



THE HOLDFAST HOTEL

STARTERS

CHEESY GARLIC BREAD (4) Thickly sliced locally baked Vienna loaf smothered in garlic butter + Cheese \$3 + Salami \$4 + Jalapeños \$3 + Bruschetta \$5	10
OYSTERS NATURAL W/ fresh lemon W/ crispy bacon & kilpatrick sauce W/ Asian dressing	HALF 21 DOZ /39 HALF 23 DOZ 41 HALF 23 DOZ 41
KARAAGE CAULIFLOWER (VG) Japanese marinated cauliflower rolled in potato starch & fried w/ a sriracha dipping sauce	15
CRISPY WINGS (GF) Crispy fried chicken wings with your choice of honey BBQ, garlic parmesan or hot sauce w/ aioli dipping sauce	16
STEAMED PORK & PRAWN DUMPLINGS W/ Asian salad & Thai glaze	16
PORK BELLY BITES (GF) Crispy pieces of pork served with an apple slaw & smokey BBQ sauce	17
PUMPKIN & FETA ARANCINI (V) Crumbed and fried rice balls filled with pumpkin & feta w/ truffle aioli	16
TRIO OF DIPS (GF) Grilled flat bread with basil pesto, hummus, spiced pumpkin & mascarpone dip	18
SWEET POTATO FRIES W/ ranch sauce	13
CHIPS (GF/V) W/ tomato sauce	11
ZUCCHINI WEDGES (GF/V) W/ sriracha aioli sauce	15
SALT & PEPPER SQUID (GF) W/ rocket, aioli & lemon	15

SOMETHING TO SHARE

THE HOLDY BITS & BOBS PLATTER Hot wings, southern fried chicken, salt & pepper squid, beef sliders, Barossa ham, salami, chorizo, roast capsicum, pitted olives, bocconcini, basil pesto and flatbread	53
TRIO OF WINGS (GF) 21 crispy chicken wings in honey BBQ, garlic parmesan & hot sauce w/ ranch dipping sauce	39
CAPTAIN'S CATCH (GF) Oysters kilpatrick, smoked salmon, pickled octopus, battered flathead, salt & pepper squid, prawn skewers, lemon wedges & tartare sauce	48

PUB CLASSICS

SALT & PEPPER SQUID (GF) Served w/ chips, salads & aioli sauce	27
FISH & CHIPS (GF) Battered, crumbed or grilled flathead w/ chips, salad and tartare	27
SOUTHERN FRIED CHICKEN Buttermilk and cajun marinated chicken w/ chips, salad & chipotle sauce	24
ROAST OF THE DAY (GF) W/ roasted potatoes, seasonal vegetables & gravy	26
LAMB PAPPARDELLE Slow-cooked lamb, olives, onion, cherry tomatoes & spinach	27
CHICKEN SCHNITZEL Parmesan crumbed chicken breast served w/ chips, salad & your choice of gravy, mushroom, pepper or diane sauce Plant-based chicken +4	27
BEEF SCHNITZEL Garlic & herb crumbed beef served w/ chips, salad & your choice of gravy, mushroom, pepper or diane sauce	27
TOP UP YOUR SCHNITZEL	
PARMIGIANA Ham, cheese & Napoli sauce + 5	
KILPATRICK Bacon, onion, cheese & kilpatrick sauce + 6	
MEXICAN Tomato salsa, cheese, corn chips & sour cream + 6	
SEAFOOD Fresh squid and prawns pan fried w/ garlic cream sauce + 12	
HAWAIIAN Ham, pineapple, cheese & Napoli sauce + 5	

SALADS

HOLDY CAESAR SALAD (GF) Crispy bacon, parmesan cheese, cos lettuce, croutons, anchovy dressing & a poached egg Chicken +5 Salt & Pepper Squid +5 Prawns + 8	25
ROAST PUMPKIN, BEETROOT & FETA SALAD (GF/V/VG) W/ baby spinach, cherry tomatoes, red onion & a balsamic reduction Chicken +5 Salt & Pepper Squid +5 Prawns + 8	20
THAI BEEF SALAD (GF) Marinated 100-day grain fed beef seared & tossed through a salad of greens, wombok, pickled carrot, cucumber, red onion, spiced peanuts and Vietnamese dressing	23

SIDES

CHIPS (V/GF)	8	HOUSE SALAD (V/GF)	8
CREAMY MASH (V/GF)	8	BUTTERED BROCCOLINI (V/GF)	8
STEAMED VEG (V/GF)	8	HOUSE COLESLAW (V/GF)	8

PIZZAS

Gluten free 12-inch bases available +5 / Vegan Cheese + 4

MARGHERITA (V) Vine ripened Roma tomatoes, bocconcini, mozzarella & fresh basil on a Napoli sauce base	21
CAJUN CHICKEN Chicken, onion, cherry tomatoes, rocket, mozzarella, parmesan & ranch dressing on a Napoli sauce base	23

FROM THE GRILL

MARYLANDS PORK RIBS (GF) Whole rack of slow cooked pork ribs in a smokey BBQ sauce w/ charred corn and roasted potatoes	39
300GM SCOTCH FILLET (GF) 100-day grain fed Coonawarra beef w/ roasted potatoes, flat beans, baby carrots & your choice of gravy, mushroom, pepper or diane sauce	43
300GM PORTERHOUSE (GF) 100-day grain fed Coonawarra beef with chips, salad & your choice of gravy, mushroom, pepper or diane sauce	37
200GM COONAWARRA BEEF FILLET (GF) 100-day grain fed eye fillet served w/ garlic & herb potato rosti, crisp prosciutto & port wine jus	46
GRILLED ADELAIDE HILLS CHICKEN BREAST (GF) Served w/ congo potatoes, asparagus & rocket pesto	29
FLEURIEU LAMB SHANK (GF) Braised in blue gum honey, lamb stock, seasonal vegetables & garlic mashed potatoes	35
MARYLAND PORK BELLY (GF) Filled w/ apple, dates, spinach & served w/ roasted potatoes, buttered beans & red wine jus	36
CRISPY SKINNED HUMPTY DOO BARRAMUNDI (GF) Served w/ fondant potatoes, cauliflower blossom & an olive salsa	38
SEAFOOD TRIO (GF) Salt & pepper squid, beer-battered fish & prawn skewers served w/ chips, salad & aioli	32
COCONUT AND LEMONGRASS PRAWNS (GF) Pan fried prawns, bok choy, broccolini, wild & jasmine rice w/ a lemongrass & coconut sauce	34
PISTACHIO CRUSTED SALMON W/ fondant potatoes, rocket & pomegranate salad	35

BURGERS

All burgers come with a side of chips

ANGUS BRISKET BURGER Pulled BBQ brisket, mac n cheese croquettes, bacon jam, cheese, onion rings & chipotle mayo	25
THAI PUMPKIN BURGER (VG/V/GF) Pumpkin, coconut & coriander patty w/ tomato, lettuce & vegan aioli sauce	23
SOUTHERN FRIED CHICKEN BURGER Southern fried chicken, lettuce, tomato, bacon, pineapple, cheese & ranch dressing	24
TEX MEX PULLED PORK BURGER Pulled pork w/ lettuce, tomato, onion, avocado and ranch sauce	24

VEGETARIAN PIZZA (V) Pumpkin, onion, capsicum, mushrooms, cherry tomatoes, spinach & mozzarella on a Napoli sauce base	23
LOADED PIZZA Salami, pepperoni, mushroom, capsicum, onion, olives, anchovies & mozzarella on a Napoli sauce base	25
BBQ BEEF BRISKET PIZZA Beef brisket, onion, mushroom, jalapeños & mozzarella on a BBQ sauce base	23

V - Vegetarian | GF - Gluten Free | VG - Vegan

To ensure that our kitchen can take all necessary care when preparing your food, please disclose allergies and dietary requirements to staff when ordering

