



G L E N E L G

**BBQ INN**

**STEAKHOUSE**

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EST 1975

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## STARTERS

<b>GARLIC BREAD (4 SLICES)</b>		<b>8.00</b>
<b>CHEESY GARLIC BREAD (4 SLICES)</b>		<b>10.00</b>
<b>BRUSCHETTA</b>		<b>10.00</b>
<b>BEAN SOUP</b>	Small	<b>7.50</b>
Traditional Balkan soup simmered with smoked bacon bones and cannellini beans.	Large	<b>12.50</b>
<b>POTATO WEDGES</b>		<b>9.50</b>
With sour cream and sweet chilli sauce.		
<b>CHICKEN TENDERS</b>		<b>15.50</b>
Hot and spicy chicken tenders marinated in our spicy sauce.		
<b>CHEVAPCHICHI</b>		<b>12.00</b>
Six freshly-made skinless chevapchichi with our original family recipe.		
<b>CHARGRILLED QUAIL</b>		<b>12.00</b>

## 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.**

<b>EYE FILLET</b>	<b>200 gms</b>	<b>39.00</b>
The ideal cut from the centre of the tenderloin. Famous for being the leanest and most tender of all the steaks.	<b>330 gms</b>	<b>44.90</b>
<b>PORTERHOUSE</b>	<b>250 gms</b>	<b>30.00</b>
Another tender cut, our porterhouse is robust in flavour and one of our most succulent steaks.	<b>400 gms</b>	<b>36.50</b>
<b>RUMP STEAK</b>	<b>300 gms</b>	<b>31.00</b>
Considered the most flavoursome cut of beef and a popular choice among steak lovers.	<b>650 gms</b>	<b>44.00</b>
<b>TEXAS T-BONE STEAK</b>	<b>850 gms</b>	<b>45.00</b>
Thickly cut "double steak". The best of both cuts in one steak - tenderness of the eye fillet and the flavour of the porterhouse.		
<b>T-BONE STEAK</b>	<b>450 gms</b>	<b>37.00</b>
Just as flavoursome and tender as the Texas T-Bone but a slightly smaller cut.		
<b>RIB-EYE STEAK</b>	<b>500 gms</b>	<b>42.50</b>
Our juicy rib-eye on the bone is rich with generous marbling throughout. One of the most tender beef cuts.		
<b>BEEF &amp; REEF</b>		<b>3.50 each</b>
Turn your steak into a beef and reef by adding garlic prawns.		
<b>EXTRAS</b>		
Garlic butter		<b>1.00</b>
Mushroom gravy		<b>4.50</b>

**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

<b>THE BBQ INN'S MIXED GRILL</b>	<b>36.00</b>
Small porterhouse, kobasice (beef and pork garlic sausage), four chevapchichi. Plus your choice of a lamb, beef or chicken shashlick.	
<b>LAMB CHOP MIXED GRILL</b>	<b>30.00</b>
Lamb chop, small porterhouse steak, barbecue sausage and two chevapchichi.	
<b>MIXED PLATTER FOR TWO</b>	<b>78.00</b>
2 small porterhouse steaks, chicken shashlick, lamb shaslick, pork spare rib, kobasice, chicken sausage, barbecue sausage and two chevapchichi.	
<b>CHICKEN BREAST</b>	<b>25.50</b>
Tender breast lightly marinated.	
<b>LOIN PORK CHOP</b>	<b>25.50</b>
Succulent pork served with apple sauce.	
<b>LOIN LAMB CHOPS</b>	<b>33.00</b>
Three tender loins.	
<b>CHEVAPCHICHI</b>	<b>(x6) 15.00    (x12) 27.00</b>
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 Continued >

## MAINS

<b>LAMB SHASHLICK</b> Tender skewered lamb fillet.	<b>25.50</b>
<b>BEEF SHASHLICK</b> Flavoursome skewered beef tenderloin.	<b>25.50</b>
<b>CHICKEN SHASHLICK</b> Succulent skewered thigh chicken, lightly marinated.	<b>17.50</b>
<b>PRAWN SHASHLICK</b> Skewered prawns, infused with olive oil and lemon juice.	<b>25.50</b>

## SIDES

<b>CHIPS</b>	<b>Sml 5.50 Lrg 8.50</b>
<b>POTATO WEDGES</b>	<b>9.50</b>
<b>LIVER (CALF)</b>	<b>9.50</b>
<b>KIDNEYS (LAMB)</b>	<b>2.00</b>
<b>KOBASICE</b> Traditional beef, pork and garlic sausage made on-site with our traditional recipe.	<b>4.00</b>
<b>BEEF OR CHICKEN SAUSAGE</b>	<b>2.00</b>
<b>CHEVAPCHICHI</b>	<b>2.00</b>
<b>CHARGRILLED QUAIL</b>	<b>12.00</b>

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.

\* Gluten Free options available (Please ask staff)

## BURGERS

<b>PREMIUM BEEF BURGER</b>	<b>23.50</b>
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.	
<b>CHICKEN BREAST BURGER</b>	<b>23.50</b>
Char-grilled chicken breast with lettuce, fresh tomato and mayonnaise.	
<b>GLENELG BBQ INN BURGER</b>	<b>23.50</b>
Hand pressed beef pattie with our traditional salad.	

**All burgers are served with a side chips.**

## EXTRA SALADS

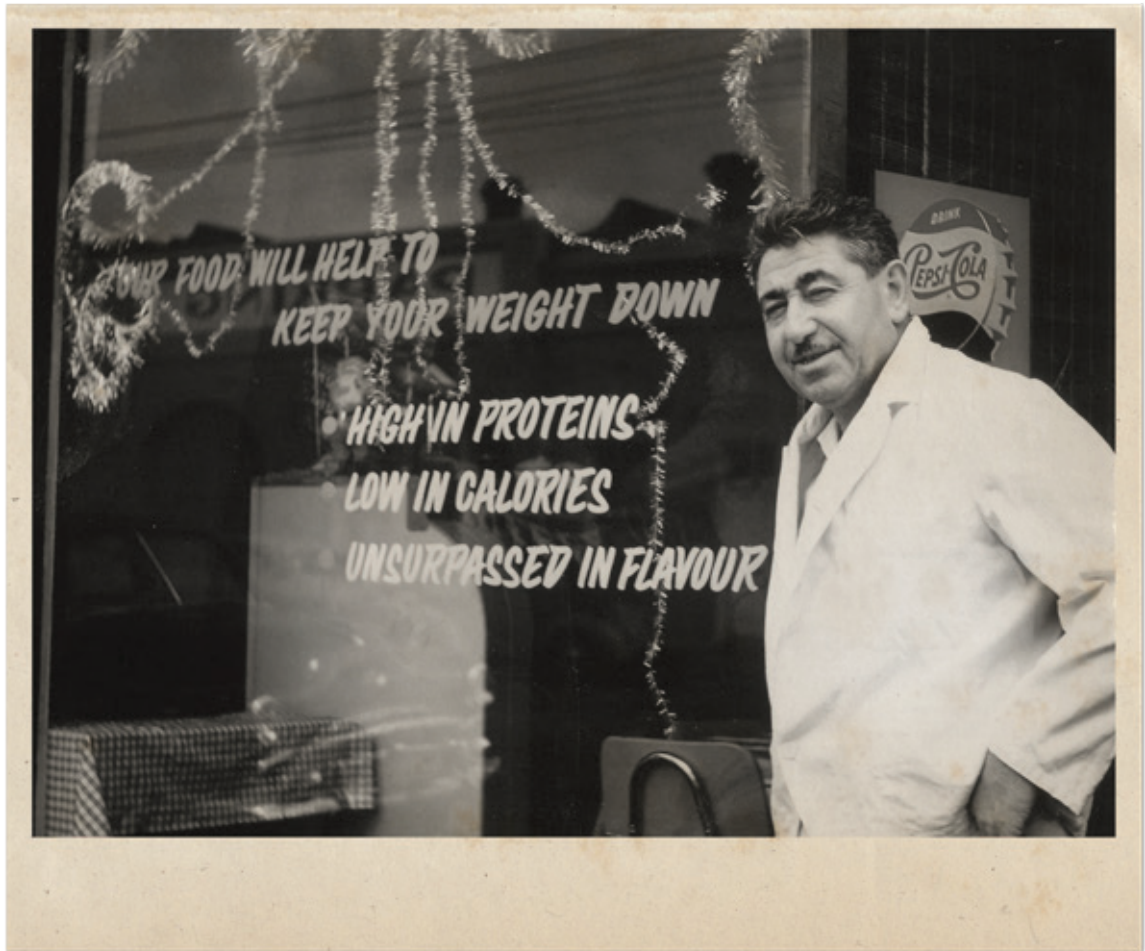
<b>CHAR-GRILLED CAPSICUM</b>	<b>7.50</b>
Homemade char-grilled pickled capsicum.	
<b>TRADITIONAL SALAD</b>	<b>7.50</b>
Cabbage, potato, tomato and freshly chopped onion.	
<b>MIXED LEAF GARDEN SALAD</b>	<b>7.50</b>
Mixed leaf, tomato, cucumber, Spanish onion, olives dressed with olive oil and balsamic vinegar.	

## CHILDREN'S MENU

\*Children 12 and under.

<b>CHICKEN TENDERS (3)</b>	<b>15.00</b>
<b>SMALL PORTERHOUSE (120GMS)</b>	<b>15.00</b>
<b>FOUR CHEVAPCHICHI</b>	<b>15.00</b>

**All meals served with chips + kids juice or soft drink**



## OUR STORY

The Stojanovic Family and their descendants have been running barbecue restaurants in Adelaide for 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, his wife Susan and family who continue his traditions into a fourth generation.