



Kids Menu

ALL MEALS INCLUDE A SMALL SOFT DRINK OR JUICE
& ICE CREAM DESSERT

CHICKEN NUGGETS	9.90
w/ salad, fries & tomato sauce	
CRUMBED GARFISH (GFO)	9.90
w/ salad, lemon, fries & tartare sauce	
ANGEL HAIR BOLOGNESE	9.90
w/ grated parmesan	
CHEESE BURGER	9.90
w/ lettuce, tomato, fries & tomato sauce	

Desserts

AFFOGATO	10.90
vanilla ice cream w/ an espresso shot & a bourbon chocolate chip cookie	
add liqueur 7.50	
HOT FRIED CHURROS (VGO)	11.90
w/ berry coulis, choc fudge sauce & vanilla ice cream (VGO - swap to coconut ice cream & choc topping)	
LEMON MERINGUE PIE	12.90
w/ passionfruit coulis, chocolate flakes & air whip cream	
ORANGE & PISTACHIO PUDDING	12.90
served warm w coconut ice cream & orange syrup	
CHOCOLATE & BERRY BROWNIE (GF)	12.90
w/ berry coulis & vanilla ice cream	
PINA COLADA CHEESECAKE (GF)	12.90
w/ toasted almonds & cherries	

British Hotel 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. In doing so, she 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.

Menu

British

Nibbles & Share

GARLIC & HERB LOAF	8.90
add melted cheese	+2.00
SOUP OF THE DAY	9.90
w/ garlic bread	
DUO OF DIPS	9.90
w/ warm pita bread	
BRITISH FRIES	9.90
w/ tomato sauce	
SPICEY BATTERED WEDGES	10.90
w/ sour cream & sweet chilli sauce	
SWEET POTATO FRIES (GF)	10.90
w/ sweet chilli sauce	
OYSTERS NATURAL	23/42
w/ lemon & lime	
OYSTERS KILPATRICK	28/50
cooked w/ bacon & kilpatrick sauce	

Hand-to-Mouth

CHICKEN BLT WRAP	17.90
crispy spiced chicken tenderloin strips, fried bacon rasher, tomato, shredded cos, ailoi & sweet chilli sauce in a toasted tortilla w/ fries	
BRITISH BURGER (200 GM)	19.90
w/ burger cheese, shredded cos, tomato, pickled dill cucumber caramelised onion & aioli on a brioche bun w/ fries	

Summer Salads (GF)

MOROCCAN LAMB CUTLET SALAD	26.90
chargrilled medium on baby spinach, green bean, watermelon salsa, danish feta & red onion, drizzled w/ balsamic glaze & olive oil	
SCAMPI & SQUID SALAD	26.90
chargrilled scampi, salt & pepper squid, spiced mango chutney, red onion & rocket finished with sweet chilli & lime dressing	
CRISPY SPICED CHICKEN SALAD	24.90
w/ toasted almonds, bacon, cos, danish feta & aioli with a side of apricot & apple chutney	

From the Paddock

250GM BEEF RUMP (GFO)	22.90
chargrilled to your liking w/ choice of gravy, salad & fries	
BRITISH LAMB BANGERS	21.90
lamb, rosemary & garlic sausages, w/ buttery mash, brocollini & caramelised onion gravy	
250GM PORK LOIN (GFO)	22.90
chargrilled w/ choice of gravy, salad & fries	
LAMB SHANK ANGEL HAIR PASTA	22.90
slow braised in tomato, garlic, rosemary & red wine w/ grated parmesan, shredded snow peas & garlic bread	

From the Sea

SALT & PEPPER SQUID (GF)	19/26
w/ salad, sweet potato fries, sweet soy & chilli dipping sauce & lemon	
BEER BATTERED GARFISH	19/26
w/ salad, fries, lemon & tartare sauce	
BRITISH SEAFOOD PLATTER	36/68
chargrilled scampi, salt & pepper squid, crumbed garfish, pickled octopus, oysters two ways, garden salad, mango chutney, tartare sauce, lemon & fries	

House Crumbed Schnitzel

All served w/ choice of gravy, salad & fries	
CHICKEN BREAST	21.90
BEEF PORTERHOUSE	21.90
GLUTEN FREE OPTION	+2.50
cornflake crumbed w/ choice of gravy, salad & sweet potato fries	

Toppings (GF)		Sides (GF)		Extra Sauces (GF)	
Parmigiana	3.00	Buttery Mash	3.00	British Gravy	2.50
Kilpatrick	5.00	Garden Salad	3.00	Mushroom	2.50
		Steamed Greens	4.00	Pepper	2.50
				Creamy Diane	2.50
				Caramelised Onion	2.50

Weekly Specials

MONDAY \$19.90 Schnitzel, fries, salad, gravy & drink * (Parmy \$21.90)	TUESDAY \$19.90 Battered garfish, fries, tartare, salad, & drink *	WEDNESDAY \$19.90 250 gram rump, fries, salad, gravy & drink *
THURSDAY \$19.90 Taco of the Day & Drink *	FRIDAY Oysters from \$1.50 5:30pm - 8pm Happy hours from 5pm - close	SATURDAY Pre drinks! 3-5pm \$5 Pints* Base spirits and house wines

* choice of sch tap beer, house wine or soft drink (base tap beers only, ask staff for details)

Vegan Options

HOUSE MADE VEG BURGER	20.90
roast pumpkin & lentil pattie, cornflake crumbed w/ tomato, baby spinach & mango chutney on a potato bun w/ sweet potato fries	
ROAST PUMPKIN & LENTIL SCHNITZEL (GF)	21.90
cornflake crumbed w/ lemon, salad & sweet potato fries	
100% NOT CHICKEN WRAP	18.90
crispy soy based protein pieces, tomato, red onion, rocket, apricot & apple chutney in a toasted tortilla w/ sweet potato fries	