

1918

bistro & grill

TO START

Freshly Baked Bread with house made parmesan oil (per person)	1
Local Olives marinated in fresh herbs, garlic and chilli	6
Pork Rillettes, apple jelly, cauliflower pickle	7
Spice Roasted mixed Nuts	6

ENTRÉE

Soup of the day	10
Charcuterie selection, relish, pickles and Apex salt sticks	For One 20 For Two 30
Beef Carpaccio, pickled radish, capers, crispy onion rings, mustard aioli, cornichons	20
Salad of heirloom tomatoes and baby beets, persian feta, petit herbs, tarragon dressing	19
Citrus cured ocean trout, green pea salad, horseradish, puffed rice, vache curd & mint mousse	20
Sweetcorn fritters, Asian herb salad, fried peanuts, chilli & palm sugar caramel	18
Barbequed quail, coconut rice, green bean sambal, ginger & plum dressing	20
Coconut & lemongrass crumbed King prawns with kim chi and kewpie mayonnaise	22
Pizza: Hickory smoked chicken, lachsschinken, basil, red onion, cherry tomato, pecorino	18
Pizza: Roasted mushroom, kipfler potato, parsley, taleggio, truffle salsa	17

MAIN COURSE

Fish of the day	33
Grilled chicken breast, assorted mushrooms, pancetta, soft polenta, green peppercorn jus	33
Szechwan spiced double roast duck, stir fried Asian greens, mandarin caramel	34
Grilled MSA steak, gruyere potato puree, grilled Schulz's bacon, red wine jus	
220g Cape Grim Tenderloin	35
600g Black Angus T-bone	40
300g Angus Scotch Fillet	34
300g Riverine Sirloin	33
Fusilli pasta with braised lamb shank, green peas, cherry tomatoes, broccolini, pecorino cheese	29
Barossa Haloumi, leek & caramelized onion tart, salt roasted beetroot, lemon & caper dressing	28
Confit pork belly, pork hock croquette, carrot puree, celeriac salad, lentil vinaigrette	32

SIDES - (Serves Two)

Fries with garlic aioli	8
Green salad with pedro ximenez vinaigrette	8
Confit kipfler potatoes, garlic, thyme	10
Button mushrooms, hazelnut & parsley pesto	9
Steamed seasonal vegetables, herb butter	8.5
Shaved apple, parmesan, rocket salad, chervil cream	8.5