

Created:

TRUST THE CHEF

Hate deciding? Then experience the best of 1915 over 3 courses and 10 dishes or 4 courses and 13 dishes with seafood

A large red graphic in the top right corner featuring the year '1915' in white, bold, sans-serif font. The graphic is partially cut off by the right edge of the page.

(min of 2 people, please notify staff of any intolerances)

SMALL PLATES

Marinated Olives (V Vg GF) 8
Pickled Eggplants (V Vg GF) 7
Empanada served with chimichurri (V) 7 Ea
Cauliflower (VG) 7 Ea
Beef 7 Ea
Singapore chilli prawns (GF) 22
Freshly shucked Oysters served natural, wasabi roe or Kilpatrick 6/12 24/45 (GF)
Hervey Bay Scallops baked in their shell, Aleppo butter, and herb crumb 4 each 16
House made dip, grilled ciabatta bread (V) 12
Sliced Prosciutto (GF) 16
Flash fried calamari, mountain pepper, salt, & lime aioli 16
Mushroom Arancini, parmesan, black truffle aioli (V) 14
Saganaki, Local fig leaf syrup, baby figs (V GF) 15

CHEESE BOARD

Chef selected cheeses, served with house onion jam, fresh grapes, dried fruit, walnuts and crackers 30 serves 2

Selection of cured meats +10

SWEETS

White chocolate Cheesecake, honeycomb, walnut praline caramel 15
Lemon curd, short bread crumb, meringue 15
Chocolate Mud cake raspberry sorbet (GF) 15
Selection of Gelato & fresh berries (VG) 15

PIZZAS (See specials board)

Handmade Neapolitan style pizza bases & salerno tomato.
Gluten free bases available on request - \$2 extra

Garlic & Herb Garlic, rosemary & oregano (V Vg) 12

Margherita Pecorino, Fior di latte, tomato and basil (V) 19

San Daniele Tomato, Fior di latte, 18-month Italian Prosciutto, rocket leaves & pecorino 27

Chicken Bbq sauce, chicken, mushroom, smoked aioli 26

Pumpkin Roasted butternut pumpkin, Feta cheese, rocket & pesto (V) 25

Puttanesca Fior di latte, pecorino, olives, anchovies, & olives 25

Capriciosa Fior di latte, smoked ham, mushrooms, artichoke, & olives 26

Seafood Scallops, calamari, smoked pancetta, lemon & dill 26

Salumi Fior di latte, calabrese salami, smoked pancetta, green olives & chilli 26

MAINS

Lamb Rump 300g, Pasture fed lamb, Romanesco sauce, cumin Labneh 36

Beef Short Rib, Beetroot tzatziki, roasted and pickled beets 46

Scotch Fillet Steak 350g, Pasture Fed Gippsland Black Angus, chargrilled to your liking, 48

Sauces: Red wine Jus, Mushroom sauce, Habanero mustard

Ancient grain salad, fried halloumi, spiced yoghurt & pomegranates (V) 28

King George whiting, battered, spring garden salad with chips (GF opt) 36

Housemade potato gnocchi, Salerno tomato, fior di latte, herb crumb (V) 28

Zucchini Lasagne, tomato, bechamel, ricotta, mozzarella (V) 28

Power Bowl, Roasted pumpkin, quinoa, hummus, pepitas, fennel salad (V GF) 30

SIDE DISHES (\$10ea)

Buttered mash potato

Rustic chips, aioli

Char Grilled broccolini, smoked almonds olive oil

Balsamic slaw, grated Kefa Cheese

Roasted root vegetables, carrots, beets, Swede, turnips