



The British Hotel
PORT ADELAIDE
est. 1847
MENU

Food Allergy Warning

Please be advised that some of our dishes may contain ingredients that can cause allergic reactions. Please speak to our friendly staff if you have any food allergies or dietary restrictions before placing your order. All care is taken to ensure no cross contamination occurs, but we cannot 100% guarantee that our food is free of allergens. Food prepared here may contain these ingredients:
milk, eggs, wheat, soybean, peanuts, tree nuts,
fish, and shellfish.

Thank you for your understanding and cooperation.



Starter

SOUP OF THE WEEK	10.00
w/ toasted garlic ciabatta	
OYSTERS NATURAL	HALF 22.00
w/ lemon & lime	FULL 40.00
OYSTERS KILPATRICK	HALF 25.00
Cooked w/ bacon & Kilpatrick sauce	FULL 45.00

Fingerfood

TOASTED GARLIC CIABATTA	8.00
Add melted cheese	+2.00
STRAIGHT CUT FRIES (GF)(VG)	10.00
w/ tomato sauce	
POTATO WEDGES (GF)	14.00
w/ sour cream & sweet chilli sauce	
SWEET POTATO FRIES (GF)(VG)	12.00
w/ sweet chilli sauce	
STICKY AMERICAN PORK RIBS (GF)	HALF 24.00
w/ choice of side*	FULL 42.00
BEEF & PORK BURGER	22.00
Chargrilled w/ beetroot, gherkin, tomato, lettuce, bbq sauce & melted cheese w/ fries	
CHICKEN BLT WRAP	18.00
Crispy spiced chicken strips, fried bacon rasher, tomato, lettuce, aioli & sweet chilli sauce w/ fries	

Salads (GF)

GARLIC, HERB & LEMON CHICKEN KEBAB SALAD	
w/ lettuce, capsicum, carrot, gherkin, cherry tomato, feta & extra virgin olive oil	HALF 18.00 FULL 25.00
MORROCAN LAMB SALAD	27.00
w/ carrot, capsicum, cherry tomato, spanish onion, feta, baby spinach, balsamic glaze & extra virgin olive oil	
BAKED BARRAMUNDI SALAD	29.00
w/ roasted beetroot, spanish onion, carrot & baby spinach w/ lemon, aioli & extra virgin olive oil	
CRISPY CHICKEN GARDEN SALAD	24.00
w/ lettuce, capsicum, tomato, carrot, spanish onion, cucumber, sweet chilli w/ soy & lime dressing	
VGO: Crisp fried soy based chicken pieces	

House Crumbed & Golden Fried

CHICKEN BREAST SCHNITZEL (GFO)	25.00
w/ salad, fries & choice of gravy	
BEEF PORTERHOUSE SCHNITZEL (GFO)	25.00
w/ salad, fries & choice of gravy	
GFO : CORN CHIP CRUMBED	+2.00
ROAST PUMPKIN, CARROT & LENTIL SCHNITZEL (GF)(VG)	25.00
Corn chip crumbed w/ salad, lemon & sweet potato fries	

Schnitzel Toppings (GF)

Parmigiana	4.00
Kilpatrick	6.00

Mains

250 GM MSA BEEF RUMP (GF)	26.00
Chargrilled to your liking w/ salad, fries & choice of gravy	
TEMPURA BATTERED PACIFIC COD	HALF 15.00 FULL 24.00
w/ salad, tartare sauce, lemon & fries	
SALT & PEPPER SQUID (GF)	HALF 16.00 FULL 25.00
w/ salad, sweet chilli, soy & lime dipping sauce, lemon & sweet potato fries	
CRUMBED GARFISH	HALF 17.00 FULL 26.00
w/ salad, tartare sauce, lemon & fries	
SEAFOOD COMBO	35.00
Battered pacific cod, salt & pepper squid & oysters two ways, w/ salad, tartare, lemon, lime & fries	
SPICED CHILLI BEANS (V)	23.00
w/ baby beetroot, carrot, baby spinach, mash & yoghurt	
PIE OF THE WEEK	PRICES ALTER
Please see our specials board & waiting staff	
BEEF & HAM LASAGNE	24.00
Béchamel topped w/ salad, fries & shredded parmesan	
MEDITERANNEAN VEG LASAGNE (VG)	25.00
w/ salad & sweet potato fries	

Extra Sauces (GF)

BRITISH GRAVY	3.00
MUSHROOM	3.00
PEPPER	3.00
CREAMY DIANE	3.00
CARAMELISED ONION	3.00

Sides (GF)

GARDEN SALAD	2.50
BUTTERY MASH	3.00
STEAMED GREEN VEG	3.00
STRAIGHT CUT FRIES (VG)	4.50
SWEET POTATO FRIES (VG)	5.00
POTATO WEDGES	6.00

GF: GLUTEN FREE GFO: GLUTEN FREE OPTION V: VEGETARIAN VG: VEGAN VGO: VEGAN OPTION

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Young Ones

ALL MEALS INCLUDE A SMALL ICE CREAM
FOR DESSERT (GF)

"THE GO TO"	11.00
Chicken nuggets w/ fries & tomato sauce	
"I'M NOT HUNGRY"	11.00
Crumbed garfish w/ fries, lemon & tartare sauce	
"WHATEVER"	11.00
Angel hair spaghetti bolognese w/ shredded parmesan	
"I DON'T CARE"	11.00
Cheese burger w/ lettuce, tomato, fries & tomato sauce	

Desserts

AFFOGATO	8.00
Vanilla ice cream w/ an espresso shot	
ADD LIQUEUR	+8.00
HOT FRIED CHURROS (VGO)	12.00
w/ berry coulis, choc fudge sauce & vanilla ice cream	
STICKY DATE PUDDING	12.00
w/ butterscotch sauce & vanilla ice cream	
BAKED NY CHEESECAKE (GFO)	12.00
w/ ginger nut crumb & berry coulis	
CITRUS TART (GF)	16.00
w/ passionfruit coulis & whipped cream	

Daily Specials

Tuesday

CHICKEN, BEEF OR
VEGETARIAN SCHNITZEL
W/FRIES, CHOICE
OF GRAVY, SALAD AND
COMPLIMENTARY DRINK**

19.90

Wednesday

250 GM BEEF RUMP
W/FRIES, CHOICE OF
GRAVY, SALAD AND
COMPLIMENTARY DRINK**

19.90

Thursday

TEMPURA PACIFIC COD
W/ LEMON, TARTARE,
FRIES, SALAD AND
COMPLIMENTARY DRINK**

19.90

Friday

NATURAL OR
KILPATRICK OYSTERS
5:30PM - 8 PM

HAPPY HOUR
5PM- CLOSE

From 2.00 ea

Saturday

STICKY AMERICAN
PORK RIBS HALF W/
CHOICE OF SIDE*

HAPPY HOUR 3-5PM

19.90

****OUR COMPLIMENTARY DRINKS INCLUDE A CHOICE OF:
SCHOONER OF COOPERS TAP BEER, GLASS OF ANGOVE'S WINE,
SOFT DRINK, TEA OR COFFEE**

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The British Hotel
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est. 1847
HISTORY

The British Hotel has the oldest continuous licence in Port Adelaide, issued on March 24, 1847. James Wakeling, the first publican, moved from the Port Hotel opposite the wharves to become licensee. Originally a stone single story building alongside the river, The British Hotel was rebuilt in 1876 as a two-storey hotel for owner Henry Ayers (later Sir Henry). Designed by W.Beattie, it had twenty two rooms, including a bar, taproom, kitchen, three parlours and ten bedrooms. Ayers sold the hotel in 1877 to James Ralph Russell who had been a publican since September 1863.

In October 1848, Russell, a former proof-reader with the London Times, sailed for South Australia with his wife Ann and four sons on-board "Fortitude". Due to a measles epidemic on board, the ship changed course for Moreton Bay, north of Brisbane River, where the passengers remained for six months. The family settled on the mainland for a time before sailing to Sydney where they boarded Wild Irish Girl for Port Adelaide, arriving in August 1849. The Russell's lived on a farm at Woodville where three more sons were born. Three daughters born at Port Adelaide all died in infancy. Russell was a publican until December 1870 and established a family dynasty at the British. His sons ran the hotel for a number of years; James Thomas in 1871, Arthur from 1872 until March 1881 when Walter took over for a year returning as publican from July 1885 until March 1906.

Russell served as publican until March 1907, when John McGrath became licensee and operated the establishment under the name 'McGrath's British Hotel'. Following McGrath's death in 1932, his daughters Elizabeth and Esther joined forces to run the business as legislation enacted in 1908 (the Licensing Act) prohibited single women from holding a publican's licence. In 1935 an amendment to the law was put before the Legislative Council and accepted. The result was that Esther McGrath was granted a publican's licence the following year and assumed sole responsibility for McGrath's British Hotel. Ester McGrath became South Australia's first independent female hotel operator following repeal of the 1908 Act. The Russell family sold the hotel to the South Australian Brewing Company in 1937, but it remained under the direction of Esther McGrath until 1952, when Harry Crabb and Harold Garrett became licensees.

Several more individuals would assume management of the property between 1964 and 1993. The British Hotel experienced a decline in business during the latter half of the twentieth century, and was eventually forced to close its doors for a number of years. In 2006, Bruce McFarlane purchased the property, and carried out a full renovation, an effort that won the 'Special Project' category of the City of Port Adelaide Enfield's inaugural Heritage Awards. The hotel re-opened in 2009 and currently serves as a pub, restaurant, function centre and venue for live music. In 2018 The British Hotel won the North West Best Business of the year. In 2022 the change of ownership to long time Hotel Manager Ashley Coulls took place, keeping it a small family run business, and partnering a year later with Steve Mercieca to help with the expansion and growth of the family hotel. Most recently In 2023 we were awarded The Nick Blight North West Business Award 'Best Food Experience'.

