

## KIDS MENU

\$9.90

ALL MEALS INCLUDE A SMALL SOFT DRINK OR JUICE

☞ ICE CREAM SUNDAE

CHICKEN NUGGETS

w/ salad, fries & tomato sauce

CRUMBED WHITING

w/ salad, fries & tartare sauce

CHEESE & BACON PIZZA POCKET

w/ salad & fries

BBQ STEAK

w/ salad, fries & tomato sauce

CHEESE BURGER

w/ lettuce, tomato, fries & tomato sauce

## DESSERT MENU

From the Kitchen

\$10

ORANGE & PISTACHIO PUDDING

served warm w/ ginger fruit syrup & vanilla ice cream

FROZEN CITRUS DELIGHT (GF)

frozen citrus mousse on pecan shortbread topped  
w/ mango & passion fruit yoghurt & meringue

AFFOGATO

Vanilla cream w/ espresso shot & biscotti

add liqueur (Baileys, Tia Maria, Frangelico or Kahlua)

\$7.50

From the Cake Fridge

Please see our waiting staff for today's selection  
of slices, tarts & cakes

## 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 Best Business of the year.

**BRITISH HOTEL  
PORT ADELAIDE  
LUNCH MENU**

*British* est.1847

**To Begin**

TOASTED GARLIC BREAD	\$8
ADD CHEESE	\$2
SOUP OF THE DAY	\$10
w/ toasted sourdough	
DUO OF DIPS	\$14
w/ warm pita bread	
SWEET POTATO FRIES (GF)	\$10
w/ sweet chilli sauce	
STEAKHOUSE FRIES	\$9
w/ tomato sauce	
BEER BATTERED WEDGES	\$10
w/ sour cream & sweet chilli sauce	
BATTERED ONION RINGS	\$10
w/ jameson whiskey aioli	
OYSTERS NATURAL (GF)	\$22/\$40
w/ bloody mary dipping sauce & lemon	
OYSTERS KILPATRICK (GF)	\$25/\$45
cooked w/bacon & kilpatrick sauce	

**Something Light**  
\$13.90

CHICKEN BLT WRAP w/ FRIES  
Grilled chicken breast, fried bacon rasher, tomato, shredded cos and jameson whiskey aioli

SALT AND PEPPER SQUID SALAD (GF)  
Shredded cos, cherry tomato, cucumber, red onion, lemon and british sweet soy & chilli sauce

**British Burgers**  
\$14.90

All served in a brioche bun w/ fries

DEVILLED BRITISH BURGER  
Lightly spiced house made crumbly beef & pork pattie w/ tomato, shredded cos, melted cheese & apple compote

CHICKEN SCHNITZEL BURGER  
House crumbed breast w/shredded cos, tomato, kilpatrick sauce, bacon & melted cheese

VEGGIE BURGER (V)  
House crumbed shredded carrot, broccoli, potato & zucchini pattie w/ rocket, avocado, sweet chlli sauce & minted fetta

V - Vegetarian | VG - Vegan | GF - Gluten Free | O - Option Available

**From the Farm**  
\$15.90

250 GM BEEF RUMP (GFO)  
Chargrilled to your liking w/ choice of gravy, salad & fries

250 GM PORK LOIN (GFO)  
Chargrilled w/ choice of gravy, salad & fries

CHICKEN BANGERS  
Chargrilled w/ chive mash, british beans & gravy

**House Crumbed  
Schnitzels**  
\$19.90

CHICKEN BREAST  
BEEF PORTERHOUSE  
SYLVIA'S VEGETABLE MOCK FISH (V)  
All served w/ choice of gravy, salad & fries

**Gluten Free Option:**  
Grilled to order w/ choice of gravy, salad & sweet potato fries

**From the Sea**

COOPERS BATTERED GARFISH \$18.90  
w/ tartare, lemon, salad & fries

SEAFOOD COMBO \$24.90  
Crumbed whiting, battered garfish, salt & pepper squid w/ tartare, lemon, salad & fries

**Vegetarian Twist**

BRITISH BEANS (V) (VGO) \$15.90  
House baked four beans, lightly spiced on toasted sourdough w/ shaved parmesan & micro herbs

**Toppings      Sauces**

PARMIGIANA (GF)	\$5	BRITISH GRAVY (GF)	\$2
KILPATRICK (GF)	\$6	MUSHROOM (GF)	\$2
AVO, SWEET CHILLI		PEPPER (GF)	\$2
& CHEESE (GF)	\$6	CREAMY DIANE (GF)	\$2

**Sides**

CHIVE MASH	\$5	CARMELISED ONION (GF)	\$2
STEAMED GREENS	\$5	GARLIC CREAM (GF)	\$3
GARDEN SALAD	\$4	GARLIC PRAWN (GF)	\$8

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