



SMALL PLATES

SAFFRON & BOCCONCINI 16

ARANCINI

served with aioli & seasonal salad (v)

VEGAN SPICY FRIED CHICKEN 15

with orange aioli & seasonal salad (ve)(gf)

SMOKED SALMON BRUSCHETTA 18

house sourdough, smoked salmon, salsa verde, cherry tomatoes, onion, bocconcini (ve option)

SEASONAL GREENS 15

with harissa, aioli, sumac & dukkah (ve)(gf)

S+P TOFU 14

with black garlic and truffle aioli & fresh lemon (ve) (gf)

POKE BOWL 18

fish of the day, rice, fresh veg, spicy mayo (gf)

SPICY FRIED CHICKEN 15

buttermilk chicken with orange aioli & salsa verde

DEEP FRIED OYSTERS 18

3 coffin Bay oysters, lightly fired, with pickled ginger, wasabi aioli & samphire

BURGERS

served with chips

THE ANGRY DALY 23

180g beef patty, cheese, lettuce, tomato, house pickles, onion rings, BBQ sauce & aioli on brioche (gf option)

SOUTHERN FRIED CHICKEN 22

BURGER

buttermilk chicken thigh, coleslaw, cheese & orange aioli on brioche

TOFU BURGER 19

crumbed tofu, slaw, house pickles & sriracha aioli (ve)(gf)

REUBEN SANDWICH 23

corned beef, swiss cheese, sauerkraut, house pickles & Russian sauce on house marbled rye (gf option)

SALADS

SEASONAL SALAD 12

cherry tomatoes, cucumber, pickled red onion, micro salad mix (ve)(gf)

VENETIAN SALAD 14

shaved red cabbage, pickled carrot, cherry tomatoes, torn mint & red wine vinaigrette (ve)(gf)

SOBA NOODLE SALAD 16

green tea soba noodles, king oyster mushrooms, spring vegetables & miso glaze (ve)
add tofu +\$4

PASTA

RISOTTO GAMBERI 39

saffron rice, butterflied king prawns and calamari with chilli oil (gf)

SEAFOOD LINGUINE 44

king prawns, calamari, green lip mussels, fish of the day & chilli

AGLI OGLIO 21

linguine, fresh garlic, chilli, parsley & parmesan (v)
add anchovies +\$2

MEATBALL PAPPARDELLE 29

pork and veal meatballs, napolitana sauce & parmesan

MUSHROOM PAPPARDELLE 29

medley of mushrooms, wilted greens, cherry tomatoes, parmesan (v)

LINGUINE BOLOGNESE 29

traditional Italian pork & veal bolognese with shaved parmigiano reggiano

MAINS

KANGAROO FILLET 39

kangaroo loin served medium rare with sweet potato mash, mulberry sauce & charred greens (gf)

PORK TONKATSU 29

with rice, salad & sesame dressing

FISH OF THE DAY POD

ask our friendly staff for more details, served with fresh greens and butter sauce (gf)

YARDSTICK SCOTCH FILLET 44

300g MSA +2 fillet, black garlic butter, red wine jus, potato mash & charred greens (gf)

theladydaly.com.au
126 Port Road Hindmarsh 5007
(08) 8340 4600



**Lady
Daly**
HOTEL

PUB CLASSICS

served with chips and salad

SALT AND PEPPER SQUID	24
tartare & lemon (gf)	
BATTERED FLATHEAD	26
tartare and lemon	
PORK SCHNITTY	24
CHICKEN SCHNITTY	23
BEEF SCHNITTY	23
EGGPLANT SCHNITTY	22
(ve)	

EXTRAS

GRAVY (VE)	2
PEPPER	2
MUSHROOM	2
DIANE	2
VEGAN PEPPER	2
PARMI	3
VEGAN PARM	4
TOMATO SAUCE	1
ORANGE AIOLI	2
TARTARE	2
AIOLI	2
GF BUN	3

SIDES

BOWL OF CHIPS	10
with tomato sauce (ve) (gf)	
GARLIC BREAD	10
(ve)	
ONION RINGS	13
with black garlic and trufffle aioli (ve)	
MOZZARELLA STICKS	12
with nap sauce (v)	
HOUSE MARINATED OLIVES & BREAD	13
with house marinated olives, marbled rye, balsamic oil (ve)	

KIDS MENU

MOZZARELLA STICKS	12
with chips and tomato sauce (v)	
FISH AND CHIPS	12
battered flathead, chips & tomato sauce	
CHOOK NUGGETS & CHIPS	12
crumbed nuggets, chips & tomato sauce	
VEGAN NUGG'S & CHIPS	12
chumbed vegan chicken nuggets, chips & tomato sauce (ve)	
KIDS BOLOGNESE	12
house made bolognese with linguine	

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DESSERTS

DOUBLE CHOC BROWNIE	13
with double choc icecream	
SALTED CARAMEL SLICE	12
with vanilla icecream	
ORANGE & ALMOND CAKE	12
with candied orange and lemon glaze (ve) (gf)	
AFFOGATO	18
a scoop of vanilla ice cream with a shot of frangelico and fresh hot espresso	

DOGGO MENU

SNOOPY BOWL	8
hard boiled eggs & rice	
PLUTO BOWL	10
hard boiled eggs, rice & sardines	
SCOOBY SNACK	4
a strip of dehydrated kangaroo	

DIETARY DETAILS

V = VEGETARIAN
VE = VEGAN
GF = GLUTEN FREE

please talk to one of our friendly
staff regarding any other dietary
requirements or allergies.
management advises we cannot
gaurantee completely gluten free
products as dishes are cooked in
an environment containing wheat
and flour