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

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



SMALL PLATES

Chips, Keen's curry mayo (v) (gfo) 9.5

Cheeseburger Spring Rolls, awesome sauce 15

Cheesy Garlic Loaf (v) 15

Mac & Cheese Croquettes, sriracha mayo (v) 15

Buttermilk Fried Chicken, blue cheese sauce 16

Panko Crumbed **Haloumi Sticks**, hot sauce (v) 15

The G's Board, fromage daffin, petit comte cheddar, pickles, quince, smoked eggplant tapenade, oven dried tomato, crackers, bread (v) 35

BAO BUNS

Korean Pork Belly, soy slaw, peanuts, sticky XO sauce (n) 16

Salt & Pepper Tofu, char sui slaw, vegan mayo (n,vg) 14

Chicken Katsu, Asian cabbage, peanuts, pickles, sriracha mayo (n) 15

PITMASTER SELECTION ...all served with baked potato, summer slaw & pickles

Butterfield Beef Brisket (200g), salt & pepper rub, BBQ sauce (gfo) 29

Albany Pork Butt (200g), Carolina sauce (gfo) 28

Half Chicken, house spice rub & hot sauce (gfo) 26

Sticky Pork Ribs (500g), Asian BBQ sauce 32

Pork & Guinness Sausages (200g), American mustard 24

The Whole Damn Lot:1kg of a selection of smoked meats and sides 115

BURGERS, PLATES & MORE

...burgers & sangas served with chips GFO buns available, burgers cooked medium

Gilly Cheeseburger, beef patty, lettuce, cheese, pickles, burger sauce (gfo) 22

Dirty Double, double patty, cheese, lettuce, pickles, burger sauce (gfo) 26

Vegan Cheeseburger, Beyond Meat patty, cheese, pickles, awesome sauce (vg) **27**

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) 27

Make me a mega steak sanga - 2 footer (perfect for 4 people) 95

Buttermilk Fried Chicken Burger, candied maple bacon, slaw, BBQ sauce 26

Crumbed Haloumi Burger, smoked eggplant & olive tapenade, oven dried tomato, lettuce, red onion (v) (vgo) **24**

Smoked Club Sandwich, classic white bread, pulled pork, beef brisket, gold Carolina sauce, BBQ sauce, cheese, pickles **26**

Chicken Parmi, 300g chicken schnitzel, Napoli sauce, smoked pulled pork, cheese, chips 29

Gilly Lager Battered Barramundi & Chips, garden salad, pickles, tartare 25

250g Black Angus Rump Steak, red wine jus, garden salad, chips (gf) 29

SALADS

Caesar Salad, croutons, bacon, parmesan, egg (v)(vgo)(gfo) 20

Pear, Blue Cheese & Walnut Salad, mesclun, red wine vinaigrette (v)(gf) 20

Raw Summer Slaw, cabbage, radish, corn, carrots, spinach, fried chickpeas, lemon, mint, olive oil dressing (vg)(gf) 20

Salad Toppers

Crumbed chicken 7 / Salt & Pepper Tofu 7 / Salmon 9

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

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



ON THE SIDE

Chipotle Mac & Cheese (v) 13

Mixed Green Salad, tomato, cucumber, red onion (vg) (gf) 8

Street Corn, chipotle butter (v) (gf) 8

Whole Baked Potato, salsa fresca, chipotle butter (v) (vgo) 10

SWEET TREATS

100 Oreo Cheesecake, chocolate ganache (v) 12

Raspberry Rhubarb Tart, lemon sorbet or vanilla ice cream (vgo) 14

Selection non-alcoholic icy poles (gf) 5

LITTLE TACKERS

Southern Fried Chicken Tenders & Chips 11

Mini Cheeseburger & Chips (gfo) 11

Battered Fish & Chips 11

Vanilla Bean Ice Cream & Sprinkles 5

Add a juice box to the meal: apple or orange 2.5

v: vegetarian vo: vegetarian option vg: vegan vgo: vegan option gf: gluten friendly gfo: gluten friendly option : contains seeds n: contains nuts

GILLY CREATION COCKTAILS

	Single	Jug
Summer Aperol Spritz: Aperol, prosecco, Delish icy pole	19	
Watermelon Spritz: vodka, watermelon, lemon, Delish icy pole	19	40
Lychee Spritz: lychee liqueur, sparkling wine, lychee, Delish icy pole	19	40
Gin & Ginger Mojito: gin, ginger liqueur, ginger, lime	18	40
Blood Orange Margarita: tequila, triple sec, blood orange	18	40
Passionfruit Caprioska: vodka, passionfruit liqueur, passionfruit, lim	ie 18	40
Southside: gin, tangerine, pineapple, lavender, lime	18	
Pink Gin Sour: pink gin, elderflower liqueur, lemon, raspberry, aquafaba	18	
White Choc Espresso Martini: white chocolate liqueur, coffee liqueur, espresso, cream, white chocolate	18	
Gilly Long Island Ice Tea; vodka, gin, white rum, tequila,	21	



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

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



Tap That

Guest Beer

... AND MORE TO EXPLORE IN THE FRIDGE

•				
·		Middy	Pint	Jug
Hahn 3.5	3.5%	5	9	18
Hahn Super Dry	4.6%	5	11	21
Carlton Dry	4.5%	5	10	19
Heineken	5.0%	6	12	23
Little Creatures Pale Ale	5.2%	6	11	22
Little Creatures Rogers	3.8%	6	11	21
Little Creatures IPA	6.4%	7	12	22
Guildford Lager	4.4%	5	9	18
150 Lashes Pale Ale	4.2%	6	11	21
Feral Hop Hog	5.8%	6	11	21
Balter XPA	5.0%	7	12	22
Swan Draught	4.5%	5	10	19
Furphy Ale	4.4%	6	11	21
Lucky Drop Raspberry Seltzer	4.0%	7	13.5	
Orchard Crush Apple Cider	4.8%	6	11	22
James Squire Ginger Beer	4.0%	7	12	22
Guinness Draught	4.2%	6	11	

Please ask a staff member



SPARKLING WINES

Edge of the World Sparkling, SA	9	42
Aurelia Prosecco, SA	10	49
Madame Coco Brut, Aude Valley, FRA	11.5	54
Piper Heidisieck NV, FRA		89
ROSE & MOSCATO		
Edge of the World Rosé, SA	9	42
Marquis de Pennautier Rosé, FRA	12.5	54
Beach Hut Pink Moscato, SA	9	44
Leeuwin Estate Rose, Margaret River, WA	12.5	59
WHITE WINE		
Edge of the World Sauvignon Blanc, SA	9	42
821 South Sauvignon Blanc, Marlborough, NZ	10	49
Chain of Fire Pinot Grigio, Mudgee, NSW	10	49
Sandalford Winemakers Classic White, Swan Valley, WA	11.5	54
Harewood Riesling, Denmark, WA	12	58
Leeuwin Estate Art Series Dry Riesling, Margaret River, WA	12.5	59
Robert Oatley Series Chardonnay, Margaret River, WA	12.5	59
Leeuwin Estate Sibling Sauv Blanc, Margaret River, WA	12.5	59
2017 Leeuwin Estate Art Series Chardonnay, WA		170
RED WINES		
Edge of the World Cabernet Shiraz, SA	9	42
Chain of Fire Merlot, Mudgee, NSW	10	49
T'Gallant Cape Schank Pinot Noir, VIC	11.5	54
Seppelt The Drives Shiraz, VIC	10	49
Robert Oatley Series Cabernet Sauvignon, Margaret River, WA	12.5	59
Altecana Tempranillo, Spain	11.5	54
Apostrophe Possessive GSM, Frankland River, WA	11.5	54
Leeuwin Estate Art Series Cabernet Sauvignon, WA		130
<i>U</i> ,		

About Us

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
- 2016 The Hotel reopens as the venue that stands today, with rich heritage and history featuring a modern twist.

WE ARE PASSIONATE ABOUT FOOD, DRINK & HISTORY

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 friendly gfo: gluten free option v: vegetarian vo: vegetarian option Vg: vegan vgo: vegan option S: contains seeds 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!