



Hooked and Hunted

**HOTEL
BOSTON**

Hotel Boston is proudly supporting local produce

OYSTERS

Mixed 1/2 Dozen Max 3 \$21

Mixed 1 Dozen Max 3 \$38

CHILLED

1/2 Dozen \$19

1 Dozen \$36

Natural

Thai Chilli

Lemon Siracha

GRILLED/BAKED

1/2 Dozen \$21

1 Dozen \$38

Kilpatrick

Panko Crumbed

Fennel Butter

BBQ & Blue Cheese

ENTREE

Garlic Bread \$9 GFO

Cheesy Bacon Garlic Bread \$13 GFO

Scallops \$21 GFO

served on a roasted cauliflower puree, creamy xo sauce & pork floss

Bao Buns \$19

pulled pork, Asian coleslaw & mango aioli

Thai Fish Cakes \$16

served with ginger & lime dipping sauce

Buffalo Wings \$15 GF

twice cooked chicken wings rolled in a sticky spicy buffalo marinade served with a blue cheese sauce

GF = gluten free, GFO = gluten free option

V = vegan, VO = vegan option

HUNTED

Chicken Breast Saltimbocca \$29 GFO

chicken breast with sage, prosciutto & blue cheese
on a bed of couscous with a creamy Romesco sauce

Mushroom Bomb \$29

portobello mushrooms stuffed with spinach, sun-dried tomatoes,
pine nuts with a rocket salad & balsamic reduction

Lamb Rack \$36 GF

Saltbush seasoned lamb with roasted root vegetables, mash,
broccolini & red wine jus

Slow Cooked Beef Cheeks \$32 GFO

served on a sweet potato, green pea & coconut patty
with a plum orange red wine sauce

Boston Bay Pork \$TBA

pork specialty dishes supplied from local Boston Bay producer
staff will advise of today's dish

Red Wine Infused Grilled Kangaroo \$32 GF

served with spinach pesto, roasted root vegetables, broccolini,
cranberry chutney, maple cream sauce & mash potato

STEAKS

All steaks served with chips & salad or vegetables GFO

250g Eye Fillet \$37

300g Scotch Fillet \$42

450g Rump \$35

Sauces \$3 GFO

plain gravy, mushroom, pepper, Dianne

Red wine jus \$5

surf & turf \$12

creamy garlic seafood sauce

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HOOKED

Eyre Peninsula catch of the day \$TBA

Locally sourced fish, prepared by our amazing chef's
please see staff for details

Cumana Kingfish \$29 GFO

served with broccolini, prosciutto, mash
with a mango & basil sauce

Soft Shell Crab \$32 GF

served with lemon rice & a tamarind egg sauce

1 kg Chilli Mussels \$27

served in a gremolata sauce with crusty garlic bread

Salt & Pepper Squid \$26 GF

served with chips, salad, lemon & tartare

Cajun Garlic Prawns \$33 GF

served with steamed lemon rice & a creamy garlic sauce

HOOKED AND HUNTED PLATTER **Serves 2-3 \$120 GFO**

3 Natural Oysters

3 Kilpatrick Oysters

Catch of the day

Soft Shell Crab

Mussels

Squid & Prawn Skewer

Kangaroo

Lamb Rack

Pork (see daily dish)

Served with chips & Salad

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PASTA

Seafood Linguini Pasta \$32

squid, prawns & mussels, tossed through a creamy garlic white wine sauce

Vegetarian Penne Pasta \$21 V

cherry tomato, beans, peas & sweet potato in a rocket pesto sauce

Linguini & Meatballs \$25

house made meatballs tossed through a rich napolitana sauce

SALADS

Lamb Backstrap \$31 GF

tahini hommus, spinach, rocket, couscous, spanish red onion, cherry tomatoes & goats cheese with a mint & mustard dressing

Thai Beef Salad \$29 GF

crispy Asian coleslaw with glass noodles, coriander, Vietnamese mint, red onion, crispy shallots, rice noodles & peanut salad dressing

Caesar Salad \$24 GF & VO

cos lettuce, bacon, parmesan, croutons, anchovies & egg

add tofu \$3

add chicken \$5

add smoked salmon \$5

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BURGERS

\$24

all served in a brioche bun with chips GFO

Hotel Boston Burger

house made patty, bacon, pulled pork, American cheese, tomato, onion rings, egg, lettuce, pineapple aioli & tomato chutney

Soft Shell Crab Burger

salt & pepper soft shell crab, lettuce, Asian coleslaw & wasabi aioli

Chicken B.L.A.T.E

bacon, lettuce, avocado, tomato, egg & aioli

SCHNITZELS

\$23

all served with chips & salad

300g Chicken Breast Schnitzel

300g Porterhouse Schnitzel

SAUCES-TOPPINGS

plain gravy, mushroom, pepper, diane \$3

hollandaise, Red wine jus \$5

parmigiana - napolitana sauce & cheese \$4

hawaiian - napolitana sauce, ham, pineapple & cheese \$5

kilpatrick - House made sauce with bacon \$5

mexican - salsa, jalapeno, cheese, sour cream & guacamole \$5

The Boston - salami, ham, bacon, onion rings & cheese \$8

surf & turf - local fresh seafood in a creamy garlic sauce \$12

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SIDE DISHES

- bowl of chips with tomato sauce \$9 V
- sweet potato fries with tomato sauce \$9 GF & V
- seasoned potato wedges with sweet chilli & sour cream \$11
- bowl of onion rings with aioli \$11
- bowl of mash potato \$7
- seasonal vegetables \$6 V
- garden salad \$5 VO

CHILDRENS MENU

all \$12

small schnitzel - chicken or beef
served with chips & tomato sauce

chicken nuggets
served with chips & tomato sauce

ham and pineapple pizza
with chips

fish and chips

bolognese pasta topped with cheese

cheese burger with chips

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DESSERT \$15

Sticky Date Pudding

butterscotch sauce drizzled on top
with vanilla bean ice cream

Churros

served with vanilla bean ice cream, white chocolate ganache
and strawberries

Lemon Tarte

served with vanilla ice cream & mint

Supreme Sunday GFO

vanilla ice cream with the topping of your choice

Chocolate, Strawberry, Caramel, Blue Heaven,
Butterscotch, Honeycomb, Lime, Mango or Vanilla

Trio of Gelato GFO

see staff for current flavours

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Open 7 days

Lunch 7 Days

11:30am- 2:30pm

Dinner 7 days

5:00pm - 8:30pm

15%Public Holiday Surcharge

**Menu proudly presented to you by Manager Billie-Jo Hunt, Head Chef Ritchie Onate,
Sous Chef Gokul Gopi & Chef Michael Engleson**

Wine List

Sparkling

	Region	Small	large	Bottle
Paulette's red 200ml	S.A Riverland			\$14
Bird in Hand 200ml	Adelaide Hills			\$15
Bird in Hand 750ml	Adelaide Hills			\$48
Bleasdale Sparkling Shiraz 375ml	Langhorn Creek			\$24
Lincoln Estate Diamond Sea	Port Lincoln	\$10		\$44
Bleasdale Sparkling Shiraz 750ml	Langhorn Creek			\$48

Premuim

Hentley Farm Blanc de Nior	Barossa Valley			\$64
The Lane Lois Blanc de Blanc	Hahndorf			\$50
Janz Rose	Tasmania			\$57
Piper Heidsiek Cuvee	France			\$110
Moet Chandon Brut Gold	France			\$98

White Wines

The Lane Block Chardonnay 2019	Hahndorf	\$11	\$18	\$46
Peter Teakle Estate Chardonnay	Port Lincoln	\$11	\$17	\$46
Peter Teakle Estate Sauv Blanc	Port Lincoln	\$11	\$17	\$46
Lincoln Estate Sauvignon Blac	Port Lincoln	\$11	\$17	\$46
Betty & Lou Sauvignon Blanc	Langhorn Creek	\$13	\$19	\$50
Guisen Sauvignon Blanc	New Zealand	\$12	\$18	\$48
Coonawarra Riesling	Limestone Coast			
Mesh Riesling	Eden Valley	\$12	\$18	\$48

Rose

Wirra Wirra Mrs Wigley Rose, Moscato	McLaren Vale	\$12	\$18	\$46
Bird in Hand Rose	Adelaide Hills	\$13	\$19	\$54
Jacobs Creek Moscato	Adelaide	\$12	\$17	\$46
Banrock Moscato	Adelaide	\$10	\$16	\$35

Wine List

Red

	Region	Small	Large	Bottle
Lincoln Estate Bluefin Merlot 2017	Port Lincoln	\$10	\$17	\$43
Peter Teakle Estate Merlot 2018	Port Lincoln	\$10	\$17	\$43
Henschke Giles Pinot Noir	Adelaide Hills	\$14	\$19	\$52
Henschke Grenache	Adelaide Hills			\$56
Bremerton Tempranillo Grno	Langhorn Creek	\$12	\$19	\$56
Bleasdale Mulberry Tree Cab/Sav	Langhorn Creek	\$12	\$19	\$56
Bremerton Tamblyn	Langhorn Creek			\$57
- Cabernet, shiraz, malbec merlot 2018				
Hentley Farm Mongrel	Barossa Valley			\$61
- Grenache Shiraz Zinfadel 2018				
Peter Teakle Estate Shiraz 2017	Port Lincoln	\$10	\$17	\$43
D'Arenberg Footbolt Shiraz	McLaren Vale	\$12	\$18	\$49
Gemtree Uncut Shiraz 2018				\$58
Hentley Farm Villain & Vixen Shiraz 2019	Barossa Valley	\$14	\$19	\$52
Hentley Farm BEAST Shiraz 2018	Barossa Valley			\$150
Penfolds St Henri	Barossa Valley			\$165
Port/Fortified				
Mr Pickwicks Particular Tawny		60ml \$12		
Penfolds Club Tawny		60ml \$14		