

Created:

### SMALL PLATES

Marinated Olives (V Vg GF) 8  
Pickled Eggplants (V Vg GF) 7  
Empanada served with  
chimichurri  
Corn (V) 7 Ea  
Cauliflower (VG) 7 Ea  
Beef 7 Ea  
Singapore chilli prawns 22  
(GF)  
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) 15  
Flash fried calamari, mountain  
pepper, salt, lime aioli  
(GF) 16  
Mushroom Arancini, parmesan,  
black truffle aioli (V) 14  
Saganaki, Local fig leaf  
syrup, baby figs 15 (V GF)

### CHEESEBOARD

Chef selected cheese, 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

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

A red graphic element in the top right corner, resembling a stylized flame or leaf, containing the year '1915' in white, bold, sans-serif font.

### PIZZAS

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

**Garlic & Herb** Garlic, rosemary, and 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, capers, and  
chilli 25  
**Capriciosa** / Fior di latte, smoked ham, mushrooms, artichoke and  
olives 26  
**Seafood** / Scallops, tiger prawns, calamari, smoked pancetta, lemon,  
and dill 29  
**Salumi** / Fior di latte, calabrese salami, smoked pancetta, green  
olives, and chilli 26

### MAINS

Lamb Rump,300g pasture fed lamb, Romanesco sauce, cumin labneh 36  
Beef Short Rib, Beetroot tzatziki, roasted and pickled beets 46  
Porterhouse Steak 300g, Grass fed O'CONNOR Beef Slow roasted then  
Chargrilled to medium 42  
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 28  
(V)  
King George whiting, battered, spring garden salad with chips 36  
(GF opt)  
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  
*Please note that a surcharge of 15% applies to all public holidays*