

For Bookings

FUNCTIONS

CATERING

DRINKS

HELLO@WESTOAKHOTEL.COM.AU

OPENING TIMES

Open Monday thru Saturday – PH. (08) 8410 5084

	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
LUNCH	11:30AM-2:30PM	11:30AM-2:30PM	11:30AM-2:30PM	11:30AM-2:30PM	11:30AM-2:30PM	—
DINNER	5PM-9PM	5PM-9PM	5PM-9PM	5PM-9PM	5PM-9PM	5PM-9PM

PLEASE ORDER AT THE BAR

208 HINDLEY ST



ADELAIDE, S.A.

Shared

SICILIAN GREEN OLIVES (VG/GF)	9
w/ lemon, garlic & charred fennel seed	
CANDIED NUTS	8
w/ coconut & lime	
BRUSCHETTA (V)	9
w/ heirloom tomato, apple & mint	
ARANCINI (3) (V)	11
w/ pea & pecorino (Add one +3)	
CHICKEN TENDERS (3)	9
FRIED w/ smoked paprika & sriracha mayo	
GRILLED w/ japanese barbecue sauce, kewpie, furikake, bonito & spring onion. (GF)	
CHORIZO	9
w/ leek & grilled sour dough	
BROCCOLINI (VG/GF)	9
w/ chili & garlic	
GRILLED GARLIC BREAD (V)	9
sourdough w/ garlic & thyme butter	
ONION RINGS (V)	10
w/ smoked barbecue aioli	
FRIES (VG)	
POTATO w/ ketchup (Add aioli +1)	9
SWEET POTATO w/ ketchup (Add aioli +1)	10

Wood Fire Grill

BLACK ANGUS SCOTCH FILLET 300G (GF)	30
w/ charred broccolini, roasted tomato butter, red chilli & pepita	
CAULIFLOWER (V/GF)	20
w/ lentils, kale, pickled red onion, tahini yoghurt, almond & grape	
SALMON (GF)	24
w/ charred potato salad, lemon relish, asparagus & crispy capers	
FREE RANGE CHICKEN BREAST	24
w/ moroccan spices, herbed cous cous, beetroot hummus, date & pomegranate	
BLACK RICE RISOTTO	22
w/ grilled chorizo, tomato, chilli, parsley pesto	

To Finish

CHEESE PLATE	22
trio of south australian cheese w/ muscatels, seasonal fruit & grilled sourdough	
ETON MESS	11
w/ meringue, vanilla whipped cream, peach, pineapple & passionfruit	

PUB GRUB

Classics

PUB GRUB

BEEF BURGER	20
w/ american cheddar, lettuce, red onion, tomato, pickle, dijon mustard, smoked barbecue aioli & fries	
CRISPY CHICKEN BURGER	19
w/ american cheddar, spring onion, pickled red cabbage, fried shallots, sriracha aioli & fries	
MUSHROOM BURGER	19
w/ panko portobello, american cheddar, rocket, pickled onion, jalapeño, chipotle aioli & fries	

FISH BURGER	19
w/ american cheddar, lettuce, pickled fennel, tartare & fries	
CHICKEN SCHNITZEL	20
w/ rocket salad, fries & aioli (Add gravy \$2, Add parmi \$4)	
FISH & CHIPS	19
w/ rocket salad, house-made tartare & fries	
SALAD OF THE DAY	18
ask staff for todays seasonal offering (Add grilled chicken +4)	

PLEASE ORDER AT THE BAR

Beer & Cider

ON TAP	SCH	PNT	JUG
Shandy	5	7	17
Carlton Draught	5	8	17
Mercury Draught Cider	7	10	25
Melbourne Bitter	6	9	20
Coopers	6	9	20
Great Northern (MID)	6	9	20
Asahi Super Dry	8	10	32
Asahi Dry Black	8	10	32
Vale Ale	6	9	20
Peroni (400ml)	8	10	32
Mismatch Session Ale	7	10	25
Goose Session IPA	8	12	30
Pirate Life Pale Ale	8	12	30
Pirate Life Port Local Lager	8	12	30

STUBBIES & LONGNECKS	STUB	LONG
Coopers Stout	9	14
Coopers Sparkling Ale	9	14
Coopers Dark Ale	9	14
VB		14
Melbourne Bitter		14



Wines

SPARKLING	GLS	BTL
West Oak Sparkling White	8. . .	36
Pol Roger NV Champagne		110

NOT WHITE	GLS	BTL
Mazi Rosé McLaren Vale	10. . .	42
Azahara Spark Moscato Victoria	10 . .	42

WHITES	GLS	BTL
West Oak Sav Blanc Adelaide Hills	8. . .	36
Shaw & Smith Sauvignon Blanc Adelaide Hills	14. . .	55
Cake Wines Pinot Gris Adelaide Hills	11. . .	45
Riesling Freak No.3 Clare Valley	11. . .	45
Snake & Herring Riesling Blend Western Australia		50
Sticks Chardonnay Yarra Valley	12. . .	48
Mac Forbes Chardonnay Yarra Valley		55

RED	GLS	BTL
West Oak Shiraz Riverland	8. . .	36
Cake Wines Pinot Noir Adelaide Hills	11. . .	46
Shaw & Smith Pinot Noir Adelaide Hills		80
Giant Steps Pinot Syrah Yarra Valley		60
Rockbare Grenache McLaren Vale	12. . .	48
Murdoch Hill Syrah Adelaide Hills.		60
Whistler TGIF Shiraz Barossa Valley	12. . .	48
Two Hands Cabernet Sauvignon Barossa Valley	12. . .	50

CHECK MONTHLY



SPECIALS BOARD

Cocktails

WATERMELON RICKY	18
Gin, lime, watermelon & mint	
MANGO DAIQUIRI	18
White rum, lime & mango	
APEROL SPRITZ	18
Aperol, sparkling white, soda & orange	
PINA COLADA	18
White rum, coconut, pineapple & lime	
NEGRONI	18
Campari, sweet vermouth & gin	
ESPRESSO MARTINI	18
Vodka, kahlua & coffee	
PINK GIN FIZZ	18
Gordons Pink Gin, Muddled strawberries, cranberry & lime	
PASSIONFRUIT MOJITO	18
White rum, passionfruit & lime	



Cocktail Jugs

CHOICE OF	GLS JUG
SMIRNOFF CUCUMBER & MINT.	8 . . 25
SMIRNOFF PASSIONFRUIT	8 . . 25
TANQUERAY SEVILLA & ORANGE.	8 . . 25
APEROL SPRITZ	8 . . 25
RED WINE SANGRIA	8 . . 25
PIMMS	8 . . 25

