

DINING MENU

1915

TRUST THE CHEF:

4 COURSE | \$85^{PP} (13 DISHES)

1ST COURSE:

- House dip w' grilled pita
- Assortment of 4 small plates

SEAFOOD COURSE:

- 2 chef selected fresh seafood dishes
- 1 side dish

MAIN COURSES:

- 2 chef selected mains
- 2 side dishes

DESSERT OF THE DAY:

Ask staff for more info

3 COURSE | \$65^{PP} (10 DISHES)

1ST COURSE:

- House dip w' grilled pita
- Assortment of 4 small plates

MAIN COURSES:

- 2 chef selected mains
- 2 side dishes

DESSERT OF THE DAY:

Ask staff for more info

2 COURSE | \$55^{PP} (9 DISHES)

MON-THURS: LUNCH & DINNER / FRI: LUNCH ONLY

1ST COURSE:

- House dip w' grilled pita
- Assortment of 4 small plates

MAIN COURSES:

- 2 chef selected mains
- 2 side dishes

WINE PAIRING | for options
please consult our Sommelier

SMALL PLATES:

Marinated olives ^{VG/GF}	\$8
Grilled corn w' chimichurri & grated kefa ^{GF/DFO/VGO}	\$7
Antipasto plate w' cured meats, pickled veg & cornichons ^{GF/DF}	\$10
Garlic butter prawns w' grilled pita ^{GF0}	\$22
Singapore chilli prawns w' grilled pita ^{GF0}	\$22
Empanadas: Beef / Cauliflower ^{VG} / Corn ^V / Spanakopita ^V	\$7each
Lamb ribs w' cumin labneh & pomegranate ^{GF/DF0}	\$24
Freshly shucked oysters served natural or w' spicy kilpatrick jam (6 or 12) ^{GF/DF0}	S:\$24/L:\$45
Scallops w' guajillo butter, asparagus & green pea puree ^{GF/GF0}	\$20
Wagyu beef kalamakia w' hummus, parsley & onion ^{GF/DF}	\$22
House made dip, grilled pita bread ^{V/VGO/GF0} + Extra pita (each)	\$14 +\$1
Flash fried calamari, mountain pepper, salt, parsley & lime aioli ^{GF}	\$16
Mac & cheese croquettes, parmesan, aioli ^V	\$14
Saganaki w' peppered figs, honey & lemon ^{V/GF}	\$16
Citrus cured salmon w' celeriac remoulade, smoked chilli oil & citrus segments ^{GF/DF}	\$17
Cheese board (serves 2): Chef selected cheese served w' house onion jam, fresh grapes, dried fruit, walnuts & house-made lavosh ^{GF0} + Add selection of cured meats	\$35 +\$10

SPECIALS:

Ask one of our staff for the daily specials

MAINS:

Farro rice salad w' chargrilled zucchini, dutch carrots, madras curry & black garlic dressing ^{VG}	\$28
+ Add atlantic salmon or chargrilled chicken	+\$16
Sumac roasted heirloom beetroot salad w' almond skordalia ^{GF/VG}	\$28
+ Add atlantic salmon or chargrilled chicken	+\$16
Ancient grain salad, grilled halloumi, spiced yoghurt, pomegranates ^{V/VGO}	\$28
Portarlington mussels, coconut broth, chilli, coriander, grilled pita ^{GF/DF}	\$33
Lamb rump w' smashed kipfler potato & gremolata ^{GF/DFO}	\$42
Market fish - ask your waiter for details	M\$
Atlantic salmon w' matbucha sauce ^{GF/DFO}	\$40
+ Sides to be ordered separately	
House made potato gnocchi, salerno tomato, grana padano & herb crumb ^V	\$30
King George whiting ^{DF/GFO}	\$40
- Fried or grilled w' chips & salad	
Confit pork belly w' fig puree & seeded mustard jus ^{GF/DF}	\$46
Slow braised beef cheek w' mash, broccolini & red wine jus ^{GF}	\$48
Wood fired chargrilled chicken w' gremolata ^{GF/DF}	s:\$28/L:\$45
+ Sides need to be ordered separately	
Lamb shoulder 1.2 ^{KG} (serves 2-3 people) ^{GF/DFO}	\$95
- Glazed kipfler potato, whole roasted garlic, gremolata	

SIDE DISHES:

Buttered mashed potato ^{GF}	\$12
Rustic chips, aioli ^{GF/DF/VGO}	\$12
Chargrilled broccolini, byzantine dressing ^{VG/GF}	\$12
Greek salad, marinated feta, tomato & olives ^{V/GF}	\$12
Grain salad w' spiced yogurt ^{V/VGO}	\$12
Roasted root vegetables w' crispy kale ^{GF/VGO}	\$12
Butternut pumpkin w' pumpkin puree, pumpkin oil dressing & pumpkin crisps ^{VG/GF}	\$12

FROM THE GRILL:

Porterhouse 300g ^{GF/DF}	\$45
Cape grim, slow roasted, chargrilled to medium	
Wagyu Rump 300g ^{GF/DF}	\$49
Diamantina, pasture fed, MB 5+	
Scotch Fillet 350g ^{GF/DF}	\$50
Sunday creek, pasture fed	
Eye Fillet 180g ^{GF/DF}	\$55
Gippsland premium angus tenderloin, pasture fed, MB 2+	
Delmonico 450g ^{GF/DF}	\$85
O'Connor premium angus, 60 day dry aged, MB 2-4+	

All steaks above served w' your choice of chips or mash

T-Bone 1kg ^{GF/DF}	\$130
Gippsland premium black angus, grass fed, MB 2+	
- Choice of 2 sides & 2 sauces	

STEAK SAUCES:

Red wine Jus ^{GF} / Mushroom sauce ^{GF} / Chimichurri ^{GF} / Habanero mustard ^{GF}

MUSTARDS:

We offer condiment service w' a range of mustards

DIETARY KEY:

V: Vegetarian
VG: Vegan / VGO: Vegan Option
GF: Gluten Free / GFO: Gluten Free Option
DF: Dairy Free / DFO: Dairy Free Option

DIETARY REQUIREMENTS:

Please advise our wait staff of any food allergy requirements

15% surcharge applies on public holidays