

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

150 GM SCOTCH (GF) (add \$2)

w/ salad, chive mash & tomato sauce

CHEESE BURGER

w/ lettuce, tomato, fries & tomato sauce

DESSERT MENU

From the Cake Fridge

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

From the Kitchen

APPLE & RASPBERRY CRUMBLE (GF)

\$8.90

w/ vanilla bean ice cream

KOOKA BROTHERS CHOCOLATE PUDDING

\$8.90

w/ irish cream, scorched almond ice cream & biscotti

HOT FRIED CHURROS (VG)

\$8.90

w/ choice of two toppings (chocolate, strawberry or caramel)

Extra

AFFOGATO

\$10.00

Vanilla ice cream w/ espresso shot & biscotti

add liqueur **\$7.50**

(Baileys, Tia Maria, Frangelico or Kahlua)

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	

Brunch

BRITISH BACON & EGG ROLL	\$13.90
Fried egg, bacon rasher & melted egmont cheese topped w/ baby spinach, jameson whiskey aioli & bbq sauce in a brioche bun w/ fries	
SIMPLY BRIT	\$14.90
Couple of fried eggs & bacon rasher, w/ a side of beerenberg tomato chutney & toasted sourdough	

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

Something Light

\$13.90

CHICKEN BLT WRAP W/ FRIES
crispy spiced chicken tenderloin strips, fried bacon rasher, tomato, shredded cos & jameson whiskey aioli
SALT AND PEPPER SQUID SALAD (GF)
Shredded cos, cherry tomato, capsicum, cucumber, red onion, lemon and british sweet soy & chilli sauce

British Burgers

\$14.90

All served in a brioche bun w/ fries
BEEF CHEEK BURGER
Beer braised beef cheek pattie w/ egmont cheese, tomato, shredded cos, pickled red onion & bbq sauce
CHICKEN SCHNITZEL BURGER
House crumbed breast w/shredded cos, grilled pineapple, tomato chutney, bacon rasher & melted cheese
AROMATIC GARDEN VEG BURGER (V)
Broad bean, potato, peas & spinach pattie w/ tomato, shredded cos, caramelised onion relish & minted fetta

From the Farm

\$14.90

250 GM BEEF RUMP (GFO)
Chargrilled to your liking w/ choice of gravy, salad & fries
300 GM PORK LOIN (GFO)
Chargrilled w/ choice of gravy, salad & fries
BRITISH BANGERS
Combination of chicken sausages & chorizo slices, chargrilled w/chive mash, caramelised onion relish & gravy

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House Crumbed Schnitzels

\$18.90

CHICKEN BREAST
BEEF PORTERHOUSE
ROAST PUMPKIN & LENTIL (GF) (V)
All served w/ choice of gravy, salad & fries

Gluten Free Option
Cornflake crumbed w/ choice of gravy, salad & sweet potato fries
\$2.00

From the Sea

COOPERS BATTERED GARFISH	\$17.90
w/ tartare, lemon, salad & fries	
SEAFOOD COMBO	\$23.90
Crumbed whiting, battered garfish, salt & pepper squid w/ tartare, lemon, salad & fries	

Vegetarian Twist

100 % NOT CHICKEN LINGUINI (V)(VGO)	\$17.90
Soy based protein fried w/ baby spinach, red onion, capsicum, cherry tomato & capers tossed thru napoitano sauce	

Toppings Sauces

PARMIGIANA (GF)	\$5	BRITISH GRAVY (GF)	\$2
KILPATRICK (GF)	\$6	MUSHROOM (GF)	\$2
CHORIZO HAWAIIAN	\$6	PEPPER (GF)	\$2
		CREAMY DIANE (GF)	\$2
		CARAMELISED ONION (GF)	\$2
		GARLIC CREAM (GF)	\$3
		GARLIC PRAWN (GF)	\$8

Sides

CHIVE MASH	\$5
STEAMED GREENS	\$5
GARDEN SALAD	\$4

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