

*Tasmanian smoked salmon with Spanish onion, watercress,  
ricotta cheese and a seeded mustard and honey dressing*





## FROM OUR FAMOUS GRILL

Australia produces the best beef in the world thanks to the hard work of generations of cattle producers committed to raising the highest quality breeds. From this we are able to source any quality and specification of beef. There are premium brands, graded by Meat Standards Australia (MSA), as well as a wide selection of high quality pasture or grain-fed, organic or hormone free beef products. Although the majority of exclusive brands are exported, The Elephant and Castle is able to secure supply because of our long-standing relationships with major producers and suppliers. We also pride ourselves on having secured an unrivalled range of Australia's best selection of beef.

Rump Steak	
300g	\$21.50
500g	\$27.00
750g	\$31.00
Rib Eye 500g	\$32.00
500g T-Bone	\$28.50
200g Club Fillet	\$21.50
300g Fillet Mignon	\$28.00
300g Fillet Saltimbocca	\$27.50
<i>Topped with crispy bacon &amp; a Madeira cream reduction</i>	
350g Porterhouse	\$26.50
300g Fillet Steak & Garlic Prawns	\$32.00
350g Porterhouse & Garlic Prawns	\$30.50
Stockman's Giant Mixed Grill	\$35.00
<i>Porterhouse, rump, kassler chop, lamb cutlet, sausage, rissole, bacon, tomato, egg, fried onion</i>	
Game Platter (if you dare)	\$24.50
From 'Wild Oz'	
<i>Please refer to our daily specials sheet</i>	
Kangaroo Fillet	\$26.00
<i>Served on sweet potato mash with chilli quondong glaze</i>	
Fleurieu Lamb Backstrap	\$26.00
<i>Marinated in chum cherry, roasted sweet potato, grated beetroot and orange zest and finished with salsa verde</i>	

## EXTRAS

Sauces	\$2.50
Mushroom, Pepper, Dianne, Gravy, Hollandaise, Mexican, Garlic, Parmigiana, Hawaiian	
Skewered Garlic Prawns	\$6.50
Onion Rings	\$2.50
Egg	\$1.50
Bowl of Chips	\$4.00

## CHILDRENS MENU

Sausages & chips	\$8.00
Chicken nuggets & chips	\$8.00
Cheese burger & chips	\$8.00
Fish & chips (battered or grilled)	\$8.00
Pasta Napolitana with cheese	\$8.00
Schnitzel & chips (chicken or beef)	\$8.00
Ice cream sundae <i>(Chocolate, strawberry or caramel)</i>	\$4.00
Chocolate mousse	\$4.00
Pancakes & ice-cream	\$4.00





## SPARKLING WINE & CHAMPAGNE

	GLASS	BOTTLE
Killawarra Brut	5.5	20.0
Yellowglen Pinot	7.5	30.0
Andrew Garrett Burgundy	7.5	30.0
Jansz Tasmania Premium NV Cuvée	10.5	40.0
Chandon NV		48.0
Pol Roger Brut NV		72.0
Moet Chandon		99.0
Bollinger NV		120.0
Veuve Clicquot		130.0
Dom Perignon		260.0



## WHITE WINES

Oxford Landing Estates Sauvignon Blanc	5.5	22.0
Tapestry Sauvignon Blanc	6.5	26.0
Twin Islands Marlborough Sauvignon Blanc	8.0	32.0
Wirra Wirra Scrubby Rise White	7.0	28.0
Giesen Estate Marlborough Sauvignon Blanc	9.0	36.0
Step Road Adelaide Hills Sauvignon Blanc	9.0	36.0
Johnston Sauvignon Blanc	8.0	32.0
Stonemason Semillon Sauvignon Blanc	6.5	26.0
Wolf Blass Semillon Sauvignon Blanc	7.5	30.0
Highwood Sauvignon Blanc	7.0	28.0
Oxford Landing Estates Chardonnay	5.5	22.0
Chapel Hill Unwooded Chardonnay	8.0	32.0
Crabtree Riesling		34.0
Annie's Lane Riesling	7.5	30.0
Pikes Riesling		36.0
Pewsey Vale Eden Valley Riesling	8.0	32.0
Grant Burge Moscato	6.5	26.0



## RED WINE

	GLASS	BOTTLE
Peter Lehmann Rosé	7.0	28.0
Langmeil Vineyard Bella Rouge Rosé		34.0
Oxford Landing Estates Cabernet Shiraz	5.5	22.0
Rymill 'The Yearling' Cabernet Sauvignon	7.0	28.0
Bleasdale Mulberry Tree Cabernet Sauvignon	8.0	32.0
Jim Barry 'The Coverdrive' Cabernet Sauvignon	9.0	36.0
Smith & Hooper Cabernet Merlot	8.5	34.0

Peter Lehmann Shiraz	8.0	32.0
Crabtree Shiraz	7.0	28.0
Annie's Lane Shiraz		32.0
Brown's of Padthaway T-Trellis Shiraz		36.0
Stonemason Cabernet Sauvignon	6.5	26.0
Geoff Merrill Cabernet Sauvignon Shiraz	8.0	32.0
Tapestry Shiraz	6.5	32.0
Wynns Cabernet Shiraz Merlot	9.0	36.0
Rosemount Merlot	7.5	30.0
Grant Burge Hillcote Merlot	8.5	36.0
Mitchell Peppertree Shiraz		44.0
Wirra Wirra Church Block Cabernet Shiraz Merlot		36.0
Yalumba Barossa Patchwork Shiraz	8.5	34.0
Lake Breeze Bernoota Shiraz Cabarent	9.0	36.0



## PORT

Galway Pipe	6.5
Grandfather Port	12.0
Bleasdale The Wise One Tawny Port	4.5



## FREDDIES FAVOURITES

Wolf Blass Grey Cabernet Sauvignon	60.0
Wolf Blass Grey Shiraz	60.0
Wolf Blass Black	99.0
Wolf Blass Platinum	175.0
Penfolds 128	44.0
Penfolds Bin 28	44.0
Penfolds 389	74.0
Penfolds St. Henri	79.0
Penfolds Magill Estate	95.0
Penfolds RWT	135.0
Penfolds 707	175.0
Penfolds Grange	495.0
Penfolds Yatarna	135.0
Yalumba 'The Menzies' Cabernet Sauvignon	60.0
Yalumba 'The Signature' Cabernet Sauvignon & Shiraz	60.0
Yalumba 'The Octavius' Old Vine Shiraz	140.0
Yalumba 'The Reserve' Cabernet Sauvignon & Shiraz	150.0



# JAMES SQUIRE BEER PAIRING FOR THE MEAT LOVER

Beer	Cooked	Served with	Tasting Note
James Squire India Pale Ale	Rare 63°C: pink, with the slightest translucency at the very centre	Pepper Sauce	A higher alpha bitterness marinates the steak in your mouth. 5.6% alc will hold it's own against the spice in the sauce
James Squire Golden Ale	Medium Rare 64°C: Almost pink, with the slightest translucency at the very centre	Dianne Sauce	The gentle tang of the wheat complements the juice in the steak. The fruit notes from the hops balances the velvety sauce
James Squire Pilsener	Medium 71°C: Opaque with a slightly rosy hue. Still juicy.	Pepper Sauce	Herbacious hop character perfectly balanced with all malt mix. Natural spiciness of hops complements the sauce.
James Squire Original Amber Ale	Medium Well Done 77°C: Grayish pink, opaque Somewhat moist.	Mushroom Sauce	Caramelised flavours in the meat require dominant malt character. Nutty finish counterparts the flavour of the mushrooms.
James Squire Porter	Well Done 82°C: Uniformly light in colour.	Dianne Sauce	Fully cooked flavours in the meat demand roasted barley. Wheatness of the beer is showcased by the sauce.