

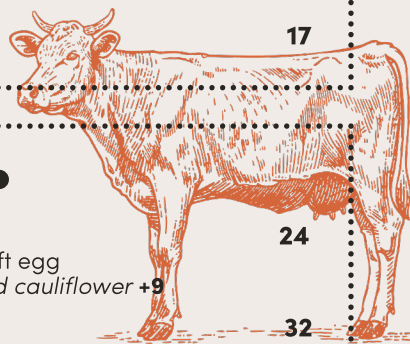
The  
GUILDFORD HOTEL

• SMALLS •

<b>CHIPS (LD, LG, VGO)</b> curry mayo	13
<b>SMOKEY BRISKET LOADED FRIES (LG)</b> burnt ends, pico de gallo, aji verde	23
<b>BREAD &amp; DIPS (LDO, V, VGO)</b> beetroot & fetta, hommus, dukkah extra bread +5 prosciutto +9	16
<b>CHEESEBURGER SPRING ROLLS (LDO, VO, VGO)</b> awesome sauce	18
<b>BUTTERMILK FRIED CHICKEN WINGS (LG)</b> hot sauce, celery, pickles, ranch	21
<b>MAC 'N' 3 CHEESE BRISKET CROQUETTES (VO)</b> jalapeño, lime	18
<b>SALT &amp; PEPPER SQUID (LD, LG)</b> lemon, aioli	19
<b>PULLED PORK TACOS (LG)</b> charred corn salsa, aji verde	24
<b>HOUSE CURED SALMON CRUDO (LD, LG)</b> salsa verde, yuzu mayo, mandarin	17
<b>CHARRED CORN HUSH PUPPIES (V)</b> cumin salt, lime mayo	15
<b>BANG-BANG PRAWN SAN CHOI BAO (3) (LD, LG)</b> kewpie, chilli peanut crumble	24
<b>BAO BUNS (2)</b> chilli peanut crumble, coriander - katsu chicken, kewpie, XO, soy slaw (LD) - smoked pork belly, kewpie, XO, soy slaw (LD) - dukkah crusted cauliflower, marinated eggplant, spinach, spiced mayo (LD, V, VGO)	19 19 17

• PLATES •

<b>CLASSIC CAESAR (LDO, LG)</b> bacon, croutons, anchovies, shaved parmesan, soft egg grilled chicken +10 house cured salmon +12 crusted cauliflower +9	24
<b>CHICKEN PARMI (LDO)</b> 350g chicken schnitzel, shaved leg ham, napoli sauce, 3 cheese, chips, salad smoked pork +8	32
<b>ROASTED BEETROOT &amp; FETTA SALAD (LDO, LG, V, VGO)</b> mixed grains, dukkah, mesclun grilled chicken +10 house cured salmon +12 crusted cauliflower +9	24
<b>GILLY'S BATTERED FISH &amp; CHIPS (LD, LG)</b> salad, pickled onion, tartare, lemon	30
<b>300G AGED RUMP STEAK (LDO, LG)</b> potato gratin, charred broccolini, café de paris, peppercorn sauce or red wine jus fried egg +2 onion rings +8 grilled prawns +9	42
<b>300G GRASS-FED SCOTCH FILLET (LDO, LG)</b> potato gratin, charred broccolini, café de paris, peppercorn sauce or red wine jus fried egg +2 onion rings +8 grilled prawns +9	50
<b>HUMPTY DOO BARRAMUNDI GUMBO (LD, LG)</b> prawns, clams, mussels, crispy skin, salsa verde	39
<b>BLACKENED SALMON NIÇOISE SALAD (LG)</b> croutons, soft egg, sherry dressing	35
<b>PAN FRIED GOLDEN RICOTTA GNOCCHI (LDO, V, VGO)</b> chilli sugo, stracciatella, pecorino	30



• SMOKED STUFF •

Our meats are smoked low and slow at 110°C for an average of 8 hours. The technique unlocks layers of rich flavours, resulting in tender and juicy meat, finished with our signature homemade rubs and bastes.

All served with boston beans, mash potato & house pickles

<b>200G BRISKET (LDO, LG)</b> house rub, mustard, BBQ	35
<b>200G PORK BUTT (LDO, LG)</b> carolina gold	34
<b>HALF CHICKEN (LDO, LG)</b> house spice rub, hot sauce	33
<b>500G STICKY PORK RIBS (LDO, LG)</b> house bbq	43
<b>200G CHIPOTLE CHEESE SAUSAGES (LDO, LG)</b> mustard	32
<b>THE WHOLE DAMN LOT (LDO, LG)</b> a bit of everything	135

Our smoked meats and over-the-coals dishes are prepared fresh to order in the outdoor BBQ kitchen. As a result, you may receive them at a different time than other menu items.  
We appreciate your understanding!

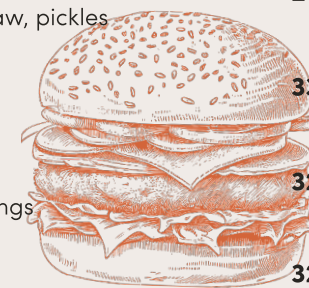
• OVER THE COALS •

On the grill we sear our meats on intense heat over glowing charcoal embers, infusing them with the smoky depth that charcoal grilling is famous for, locking in all the natural juices for mouthwatering meat.

<b>WEST COAST OCTOPUS (LG)</b> nduja, olive, lime	28
<b>HARISSA GLAZED CAULIFLOWER (LD, LG, V, VGO)</b> tahini, hommus, crispy chilli oil	19
<b>STICKY LAMB RIBS (LDO, LG)</b> labneh, charred eggplant, green chilli	24
<b>SKEWERS (2)</b> - VIETNAMESE LEMONGRASS PORK (LD, LG) sticky chilli glaze - WILD MUSHROOM (LD, LG, V, VGO) pesto, hazelnut, lemon - CHARCOAL CHICKEN (LG) harissa, aji verde, lime - SPICED LAMB (LDO, LG) hung yoghurt, dukkah	21 19 22 22

• BURGERS & SANGAS •

<b>GILLY CHEESEBURGER (LDO, LG)</b> lettuce, pickles, awesome sauce bacon +6 onion rings +8 cheese +2	26.5
<b>DIRTY DOUBLE (LDO, LG)</b> double beef, double cheese, lettuce, pickles, awesome sauce bacon +6 onion rings +8 cheese +2	30
<b>SMOKED BRISKET BURGER (LDO, LG)</b> bbq, cheddar, loads of pickles, no green stuff double the meat +9 onion rings +8 cheese +2	28
<b>PLANT BASED CHEESEBURGER (LD, V, VGO)</b> cheese, pickles, awesome sauce extra patty +8 onion rings +8 cheese +2	26
<b>NASHVILLE FRIED CHICKEN SANDO</b> thick sliced white bread, candied bacon, white slaw, pickles onion rings +8 cheese +2	28
<b>SMOKED BBQ PORK SANDWICH</b> baguette, pickles, white slaw, onion rings double the meat +9 cheese +2	33
<b>BLACK ANGUS STEAK SANGA (LDO)</b> turkish bun, bacon, lettuce, tomato, BBQ, onion rings egg +2 cheese +2	32
<b>REUBEN (LDO)</b> gilly smoked pastrami, sauerkraut, swiss cheese, rye, house pickles double the meat +9 onion rings +8	32



• SIDES •

<b>MAC 'N' CHEESE</b> bacon crumb	13
<b>CHARRED BROCCOLINI (LDO, LG, VG)</b> romesco, salsa verde, toasted almonds	18
<b>GLAZED DINNER ROLLS (3) (V)</b> smoked butter	12
<b>CREAMY POTATO SALAD (LDO, LG, VO, VGO)</b> crispy bacon, egg, red onion, green beans	16
<b>GARDEN SALAD (LD, LG, VG)</b> tomato, cucumber, red onion	12
<b>SOUTHERN STYLE COLESLAW (LDO, LG, V, VGO)</b> creamy mayo, fresh herbs	12
<b>CHARRED CORN ON THE COB (LG, V)</b> chipotle butter	10
<b>CREAMY MASHED POTATO &amp; GRAVY (LG, V)</b>	12

• SWEET •

<b>100 OREO CHEESECAKE (V)</b> ice cream +3	14
<b>LEMON MERINGUE PIE (V)</b> ice cream +3	14
<b>REESES' SKILLET COOKIE (V)</b> salted caramel, vanilla ice cream	14
<b>ROASTED WHITE CHOCOLATE SEMI-FREDDO (LG, V)</b> strawberries, pistachio	14

(V) Vegetarian / (VO) Vegetarian Option / (VG) Vegan / (VGO) Vegan Option  
(LG) Low Gluten / (LGO) Low Gluten Option / (LD) Low Dairy / (LDO) Low Dairy Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

COCKTAILS

<b>APEROL SPRITZ</b> Aperol, sparkling, soda, orange	18.5
<b>PINK HIBISCUS SPRITZ</b> vodka, white wine, hibiscus, rhubarb, pomegranate, strawberry gum	22
<b>ESPRESSO MARTINI</b> vodka, coffee liqueur, Little Drippa cold drip coffee	22
<b>PORNSTAR MARTINI</b> vanilla vodka, passionfruit liqueur, lemon, passionfruit, with a side of sparkling	21
<b>WHITE CHOCOLATE ESPRESSO MARTINI</b> Kahlua, choc liqueur, cream, cold drip	23
<b>STRAWBERRY &amp; PASSION SPRITZ</b> strawberry infused Aperol, passionfruit, sparkling, soda	20.5
<b>SPICY WATERMELON MARGARITA</b> Olmeca Altos Plata tequila, Cointreau, agave, watermelon, lime, chilli oil	22
<b>MARGARITA</b> Olmeca Altos Plata tequila, triple sec, lime, salt	21
<b>TOMMY’S MARGARITA</b> Olmeca Altos Plata tequila, lime, agave	21
<b>PRACTICE WHAT YOU PEACH - JUG</b> Gordon’s gin, peach, sparkling, lemonade	42
<b>KIWI RUM PUNCH - JUG</b> Bati white rum, passionfruit, kiwi, lime, ginger beer	42
<b>AMARETTO SOUR</b> Disaronno amaretto, Starward two-fold whisky, lemon	22
<b>LONG ISLAND ICED TEA</b> vodka, rum, tequila, gin, triple sec, lemon, cola	23.5
<b>COSMOPOLITAN</b> Smirnoff vodka, Cointreau, lime, cranberry	21
<b>MOJITO</b> Bati white rum, lime, mint, soda	21
<b>FRENCH MARTINI</b> Smirnoff vodka, Chambord liqueur, pineapple, lime	21
<b>NEGRONI</b> london dry gin, Campari, Vermouth	23.5



NON-ALCOHOLIC COCKTAILS

<b>PORNSTAR NOTINI</b> Mabel 0%, vanilla, passionfruit, lemon	15.5
<b>NON ALC SPICEY WATERMELON MARG</b> Mabel 0%, agave, lime, watermelon, chilli oil	15.5

HAPPY HOUR  
MON - THU | 5 - 6PM

\$9 house wines  
\$9 select tap beers

AVAILABLE  
EXCLUSIVE  
TO THE PASS



SPARKLING

	SM	LG	BTL
<b>MR MASON SPARKLING CUVÉE BRUT NV</b> Multi Regional, AUS	11.5		54
<b>HARE &amp; TORTOISE PROSECCO NV</b> King Valley, VIC	13		64
<b>HOWARD PARK ‘PETIT JETE’ SPARKLING NV</b> Great Southern, WA	15.5		71
<b>VEUVE CLICQUOT YELLOW LABEL BRUT NV</b> Reims, France			161
<b>RUINART ROSE NV</b> Reims, France			286
<b>DOM PERIGNON BRUT VINTAGE 2013</b> Epernay, France			546
<b>BIRD IN HAND SPARKLING</b> Adelaide Hills, SA			74
<b>T’GALLANT JULIET MOSCATO</b> Mornington, VIC	12.5	21.5	64



WHITE

	SM	LG	BTL
<b>DOTTIE LANE SAUVIGNON BLANC</b> Multi Regional, AUS	11.5	18.5	54
<b>SPY VALLEY SAUVIGNON BLANC</b> Marlborough, NZ	12.5	20.5	61
<b>DOMAINE NATURALISTE ‘DISCOVERY’ SBS</b> Margaret River, WA			69
<b>LEEUWIN ESTATE ART SERIES RIESLING</b> Margaret River, WA	15	25	72
<b>PALOMA RIESLING</b> Frankland River, WA	13	21	62
<b>VASSE FELIX ‘FILIUS’ CHARDONNAY</b> Margaret River, WA	15.5	25.5	78

ROSÉ

	SM	LG	BTL
<b>HEARTS WILL PLAY ROSE</b> Multi Regional, AUS	11.5	18.5	54
<b>BERTAINE ET FILS ROSE</b> Aude Valley, France	14	22.5	68
<b>SUD ROSE – MAGNUM 1500ML</b> Languedoc, France			130

RED

	SM	LG	BTL
<b>COLDSTREAM HILLS PINOT NOIR</b> Yarra Valley, VIC			76
<b>MARQUES DE TEZONA TEMPRANILLO</b> Castilla–La Mancha, Spain	13.5	22	66
<b>WINE GRINGO GRENACHE ‘NOUVEAU’ – SERVED CHILLED</b> Multi Regional, SA	13	21	61
<b>WILDFLOWER SHIRAZ</b> Western Australia	13.5	22	66
<b>ALKOOMI ‘COLLECTION’ SHIRAZ</b> Margaret River, WA	15.5	25.5	76
<b>FORREST HILL VINEYARD ESTATE SHIRAZ</b> Mount Barker, WA	17.5	29	81
<b>WEST CAPE HOWE REGIONAL PINOT NOIR</b> Mount Barker, WA	14.5	24	70
<b>HENRY &amp; HUNTER SHIRAZ CABERNET</b> Multi Regional, AUS	11.5	18.5	54
<b>BARRINGTON ESTATE PINOT NOIR</b> Tasmania			98



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THE GUILDFORD HOTEL  
A BRIEF HISTORY



<b>1883</b> The first development of The Guildford Hotel began
<b>1886</b> The Guildford Hotel was licensed
<b>1891</b> George Hiscox took ownership of the hotel and developed the hotel
<b>1897</b> George Hiscox built The Vaudeville Theatre next door to the hotel at a cost of £1300, opening on 3 January 1898 with a packed house to a burlesque production of "Sleeping Beauty"
<b>1915</b> The front facade and iconic belvedere that you see today was commissioned
<b>1929</b> The Guildford Hotel and Vaudeville Theatre were sold to the Swan Brewery for £25,000
<b>1966</b> The Vaudeville Theatre site became the local mechanics
<b>1981</b> Major renovations to the hotel introduced a bottle shop, restaurant, 3 bars and 26 rooms
<b>1993</b> The building was added to the State Heritage Register
<b>2008</b> The Hotel was engulfed in flames, leaving the first floor sitting vacant and in disrepair
<b>2016</b> The hotel reopens as the venue that stands today, with rich heritage and history featuring a modern twist
<b>2024</b> The Vaudeville Theatre was renovated providing an extension to the existing Beer Garden
<i>Read more about The Guildford Hotel's story at <a href="https://theguildfordhotel.com.au">theguildfordhotel.com.au</a></i>