

Welcome to The Guildford Hotel

A QUICK HISTORY

- 1883 The first development of The Guildford Hotel began
- 1886 The Guildford Hotel was licensed
- 1891 George Hiscox established the hotel as we know it today
- 1915 The front facade and iconic Belvedere that you see today was commissioned
- 1981 Major renovations introduced a bottle shop, restaurant, 3 bars & 26 rooms
- 1993 The building was added to the State Heritage Register
- 2008 The Hotel was engulfed in flames, leaving a shell sitting derelict for years

WE ARE PASSIONATE ABOUT FOOD, DRINK & HISTORY

Step up and ask our bar people for their recommendation on one of the 18 taps or a bottled beer, with local brews, ciders and hops from afar. Our wine list showcases the best of neighbouring Swan Valley, WA and our overseas favourites.

We like to keep it quite casual, we also love to share. Our menu is not limited by country or style. Take a wander to the beer garden to discover our pride and joy, the smoker named Thomas. If you're lucky, you may also find the Pit Master, he is always happy to have a chat!

Our meat is smoked low & slow, allowing the full flavour to develop and served at an optimal 75 degrees to ensure it is perfectly tender and juicy.

GF: GLUTEN FREE GFO: GLUTEN FREE OPTION V: VEGETARIAN VO: VEGETARIAN OPTION
VG: VEGAN VGO: VEGAN OPTION S: CONTAINS SEEDS N: CONTAINS NUTS

≡≡≡ SMOKED IN HOUSE ≡≡≡

Sharing with Friends ...OR ALL FOR ME

Chips, rosemary salt, Keen's curry mayo (v, gfo) 9

Charred bread, olives, cucumber & hung yoghurt, romesco (v, s, n, gfo) 16

Cheeseburger spring rolls, awesome sauce 15

Mac and cheese croquettes, sriracha mayo (v) 14

Buttermilk fried chicken, blue cheese sauce 16

Salt & pepper squid, Sriracha mayo 15

Beetroot & halloumi sliders, spicy chilli jam (v, s) 15

Popcorn cauliflower san choy bow, sweetcorn, tomato, jalapeno salsa, sriracha mayo (v) 15

Bao buns (2 pieces)

Korean pork belly, soy slaw, peanuts, sticky XO sauce (n) 16

Salt & pepper tofu, lemongrass, peanuts, ginger mayo (vg, s, n) 14

Chicken katsu, Asian cabbage, peanuts, pickles Sriracha mayo (n) 15

The G's Board

Cheddar, Brie, Gorgonzola,
prosciutto, charcoal lavosh, wafer
crackers, pear, smoked figs, quince
paste, romesco (vo, s) 28





**ORDER & PAY FROM YOUR TABLE,
WE'LL BRING IT TO YOU.**

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BURGERS, PLATES & MORE

*...burgers & sangas served with chips
GFO buns available*

Gilly cheeseburger; lettuce, cheese, pickles, that burger sauce (gfo) **22**

Dirty double; double meat, lettuce, pickles that burger sauce (gfo) **25**

Smoked brisket burger; cheddar, loads of pickles, no green stuff **24** ≡

Black Angus steak sanga, Swiss cheese, bacon, lettuce, tomato, BBQ sauce, onion rings (gfo) **26**

Buttermilk fried chook burger; candied maple bacon, coleslaw, BBQ sauce **26**

Stuffed mushroom burger; cheddar, lettuce, tomato, onion, basil mayo (v) **21**

Pulled pork po' boy; Carolina gold sauce, coleslaw (gfo) **24** ≡

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Crumbed chicken schnitzel; smoked tomato panzanella salad, aioli **28**

Chicken parmi; 300g chicken schnitzel, nap sauce, smoked pulled pork, cheese, rosemary salt chips **28** ≡

Gilly lager battered barramundi & chips; garden salad, pickles, tartare **25**

Black Angus rump steak (250g); red wine jus, garden salad, chips (gf) **28**

* * *

Grilled watermelon & halloumi salad; avocado, mint, spinach, balsamic glaze (v, vgo, gf) **19** (+ *crumbed chicken, salmon or S&P tofu 7*)

Caesar salad; croutons, bacon, parmesan, egg (v, vgo, gfo) **20**
(+ *crumbed chicken, salmon or S&P tofu 7*)

Firecracker cauliflower; spicy lemongrass & ginger mayo, parsley, chilli peanuts (vg, n, s) **18**

»» THE PITMASTER SELECTION »»

...served with rosemary potatoes, summer slaw & pickles

Butterfield beef brisket; salt & pepper rub, BBQ sauce (200g) (gfo) **28**

Albany pork butt; Carolina sauce (200g) (gfo) **28**

Cumberland sausages, American mustard (200g) **24**

American sticky **BBQ pork ribs** (500g) **32**

Half chicken; house spice rub & hot sauce (gfo) **24**



WHOLE DAMN LOT:

1kg of smoky meat lovin' to share, with all of the above **110**

On The Side

Chipotle mac 'n cheese (v) **13**

Rosemary potatoes (v, vgo, gf) **9**

Summer garlic slaw (v) **8**

Mixed green salad, tomato, cucumber, red onion (vg, gf) **8**

Street corn, chipotle butter (v, gf) **8**

SWEET TREATS

Passionfruit cheesecake, passionfruit glaze (v) **12**

100 Oreo cheesecake, chocolate ganache (v) **12**

Ice cream sandwich: choc chip cookies, vanilla ice cream, mixed berries (v) **12**

Selection of boozy icy poles 6 / non-alcoholic 5

Pupsicles (for furry friends) **4**



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GILLY CREATION COCKTAILS

	Single	Jug
Passionfruit Slushy; Rekorderlig Passionfruit cider	9	
Strawberry & Lime Slushy; Rekorderlig Strawberry & Lime cider	9	
Passionfruit Mojito; Bacardi Blanca, mint, lime, passionfruit	17	40
Apple Margarita; Espolon Tequila, lemon, apple	17	40
Watermelon Gin Spritz; Bombay Gin, Prosecco, watermelon	17	40
Peach Pimm's Sangria; Pimm's, white wine, lemon, peach	17	40
Strawberry & Lime Caprioska; Skyy Vodka, lime, strawberry	17	40
Blood Orange Sour; Captain Morgan Spiced, lemon, blood orange	17	
Espresso Martini; Skyy Vodka, Mr Black Liqueur, sugar, espresso	17	
Gilly Long Island Ice Tea; Skyy Vodka, Bacardi Blanca, Disaronno, Espolon Tequila, Bombay Dry Gin, lemon, soda, Pepsi	19	

The Botanical Cocktail Pot

Sip on this delightfully fruity cocktail, served in a terra cotta pot

Bombay Gin, Elderflower, pineapple, lemon

17 for one | 30 for two





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Tap That ... AND MORE TO EXPLORE IN THE FRIDGE

		Middy	Pint	Jug
Guildford Lager	4.4%	5	9	18
Hahn 3.5	3.5%	5	9	18
Hahn Super Dry	4.6%	5	11	21
Heineken	5.0%	6	12	23
Furphy	4.4%	6	11	21
Kirin	4.5%	6	12	23
Little Creatures IPA	6.4%	6	11	21
Little Creatures Rogers	3.8%	6	11	21
Little Creatures Pale Ale	5.2%	6	11	22
Feral Hop Hog	5.8%	6	11	21
150 Lashes Pale Ale	4.2%	6	11	21
Panhead Supercharger APA	5.7%	6	11	21
Panhead Quickchange XPA	4.6%	6	11	22
Swan Draught	4.8%	5	10	19
White Rabbit Dark Ale	4.9%	6	12	23
Orchard Crush Apple Cider	4.8%	6	11	22
Brookvale Ginger Beer	4.0%	6	12	24



SPARKLING WINE

Edge of the World Sparkling, SA	9	36
La Maschera Prosecco, North East, VIC	10	48
Sittella Chenin Blanc Sparkling, Swan Valley, WA	11	53
Chandon Brut, Yarra Valley, VIC	13	63
G.H Mumm Cordon Rouge, Reims, FRA		90
G.H Mumm Rose, Reims, FRA		75

ROSE & MOSCATO

Edge of the World Rosé, SA	9	36
La Vieille Ferme Rosé, Côtes du Ventoux, FRA	10	48
Wild One Moscato, SA	10	48

White Wine

Edge of the World Sauvignon Blanc, SA	9	36
The Pass Sauvignon Blanc, Marlborough, NZ	10	48
Vasse Felix Classic Dry White, Margaret River, WA	10	48
Amelia Park Trellis Sauv Blanc Semillon, Margaret River, WA	11	53
Mister Fox Pinot Grigio, King Valley, VIC	10	48
Summer Poppy Pinot Gris, Marlborough, NZ	10	48
La Linda Riesling, Clare Valley, SA	10	48
Leeuwin Estate Prelude Chardonnay, Margaret River, WA	13	63

RED WINE

Edge of the World Cabernet Shiraz, SA	9	36
Silkwood Bowers Pinot Noir, Pemberton, WA	10	48
Swings & Roundabouts Cabernet Merlot, Margaret River, WA	11	53
Mr. Riggs Shiraz, McLaren Vale, SA	11	53
La La Land Tempranillo, Murray Darling, VIC	10	48
Howard Park Miamup Cabernet Sauvignon, Margaret River, WA	13	63
Rymill Cabernet Sauvignon, Coonawarra, SA		75