



## Kids Menu

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

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

## Desserts

FROM THE CAKE FRIDGE (GF)

please see our waiting staff for today's selection of gluten free  
slices, tarts & cakes

FROM THE KITCHEN

<b>AFFOGATO</b>	<b>10.90</b>
vanilla ice cream w/ an espresso shot & bourbon chocolate chip cookies add liqueur 7.50	
<b>HOT FRIED CHURROS (VGO)</b>	<b>11.90</b>
w/ berry coulis, choc fudge sauce & vanilla ice cream	
<b>BAKED NY CHEESECAKE (GFO)</b>	<b>12.90</b>
w/ berry coulis, watermelon sorbet & ginger nut crumb	
<b>BAKED LEMON &amp; LIME TART</b>	<b>12.90</b>
w/ double cream, passionfruit coulis & chocolate flakes	

## 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

SUMMER LUNCH DEAL  
10% DISCOUNT ON ALL MAIN MEALS  
12 TO 2.30 WEEK DAYS

EXCLUDES SEAFOOD PLATTER

British



Nibbles & Share

TOASTED GARLIC CIABATTA	8.90
add melted cheese	+2.00
SOUP OF THE DAY	9.90
w/ toasted sour dough	
DUO OF DIPS	9.90
w/ warm pita bread	
STEAKHOUSE 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	

Wrap, Roll & Burgers

CHICKEN BLT WRAP	16.90
crispy spiced chicken tenderloin strips, fried bacon rasher, tomato, shredded cos, guacamole & sweet chilli sauce in a toasted tortilla w/ fries	
ANGEL BAY ANGUS BEEF BURGER	17.90
w/ american burger cheese, shredded cos, tomato, beetroot & burger sauce on a brioche bun w/ fries	
AROMATIC GARDEN VEG BURGER (V)	17.90
broad bean, potato, peas & spinach pattie w/ baby spinach, & tomato topped w/ guacamole on a brioche bun w/ sweet potato fries	

Summer Salads

WATERMELON SALAD (V) (GF)	16.90
w/ baby spinach, cucumber, fetta, red onion, mint, balsamic glaze & olive oil	
ASIAN SPICED SOFT SHELL CRAB SALAD (GF)	23.90
crispy pan fried w/ shredded cos, cherry tomato, spanish onion, lime & mango chutney	

Seafood

ANGEL HAIR LOCAL MUSSELS	25.90
boston bay SA mussels, chorizo, chilli, tomato & baby spinach broth w/ angel hair pasta & charred garlic ciabatta	
SUMMER SEAFOOD PLATTER	42/80
pan-fried soft shell crab, salt & pepper squid, crumbed garfish, pickled octopus, oysters two ways, mango chutney, tartare sauce, lemon & fries	

Pub Favourites

250GM BEEF RUMP (GFO)	18.90
chargrilled to your liking w/ choice of gravy, salad & fries	
BRITISH LAMB BANGERS	18.90
lamb, rosemary & garlic sausages, w/ creamy mash, brocollini & caramelised onion gravy	
300GM PORK LOIN (GFO)	19.90
chargrilled w/ choice of gravy, salad & fries	
SALT & PEPPER SQUID (GF)	19/26
w/ sweet soy & chilli dipping sauce, lemon, salad & sweet potato fries	
BEER BATTERED GARFISH	19/26
w/ tartare sauce, lemon, salad & fries	

House Crumbed Schnitzel

All served w/ choice of gravy, salad & fries			
CHICKEN BREAST	19.90		
BEEF PORTERHOUSE	19.90		
GLUTEN FREE OPTION	+2.50		
cornflake crumbed w/ choice of gravy, salad & sweet potato fries			

Toppings (GF)

Parmigiana	3.00
Kilpatrick	5.00

Sides (GF)

Creamy Mash	3.00
Garden Salad	3.00
Steamed Greens	4.00

Extra Sauces (GF)

British Gravy	2.50
Mushroom	2.50
Pepper	2.50
Creamy Diane	2.50
Caramelised Onion	2.50

Weekly Specials

MONDAY	TUESDAY	WEDNESDAY
\$17.90 Schnitzel, Fries, Salad, Gravy & Drink * (Parmy \$19.90)	\$17.90 Battered Garfish, Fries, Tartare, Salad, & Drink *	\$17.90 250 gram Rump, Fries, Salad, Gravy & Drink *
THURSDAY	FRIDAY	SATURDAY
\$17.90 Curry of the Day & Drink *	Oysters from \$1.50 5:30pm - 8pm  Happy Hours From 5pm - close	Pre Drinks! 3-5pm \$5 Pints, Base Spirits and House Wines

\* choice of sch tap beer, glass of house wine or soft drink  
(beer choices are hahn super dry, coopers pale, west end, furphy, hahn light or james squire cider)



Vegan Options



AROMATIC GARDEN VEG BURGER	19.90
broad bean, potato, peas & spinach pattie w/ baby spinach, & tomato, guacamole on a potato burger bun w/ sweet potato fries	
ROAST PUMPKIN & LENTIL SCHNITZEL (GF)	19.90
cornflake crumbed w/ lemon, salad & sweet potato fries	
100% NOT CHICKEN WRAP	17.90
crispy soy based protein pieces, tomato, red onion, baby spinach & mango chutney in a toasted tortilla w/ sweet potato fries	