

# Keith Hotel

## FOOD MENU

### STARTERS

**CHEESY GARLIC PIZZA BREAD (VGO) (V)**  
\$12.0

**CHEESY BASIL PESTO PIZZA BREAD (V)**  
\$12.5

**PEKING DUCK SPRING ROLLS**  
3 spring rolls with hoisin, soy & ginger dipping sauce | \$11.0

**SOUP OF THE DAY**  
served with a bread roll | \$12.5

**PRAWN & PORK GYOZA**  
5 gyozas, fried with nam jim dipping sauce | \$11.0

**CRISPY HALOUMI CHIPS (V)**  
with tomato chilli jam | \$12.0

**BOWL OF CHIPS (GF) (V)**  
\$10.0  
half serve | \$8.0

### BURGERS AND SALADS

**NOURISH BOWL (V) (GFO) (VGO)**  
lemon chilli dressed wombok, purple kale, corn, spiced chickpeas, dried cranberries, black sesame, roasted baby beets, halloumi, mint, pearl cous cous & pickled onions | \$21.0

**GREEN GODDESS SUPER SALAD (V) (VGO) (GF)**  
spinach, thai basil, brown rice, roasted parsnips, pumpkin, carrot, beetroot & hazelnuts with green herb & citrus dressing, topped with a fetta crumb & fried shallots | \$21.0

**SALAD ADD ONS:** + grilled chicken | \$5.0  
+ grilled prawns | \$7.0

**CLASSIC WEDGES (V)**  
with sweet chilli & sour cream | \$12.0

**SWEET POTATO CHIPS (V)**  
with aioli | \$12

**ARANCINI BALLS (V) (GF) (VGO)**  
5 pumpkin & herb with aioli | \$11.0

**LOADED FRIES (GF)**  
with lamb yiros, smoky BBQ sauce, ketchup, cheese, garlic yoghurt & spring onion | \$16.0

**PULLED PORK SLIDERS**  
3 smoky BBQ pulled pork sliders with cheese, kewpie mayo slaw & gherkin jalapeno relish | \$16.0

**CRISPY ONION RINGS (V)**  
with aioli | \$8.5

GLUTEN FREE BREAD OR PASTA AVAILABLE +\$1.0 (ASK STAFF)

**BEEF & BACON BURGER**  
wagyu 100% beef patty, grilled cheese, pickles, caramelised bourbon onion, onion rings & burger sauce on a seeded sesame brioche bun with fries | \$22.0

+ double patty | \$4.0

**KOREAN CHICKEN BURGER**  
double fried chicken, kimchi slaw, carrot, coriander & toasted sesame finished with sticky gochujang sauce on a charcoal bun with chips | \$22.0

### DESSERTS

**STICKY DATE PUDDING**  
served with butterscotch sauce, double cream & ice cream | \$9.5

**CHOCOLATE MUDCAKE (GF)**  
with chocolate ganache, double cream & ice cream | \$9.0

**FRIED APPLE BITES**  
dusted with cinnamon sugar & served with ice cream | \$9.0

**AFFOGATO (18+) (GF)**  
vanilla ice cream with toasted coconut, shot of espresso & a shot of frangelico | \$13.0

**CARAMEL CHEESECAKE**  
with dark salted caramel sauce, ice cream & double cream | \$9.5

**SPANISH CHURROS**  
cinnamon dusted and served with belgian chocolate sauce & raspberry coulis | \$10.0

**ICE CREAM SUNDAE (GF)**  
served with chocolate, strawberry, vanilla or caramel topping & nuts or sprinkles  
1 scoop \$4.0  
2 scoops \$5.5  
3 scoops \$7.5

VEGETABLES (CORN, PUMPKIN, BEANS & CARROT)  
ONLY AVAILABLE AT DINNER

GF: GLUTEN FREE V: VEGETARIAN

GFO: GLUTEN FREE OPTION VGO: VEGAN OPTION

PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS & ALLERGIES

### KIDS

ASK FOR YOUR FREE KIDS PACK AND SMALL SOFT DRINK  
AGES 12 AND UNDER ONLY

**DINOSAUR NUGGETS**  
with chips & tomato sauce | \$12

**CRUMBED FISH**  
1 piece of fish of the day, tartare & chips | \$12

**CHICKEN OR BEEF SCHNITZEL**  
crumbed & served with chips and gravy | \$13

**FROG IN A POND | \$3.0**

**HAWAIIAN PIZZA**  
with chips | \$12

**MACARONI & MEATBALLS**  
with tomato based sauce & cheese | \$12

**+ SIDE SALAD OR VEGETABLES | \$2.5**

### MAINS

**CHICKEN SCHNITZEL**  
freshly panko crumbed with chips & salad or veg | \$23.0

**CHILLI PRAWN & SWIMMER CRAB PASTA**  
fusilli pasta, roasted heirloom tomatoes, bacon, onion, garlic, chilli, e.v.o & parmesan | \$28.0

**SALMON LAKSA (GF)**  
salmon fillet with malaysian laksa, steamed rice & bean shoot, mint & lime salad | \$33.0

**CHICKEN SCALLOPINI**  
creamy chicken medallion scallopini with swiss mushrooms, lemon & thyme butter with creamy mash & wilted spinach | \$27.0

**EGGPLANT PARMIGIANA (V) (VGO)**  
freshly panko crumbed and served with sweet potato chips & salad or veg | \$21.0  
VGO | +\$3.0

**SEAFOOD BASKET**  
1 piece beer battered fish of the day, marinated prawn skewer, 3 lemon & thyme butter scallops & 6 salt & cracked black pepper squid served with chips, tartare, lemon & salad or veg | \$35.0

**FISH OF THE DAY (GFO)**  
2 pieces of fish of the day, grilled (gf), beer battered or crumbed served with chips, lemon, tartare and salad or veg | \$24.0

**BEEF SCHNITZEL**  
freshly panko crumbed with chips & salad or veg | \$23.0

**PORK BELLY (GF)**  
sticky BBQ char siu pork belly with white rice, sesame asian greens, fried shallots & lime | \$29.0

**CHARGRILLED SCOTCH FILLET (GF)**  
+ garlic & thyme butter | \$2.0  
+ 4 panko prawns & hollandaise | \$7.5  
chargrilled SA 360 south 300g scotch with chips & salad or veg | \$39.0

**CHARGRILLED RUMP (GF)**  
+ garlic & thyme butter | \$2.0  
+ 4 panko prawns & hollandaise | \$7.5  
chargrilled black angus teys 400g rump with chips & salad or veg | \$37.0

**WHITING (GFO)**  
eyre peninsula whiting grilled (gf), beer battered or panko crumbed & served with chips, lemon, tartare & salad or veg: 1 fillet | \$26.0  
2 fillets | \$32.0

**CREAMY GARLIC PRAWNS (GF)**  
12 prawns served with white rice & lemon | \$26.0

**PANKO CRUMBED PRAWNS**  
10 prawns cooked in panko crumbs with lemon, tartare, chips & salad or veg | \$26.0

**LAMB, SPINACH & FETTA SAUSAGES (GF)**  
served with mash, caramelised bourbon onion & tomato chilli jam | \$24.0

### GRAVIES & TOPPINGS (GF)

**GRAVY \$2.5**  
**PEPPERCORN \$3.5**

**PARMIGIANA \$4.0**  
**HOT ENGLISH MUSTARD \$2.5**  
**HOLLANDAISE \$3.5**  
**CREAMY GARLIC PRAWNS (6) \$8.0**

**DIANNE \$3.0**  
**MUSHROOM \$4.0**

**DIJON MUSTARD \$2.5**  
**GRAIN MUSTARD \$2.5**  
**KILPATRICK \$5.0**  
**CREAMY GARLIC \$4.5**

# Wine List



## BY THE GLASS

<b>WANGOLINA SAUV BLANC</b>	<b>9/36</b>
limestone coast, SA	
<b>GIESEN SAUV BLANC</b>	<b>8/34</b>
marlborough, NZ	
<b>JIM BARRY RIESLING</b>	<b>9/37</b>
watervale, SA	
<b>DI GIORGIO SPARKLING</b>	<b>9.5/40</b>
<b>PINOT NOIR CHARDONNAY</b>	
lucindale, SA	
<b>DI GIORGIO SPARKLING</b>	<b>10/48</b>
<b>MERLOT</b>	
coonawarra, SA	
<b>KOONARA GUARDIAN</b>	<b>11.5/43</b>
<b>ANGEL CHARDONNAY PINOT NOIR</b>	
mount gambier, SA	
<b>ANGOVES ORGANIC ROSE</b>	<b>8.5</b>
south australia	
<b>DI GIORGIO LUCINDALE</b>	<b>8.5</b>
<b>CHARDONNAY</b>	
lucindale, SA	
<b>BROWN BROTHERS</b>	<b>8/34</b>
<b>MOSCATO</b>	
milawa, VIC	
<b>BRANDS LAIRA BLOCKERS</b>	<b>8.5/35</b>
<b>CAB SAUV</b>	
coonawarra, SA	
<b>MT MONSTER SHIRAZ</b>	<b>8/32</b>
limestone coast, SA	
<b>TAYLORS ESTATE MERLOT</b>	<b>8.5/35</b>
clare valley & limestone coast, SA	

## HOUSE PORT

<b>DE BORTOLI 8YO TAWNY</b>	<b>9</b>
<b>(150ML)</b>	
<b>DE BORTOLI HOUSE TAWNY</b>	<b>4.5</b>
<b>(150ML)</b>	

## WHITE WINE

<b>SHAW &amp; SMITH SAUV BLANC</b>	<b>48</b>
adelaide hills, SA	
<b>NEPENTHE SAUV BLANC</b>	<b>36</b>
adelaide hills, SA	
<b>WICKS SAUV BLANC</b>	<b>35</b>
adelaide hills, SA	
<b>WIRRA WIRRA MRS WIGLEY</b>	<b>35</b>
<b>ROSE</b>	
mclaren vale, SA	
<b>SHOTTESBROOKE</b>	<b>35</b>
<b>GRENACHE ROSE</b>	
mclaren vale, SA	
<b>DI GIORGIO CHARDONNAY</b>	<b>49</b>
coonawarra, SA	
<b>TAYLORS ESTATE</b>	<b>35</b>
<b>CHARDONNAY</b>	
clare valley & padthaway, SA	
<b>KOONARA FLOWERS FOR</b>	<b>37</b>
<b>LUCY MOSCATO</b>	
south australia	
<b>BLEASDALE PINOT GRIS</b>	<b>35</b>
adelaide hills, SA	
<b>WANGOLINA PINOT GRIS</b>	<b>36</b>
limestone coast, SA	
<b>KOONARA LUCY &amp; ALICE</b>	<b>39</b>
<b>PINOT GRIS</b>	
coonawarra, SA	
<b>PIKES RIESLING</b>	<b>42</b>
clare valley, SA	
<b>BLEASDALE SPARKLING RED</b>	<b>43</b>
langhorne creek, SA	
<b>BIRD IN HAND SPARKLING</b>	<b>43</b>
adelaide hills, SA	
<b>MUMM GRAND CORDON</b>	<b>90</b>
<b>CHAMPAGNE</b>	
champagne, FRANCE	
<b>DE BORTOLI PROSECCO</b>	<b>32</b>
king valley, VIC	
<b>JANSZ</b>	<b>47</b>
TAS	
<b>JACOBS CREEK TRILOGY</b>	<b>30</b>
AUS	

## RED WINE

<b>ST HUGO CAB SAUV</b>	<b>71</b>
coonawarra, SA	
<b>DI GIORGIO COONAWARRA</b>	<b>49</b>
<b>CAB SAUV</b>	
coonawarra, SA	
<b>BLEASDALE MULBERRY</b>	<b>35</b>
<b>TREE CAB SAUV</b>	
langhorne creek, SA	
<b>ZEMA ESTATE CAB SAUV</b>	<b>46</b>
coonawarra, SA	
<b>WYNNS BLACK LABEL CAB</b>	<b>56</b>
<b>SAUV</b>	
coonawarra, SA	

<b>PENFOLDS ST HENRI</b>	<b>155</b>
<b>SHIRAZ</b>	
south australia	
<b>KOONARA ANGELS PEAK</b>	<b>44</b>
<b>SHIRAZ</b>	
coonawarra, SA	
<b>PETER LEHMANN 8 SONGS</b>	<b>56</b>
<b>SHIRAZ</b>	
barossa valley, SA	
<b>JOHN DUVAL ENTITY</b>	<b>65</b>
<b>SHIRAZ</b>	
barossa valley, SA	
<b>TAYLORS JARAMAN SHIRAZ</b>	<b>48</b>
<b>375ML 24</b>	
clare valley & mclaren vale, SA	
<b>YALUMBA THE SIGNATURE</b>	<b>85</b>
<b>CAB SHIRAZ</b>	
barossa valley, SA	
<b>DI GIORGIO EMPORIO</b>	<b>49</b>
<b>MERLOT BLEND</b>	
coonawarra, SA	
<b>PENFOLDS BIN 389 CAB</b>	<b>126</b>
<b>SHIRAZ</b>	
south australia	
<b>PIKES LOS COMPANEROS</b>	<b>36</b>
<b>SHIRAZ TEMPRANILLO</b>	
clare valley, SA	
<b>WIRRA WIRRA CHURCH</b>	<b>39</b>
<b>BLOCK CAB BLEND</b>	<b>375ML 22</b>
mclaren vale, SA	
<b>WIRRA WIRRA FARMER'S</b>	<b>43</b>
<b>HEART GRENACHE</b>	
mclaren vale, SA	
<b>DI GIORGIO</b>	<b>46</b>
<b>MONTEPULCIANO</b>	
coonawarra, SA	
<b>RUNNING WITH BULLS</b>	<b>38</b>
<b>TEMPRANILLO</b>	
barossa valley, SA	
<b>GRANT BURGE HILLCOT</b>	<b>39</b>
<b>MERLOT</b>	
barossa valley, SA	
<b>DEVIL'S CORNER</b>	<b>57</b>
<b>RESOLUTION PINOT NOIR</b>	
TAS	
<b>NEPENTHE ALTITUDE PINOT</b>	<b>37</b>
<b>NOIR</b>	
adelaide hills, SA	

ASK ABOUT OUR  
WINE OF THE  
MONTH!