

TAP BEER

		MID	PINT	JUG
Hahn 3.5	3.5%	5	9.3	19
Hahn Super Dry	4.6%	5.2	11	21.4
Carlton Dry	4.5%	5.5	10.5	20
Heineken	5.0%	6.1	12.2	24
Little Creatures Pale Ale	5.2%	6	11.5	23
Little Creatures Rogers	3.8%	6	11	21.4
Little Creatures IPA	6.4%	7	12.5	23
Guildford Lager	4.4%	5.1	9.2	18.4
150 Lashes Pale Ale	4.2%	6	11.5	22
Feral Hop Hog	5.8%	6.2	11.5	22
Balter XPA	5.0%	7	12.5	23
Swan Draught	4.5%	5.1	10.2	20
Furphy Ale	4.4%	6	11	21
Lucky Drop Raspberry Seltzer	4.0%	7	13.5	
Orchard Crush Apple Cider	4.8%	6	11.5	23
James Squire Ginger Beer	4.0%	7	12.5	23
Guinness Draught	4.2%	6	11.2	
Guest Beer - Please ask a staff member				

COCKTAILS

	SINGLE	JUG
BLACK CHERRY CAPRIOSKA vodka, black cherry, lime, sugar	18	40
SPICED PEAR MOJITO spiced rum, pear, lime, soda	18	40
MANGO & CHILLI MARGARITA tequila, triple sec, mango, lime	18	40
GRAPEFRUIT SOUR pink gin, amaretto, grapefruit, aquafaba, lemon	18	40
BLACK FOREST MARTINI Chambord, white chocolate liqueur, blackberry, raspberry, cream	18	
STRAWBERRY & BALSAMIC vodka, strawberry, balsamic, lime, lemonade	18	
HEAVENLY HIBISCUS BRAMBLE gin, Aperol, hibiscus, passionfruit, pineapple, lime	18	
WHITE CHOCOLATE ESPRESSO MARTINI white chocolate liqueur, coffee liqueur, espresso, cream, white chocolate	18	
GILLY LONG ISLAND ICE TEA vodka, gin, tequila, rum, amaretto, lemon, soda	21	

WINE

SPARKLING

Edge of the World Sparkling, SA	9.2	42
Aurelia Prosecco, SA	10.2	49
Madame Coco Brut, Aude Valley, FRA	11.7	54
Piper Heidsieck NV, FRA		89

ROSE & MOSCATO

Edge of the World Rosé, SA	9.2	42
Marquis de Pennautier Rosé, FRA	12.7	54
Beach Hut Pink Moscato, SA	9.2	44
Leeuwin Estate Rose, Margaret River, WA	12.7	59


WHITE

Edge of the World Sauvignon Blanc, SA	9.2	42
821 South Sauvignon Blanc, Marlborough, NZ	10.2	49
Chain of Fire Pinot Grigio, Mudgee, NSW	10.2	49
Sandalford Winemakers Classic White, Swan Valley, WA	11.7	54
Harewood Riesling, Denmark, WA	12.2	58
Leeuwin Estate Art Series Dry Riesling, Margaret River, WA	12.7	59
Robert Oatley Series Chardonnay, Margaret River, WA	12.7	59
Leeuwin Estate Sibling Sauv Blanc, Margaret River, WA	12.7	59
2017 Leeuwin Estate Art Series Chardonnay, WA		170

RED

Edge of the World Cabernet Shiraz, SA	9.2	42
Chain of Fire Merlot, Mudgee, NSW	10.2	49
T'Gallant Cape Schank Pinot Noir, VIC	11.7	54
Wandering Duck Shiraz, VIC	10.2	49
Robert Oatley Series Cabernet Sauvignon, Margaret River, WA	12.7	59
Altecana Tempranillo, Spain	11.7	54
Apostrophe Possessive GSM, Frankland River, WA	11.7	54
Leeuwin Estate Art Series Cabernet Sauvignon, WA		130

THEGUILDFORDHOTEL.COM.AU

 theguildfordhotel  theguildfordhotel

MENU



A BRIEF 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

• 2016 •

The Hotel reopens as the venue that stands today, with rich heritage and history featuring a modern twist

ORDER & PAY

from your table, we'll bring it to you.

Scan the QR code with your phone camera or visit avcmenu.com/gh



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v: vegetarian | vo: vegetarian option | vg: vegan
vgo: vegan option | n: contains nuts

All credit card transactions will incur a service fee
VISA: 0.9% | Mastercard: 1.1% | American Express: 1.3%
Mr Yum (Mobile Ordering): Fee Free!

SMALLS

CHIPS curry mayo (vgo) (gfo)	10
BREAD & DIPS eggplant & olive tapenade, romesco, olives, Turkish bread (vg) (n)	15
CHEESEBURGER SPRING ROLLS awesome sauce	16
MAC & CHEESE CROQUETTES grated manchego, chilli mayo (v)	15
SALT & PEPPER SQUID aioli, lemon	16
BUTTERMILK FRIED CHICKEN blue cheese sauce	16
HALLOUMI BITES hot sauce (v)	15
JACKFRUIT TOSTADA pulled jackfruit, Carolina gold, soy slaw, XO sauce, coriander (vg) (gf)	16
KOREAN PORK BELLY BAO BUNS soy slaw, peanuts, sticky XO sauce (n)	16
SALT & PEPPER TOFU BAO BUNS char siu slaw, vegan mayo (vg) (n)	15
CHICKEN KATSU BAO BUNS Asian cabbage, peanuts, pickles, sriracha mayo (n)	16
DECONSTRUCTED PRAWN COCKTAIL plated marinated chargrilled prawns, half baby gem lettuce, avocado & mint herb salad, boozy thousand island dressing (gf)	25
COB LOAF garlic & cheese filling, bread loaf (v)	24
THE G'S BOARD fromage daffin (soft), petit comte (cheddar), pickles, quince paste, smoked eggplant & olive tapenade, oven-dried tomato relish, crackers, bread (v)	36

PLATES

CHICKEN PARMI 300g chicken schnitzel, Napoli sauce, smoked pulled pork, cheese, chips	29
GILLY LAGER BATTERED BARRAMUNDI & CHIPS garden salad, pickles, tartare	27
250G BLACK ANGUS RUMP STEAK red wine jus, garden salad, chips (gf)	29
BRISKET COTTAGE PIE brisket & bacon, mash potato, cheese, salad (gf)	29
HARISSA SPICED PUMPKIN SALAD cauliflower rice, roquette, coconut labneh (vg) (gf) (n)	22
CAESAR SALAD croutons, bacon, parmesan, egg (vo) (gfo)	22
PEAR, BLUE CHEESE & WALNUT SALAD mesclun, red wine vinaigrette (v) (gf)	22
SALAD TOPPERS Grilled Chicken +9 Salmon +9 Salt & Pepper Tofu +7	

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BURGERS & SANGAS

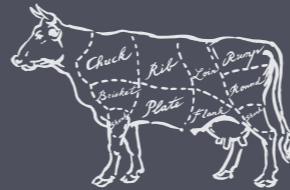
All served with chips | Burgers cooked medium | Gluten friendly buns on request

GILLY CHEESEBURGER beef patty, lettuce, cheese, pickles, burger sauce (gfo)	24
DIRTY DOUBLE double beef patty, cheese, lettuce, pickles, burger sauce (gfo)	27
VEGAN CHEESEBURGER vegan burger patty, cheese, pickles, awesome sauce (vg) (gfo)	27
SMOKED BRISKET BURGER cheddar, loads of pickles, no green stuff (gfo)	26
BLACK ANGUS STEAK SANGA Swiss cheese, bacon, lettuce, tomato, BBQ sauce, onion rings (gfo)	27
MEGA STEAK SANGA two feet of Black Angus, Swiss cheese, bacon, lettuce, tomato, BBQ sauce, onion rings, bottomless fries (to share)	95
BUTTERMILK FRIED CHICKEN BURGER candied maple bacon, coleslaw, BBQ sauce	25
CRUMBED HALLOUMI BURGER smoked eggplant & olive tapenade, oven-dried tomato relish, lettuce, red onion (v)	24
SMOKED CLUB SANDWICH classic white bread, pulled pork, beef brisket, cheese, pickles, gold Carolina sauce, BBQ sauce	28

PITMASTER SELECTION

All served with mash potato & chipotle butter, & American style BBQ beans

200G BUTTERFIELD BEEF BRISKET salt & pepper rub, BBQ sauce (gfo)	30
200G ALBANY PORK BUTT Carolina gold sauce (gf)	30
HALF CHICKEN house spice rub, hot sauce (gf)	28
500G STICKY PORK RIBS Asian BBQ sauce	38
200G PORK & GUINNESS SAUSAGES American mustard	26
WHOLE DAMN LOT 1kg selection of above smoked meats & sides	120



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ON THE SIDE

CHIPOTLE MAC & CHEESE (v)	13
MIXED GREEN SALAD tomato, cucumber, red onion (vg) (gf)	8
BRUSSEL SPROUTS bacon, horseradish cream (gf)	15
CHARRED SEASONAL GREENS chipotle butter (v) (gf) (vgo)	15
MASH POTATO chipotle butter (gf) (v)	12
AMERICAN STYLE BBQ BEANS (vg) (gf)	12

SWEET STUFF

100 OREO CHEESECAKE chocolate ganache (v)	14
LEMON MERINGUE PIE (v)	14
CHOCOLATE TART double cream (v)	14
NON-ALCOHOLIC ICY POLES	5

LITTLE TACKERS

Add a juice box (apple or orange) +2.5	
TOMATO PASTA, NAPOLI SAUCE (v)	12
SOUTHERN FRIED CHICKEN TENDERS & CHIPS	12
MINI CHEESEBURGER & CHIPS (gfo)	12
BATTERED FISH & CHIPS	12
VANILLA BEAN ICE CREAM & SPRINKLES	7

