



ENJOY YOUR LUNCH ON  
THE GALLERY ROOFTOP!

# \$22 LUNCH SPECIAL

**SLIDER COMBO OR A SALAD**  
PLUS CHOICE OF A PINT OF TAP BEER / CIDER,  
HOUSE WINE, JUICE OR SOFT DRINK



**GALLERY**



DRINK RESPONSIBLY

[GALLERYADELAIDE.COM.AU](http://GALLERYADELAIDE.COM.AU)  
[FACEBOOK/GALLERYADELAIDE](https://FACEBOOK/GALLERYADELAIDE)

# GALLERY



## MENU

**CAN'T DECIDE WHAT TO EAT? LET US DECIDE FOR YOU...**

WITH A SELECTION OF TAPAS PLATES CHOSEN DAILY BY OUR CHEF.

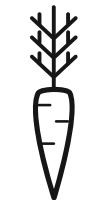
**\$35 PP** (min of 2 people)

### TO START



HOUSE MARINATED OLIVES (V/GF/NF)	7
FRIES WITH ROASTED GARLIC AIOLI (V/NF)	9
CRUSTY SOURDOUGH LOAF WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE (V)	12
DUO OF DIPS WITH CRUSTY SOURDOUGH LOAF (V)	16
GRAZER'S BOARD - A SELECTION OF CURED MEATS, CHEESE, TAPAS ITEMS, DIPS & SOURDOUGH LOAF	42

### TAPAS PLATES



SOUTHERN STYLE CHICKEN TENDERS, HOUSE CORN BREAD, SMOKED CHIPOTLE CORN RELISH & RIBBON SALAD	16
OVEN ROASTED CHORIZO, KIPFLER POTATOES, TOMATO RAGU & HERB CRUMB (NF/DF)	15
ZUCCHINI AND PUMPKIN FRITTERS SERVED WITH WHIPPED COCONUT & CHILLI SAUCE (VEGAN, NF)	14
HOUSE MADE VEGETARIAN SPRING ROLLS OF CHINESE CABBAGE, CARROT, BEAN SPROUT, CORIANDER & SPRING ONION WITH SWEET LIME NAMJIM (VEGAN)	13
CRISPY SQUID THAI STYLE WITH CHILLI SEA SALT, LIME CORIANDER AIOLI & GRILLED LEMON (DF)	14
ROASTED RED PEPPER & TOMATO ARANCINI WITH HERBED CHÈVRE (V/NF)	15
MORTON BAY BUGS WITH SAUTEËD FENNEL, PEACH & MARINATED CHÈVRE (NF/GF)	16
HALOUMI PAN SEARED WITH PROSCIUTTO CRISPS & A GREEN CHILLI SHALLOT SALSA (GF)	15
GRILLED QUINOA CAKES, AVOCADO MOUSSE, WITLOF & POMEGRANATE (GF/DF/NF/VEGAN)	14

### MAIN PLATES

SLICED PORTERHOUSE SERVED WITH SEASONAL MICRO VEGETABLES AND A MUSTARD HERB BUTTER (GF/NF)	29
PORK BELLY SERVED WITH BLACKBERRY, FENNEL & APPLE COMPOTE & ROAST GARLIC POTATO PUREË (GF/NF)	22
PAN SEARED KINGFISH WITH AUSTRALIAN KING PRAWNS SERVED WITH CURRIED CAULIFLOWER PUREË, BABY SPINACH, BEAN SPROUT & RADDISH SALAD (GF, DF)	26



### SALADS

GREEK SALAD, CHERRY TOMATO, CUCUMBER, FETA CHEESE, ENDIVE, SPANISH ONIONS, OLIVES & VINAIGRETTE (GF/NF)	15
WARM WINTER SALAD WITH ROASTED PUMPKIN, SWEET POTATO RIBBONS, CARAMELISED ONION, TOASTED CASHEWS AND BABY SPINACH WITH A DIJON & BALSAMIC VINAIGRETTE (V/GF/VEGAN)	15
<b>*ADD GRILLED CHICKEN, LAMB OR HALOUMI</b>	5



### SLIDERS

MINI BEEF BURGER, EDAM CHEESE, TOMATO RELISH & PICKLE	10
PANKO CRUMBED CHICKEN, ENDIVE & KEWPIE	10
BATTERED BARRAMUNDI WITH DILL & CAPER AIOLI, RED ONION & ENDIVE	10
SLICED PORK BELLY, CABBAGE & SPICED APPLE SAUCE	10
CRUMBED EGGPLANT, SUNDRIED TOMATO, HALOUMI & BASIL PESTO (V)	10
<b>COMBINATION OF ANY TWO SLIDERS WITH FRIES</b>	20
<b>SHARING SLIDER BOARD OF 10 SLIDERS WITH FRIES (CHOICE OF 2 TYPES)</b>	90



### DESSERTS

CHOCOLATE ESPRESSO BROWNIE SERVED WITH CHOCOLATE SYRUP & FRESH STRAWBERRIES	12
DECONSTRUCTED CHEESECAKE SERVED WITH BLACKBERRY COMPOTE & BISCUIT PIECES	12
MACARONS SERVED WITH PRALINE & CHOCOLATE SHARDS	15

