



Fresh daily baked bread with house made parmesan oil

ENTRÉE

Soup of the Day

Beef Carpaccio, pickled radish, capers, crispy onion rings,
mustard aioli, cornichons

Sweetcorn fritters, Asian herb salad, fried peanuts, chilli & palm sugar caramel

Coconut & lemongrass crumbed King prawns with kim chi
and kewpie mayonnaise

MAIN COURSE

Fish of the day

Grilled chicken breast, assorted mushrooms, pancetta, soft polenta,
green peppercorn jus

Grilled Riverine sirloin, gruyere potato puree, grilled Schulz's bacon, red wine jus

Barossa Haloumi, leek & caramelized onion tart, salt roasted beetroot,
lemon & caper dressing

Served with steamed seasonal vegetables and
rocket, apple & parmesan salad

Freshly brewed tea and coffee

1918

bistro & grill

Fresh daily baked bread with house made parmesan oil

ENTRÉE

Soup of the Day

Beef Carpaccio, pickled radish, capers, crispy onion rings,
mustard aioli, cornichons

Sweetcorn fritters, Asian herb salad, fried peanuts, chilli & palm sugar caramel

Coconut & lemongrass crumbed King prawns with kim chi
and kewpie mayonnaise

MAIN COURSE

Fish of the day

Grilled chicken breast, assorted mushrooms, pancetta, soft polenta,
green peppercorn jus

Grilled Riverine sirloin, gruyere potato puree, grilled Schulz's bacon, red wine jus

Barossa Haloumi, leek & caramelized onion tart, salt roasted beetroot,
lemon & caper dressing

Served with steamed seasonal vegetables and
rocket, apple & parmesan salad

DESSERT

Passionfruit brulé, strawberry sorbet, sable biscuit, vanilla fairy floss

Baileys & Scorched almond icecream 'sundae',
white chocolate brownie crumb, caramel fudge sauce

Individual cheese plate

Freshly brewed tea and coffee