



G L E N E L G

BBQ INN

STEAKHOUSE

EST 1975

STARTERS

GARLIC BREAD (4 SLICES)	13.00
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CHEESY GARLIC BREAD (2 SLICES)	9.00	(4 SLICES)	18.00
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BRUSCHETTA	18.00
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BEAN SOUP	Small	12.00
Traditional Balkan soup simmered with smoked bacon bones and cannellini beans.	Large	18.00

POTATO WEDGES	16.00
With sour cream and sweet chilli sauce.	

PORK RIBS	38.00
Meaty pork ribs.	

CHEVAPCHICHI	21.00
Six freshly-made skinless chevapchichi with our original family recipe.	

CHARGRILLED QUAIL	18.00
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STEAKS

Sourcing only the finest pasture and grain fed beef, our meat is perfectly aged and butchered on-site to ensure that only the best quality steaks are served on your plate. All steaks are cooked over charcoal and grilled to your liking.

EYE FILLET	200 gms	48.50
The ideal cut from the centre of the tenderloin. Famous for being the leanest and most tender of all the steaks.	330 gms	59.00
PORTERHOUSE	250 gms	39.00
Another tender cut, our porterhouse is robust in flavour and one of our most succulent steaks.	450 gms	47.00
RUMP STEAK	250 gms	39.00
Considered the most flavoursome cut of beef and a popular choice among steak lovers.	650 gms	59.00
TEXAS T-BONE STEAK	850 gms	67.00
Thickly cut "double steak". The best of both cuts in one steak - tenderness of the eye fillet and the flavour of the porterhouse.		
T-BONE STEAK	450 gms	48.00
Just as flavoursome and tender as the Texas T-Bone but a slightly smaller cut.		
RIB-EYE STEAK	650 gms	65.00
Our juicy rib-eye on the bone is rich with generous marbling throughout. One of the most tender beef cuts.		
BEEF & REEF	4.00 per prawn	
Turn your steak into a beef and reef by adding garlic prawns.		
EXTRAS		
Garlic butter		2.00
Mushroom gravy		5.00

All mains and steaks are served with two chevapchichi and your choice of either:

GLENELG BARBECUE INN TRADITIONAL SALAD

Our signature salad with cabbage, potato, tomato and freshly chopped onion.

GARDEN SALAD

Mixed leaf, tomato, cucumber, Spanish onion, olives, dressed with olive oil and balsamic vinegar.

See sides for more options. * Gluten Free options available (Please ask staff)

MAINS

THE BBQ INN'S MIXED GRILL 48.00

Small porterhouse, kobasice (beef and pork garlic sausage), two chevapchichi.
Plus your choice of a lamb, beef or chicken shashlick.

LAMB CHOP MIXED GRILL 43.00

Lamb chop, small porterhouse steak, barbecue sausage and two chevapchichi.

MIXED PLATTER FOR TWO 97.00

2 small porterhouse steaks, chicken shashlick, lamb shaslick, pork spare rib,
kobasice, chicken sausage, barbecue sausage and two chevapchichi.

CHICKEN BREAST 30.00

Tender breast lightly marinated.

LOIN PORK CHOP 30.00

Succulent pork served with apple sauce.

LOIN LAMB CHOPS 43.50

Three tender loins.

CHEVAPCHICHI (x6) 25.00 (x12) 46.00

Freshly-made skinless chevapchichi made with
our original family recipe.

**All mains and steaks are served with two chevapchichi and
your choice of either:**

GLENELG BARBECUE INN TRADITIONAL SALAD

Our signature salad with cabbage, potato, tomato and freshly chopped onion.

GARDEN SALAD

Mixed leaf, tomato, cucumber, Spanish onion, olives, dressed with olive oil and balsamic vinegar.

See sides for more options. * Gluten Free options available (Please ask staff)

MAINS

LAMB SHASHLICK	30.00
Tender skewered lamb fillet.	
BEEF SHASHLICK	30.00
Flavoursome skewered beef tenderloin.	
CHICKEN SHASHLICK	25.00
Succulent skewered thigh chicken, lightly marinated.	
PRAWN SHASHLICK	30.00
Skewered prawns, infused with olive oil and lemon juice.	

SIDES

CHIPS	Sml 9.00 Lrg 12.00
POTATO WEDGES	16.00
KIDNEYS (LAMB)	4.00
KOBASICE	5.50
Traditional beef, pork and garlic sausage made on-site with our traditional recipe.	
BEEF OR CHICKEN SAUSAGE	3.00
CHEVAPCHICHI	3.50
CHARGRILLED QUAIL	18.00

All mains and steaks are served with two chevapchichi and your choice of either:

GLENELG BARBECUE INN TRADITIONAL SALAD

Our signature salad with cabbage, potato, tomato and freshly chopped onion.

GARDEN SALAD

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* Gluten Free options available (Please ask staff)

BURGERS

PREMIUM BEEF BURGER	30.00
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Hand pressed beef pattie, topped with melted tasty cheddar cheese, lettuce, tomato, Spanish onion and bacon. Plus your choice of sauce – tomato, chilli or BBQ.

CHICKEN BREAST BURGER	30.00
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Char-grilled chicken breast with lettuce, fresh tomato and mayonnaise.

GLENELG BBQ INN BURGER	30.00
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Hand pressed beef pattie with our traditional salad.

All burgers are served with a side chips.

EXTRA SALADS

CHAR-GRILLED CAPSICUM	10.00
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Homemade char-grilled pickled capsicum.

TRADITIONAL SALAD	12.00
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Cabbage, potato, tomato and freshly chopped onion.

MIXED LEAF GARDEN SALAD	12.00
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Mixed leaf, tomato, cucumber, Spanish onion, olives dressed with olive oil and balsamic vinegar.

CHILDREN'S MENU

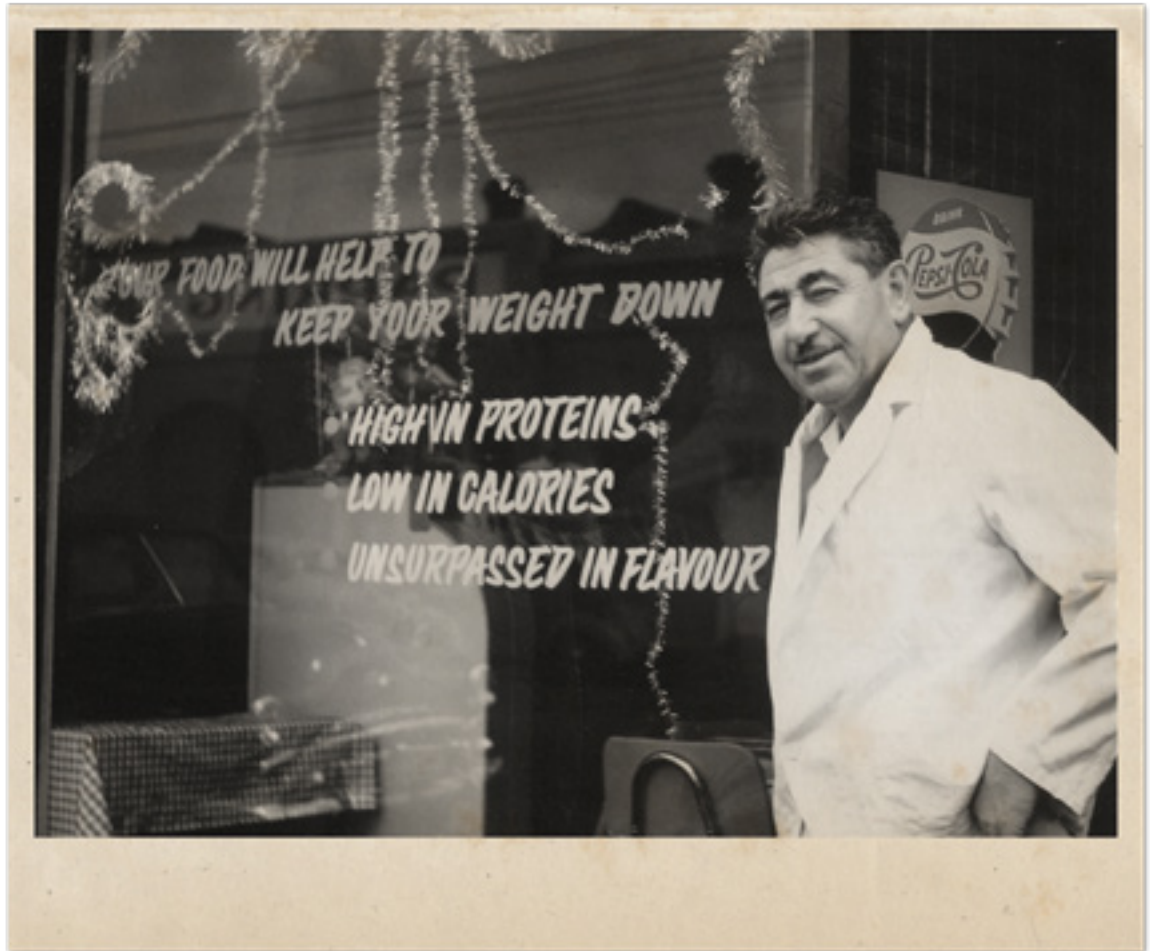
***Children 12 and under.**

CHICKEN SHASHLICK	16.00
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SMALL PORTERHOUSE (120GMS)	16.00
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CHEVAPCHICHI (3)	16.00
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All meals served with chips + kids juice or soft drink



OUR STORY

The Stojanovic/Marchioro Family's and their descendants have been running barbecue restaurants in Adelaide for over 55 years. Bozidar Stojanovic opened the legendary Barbecue Inn in the city on Hindley Street in 1958 before selling it in 1973. After a short break and a trip overseas he returned to open the Glenelg Barbecue Inn on Jetty Road in 1975. It is now owned and operated by his grandson Martin Marchioro & his family who continue his traditions into a fourth generation.