

# DINING MENU

1915

## TRUST THE CHEF:

### 4 COURSE | \$85<sup>PP</sup> (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<sup>PP</sup> (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<sup>PP</sup> (9 DISHES)

#### 1ST COURSE:

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

#### MAIN COURSES:

- 2 chef selected mains
- 2 side dishes

Please inform our staff of all dietary requirements

## SMALL PLATES:

Marinated olives <sup>VG/GF</sup>	\$8
Grilled corn w' chimichurri & grated kefa <sup>GF/DFO/VGO</sup>	\$7
House made dip, grilled pita bread <sup>V/VGO/GFO</sup>	\$14
+ Extra pita (each)	+\$1
Antipasto plate w' cured meats, pickled veg & cornichons <sup>GF/DF</sup>	\$15
+ Artisan Cheese (cheese of the day)	+\$20
Singapore chilli prawns w' grilled pita <sup>GFO</sup>	\$22
Empanadas: Beef / Cauliflower <sup>VG</sup> / Corn <sup>V</sup> / Spanakopita <sup>V</sup>	\$7each
Lamb ribs w' cumin labneh & pomegranate <sup>GF/DFO</sup>	\$24
Freshly shucked oysters served natural or w' spicy kilpatrick jam (6 or 12) <sup>GF/DFO</sup>	S:\$24/L:\$45
Scallops w' guajillo butter, asparagus & green pea puree <sup>GF/GFO</sup>	\$20
Flash fried calamari, mountain pepper, salt, parsley & lime aioli <sup>GFO</sup>	\$16
Mac & cheese croquettes, parmesan, aioli <sup>V</sup>	\$14
Saganaki w' peppered figs, honey & lemon <sup>V/GF</sup>	\$16
Citrus cured salmon w' celeriac remoulade, smoked chilli oil & citrus segments <sup>GF/DF</sup>	\$17

## SPECIALS:

Ask one of our staff for the daily specials

## MAINS:

Sumac roasted heirloom beetroot salad w' almond skordalia <sup>GF/VG</sup>	\$28
+ Add atlantic salmon or chargrilled chicken	+\$16
Ancient grain salad, grilled halloumi, spiced yoghurt, pomegranates <sup>V/VGO</sup>	\$28
+ Add atlantic salmon or chargrilled chicken	+\$16
Portarlinton mussels, coconut broth, chilli, coriander, grilled pita <sup>GF0/DF</sup>	\$33
Lamb rump w' smashed kipfler potato & gremolata <sup>GF/DF0</sup>	\$42
Market fish - ask your waiter for details	M\$
Atlantic salmon w' matbucha sauce <sup>GF/DF0</sup>	\$40
+ Sides to be ordered separately	
House made potato gnocchi, salerno tomato, grana padano & herb crumb <sup>V</sup>	\$30
King George whiting <sup>DF</sup>	\$40
- Fried or grilled w' chips & salad <sup>GF0</sup>	
Slow braised beef cheek w' mash, broccolini & red wine jus <sup>GF</sup>	\$48
Wood fired chargrilled chicken w' gremolata <sup>GF/DF</sup>	s:\$28/L:\$45
+ Sides need to be ordered separately	
Lamb shoulder 1.2 <sup>KG</sup> (serves 2-3 people) <sup>GF/DF0</sup>	\$95
- Glazed kipfler potato, whole roasted garlic, gremolata	

## SIDE DISHES:

Buttered mashed potato <sup>GF</sup>	\$12
Rustic chips, aioli <sup>GF/DF/VGO</sup>	\$12
Chargrilled broccolini, byzantine dressing <sup>VG/GF</sup>	\$12
Greek salad, marinated feta, tomato & olives <sup>V/GF</sup>	\$12
Grain salad w' spiced yogurt <sup>V/VGO</sup>	\$12
Roasted root vegetables w' crispy kale <sup>GF/DF0/VGO</sup>	\$12

## FROM THE GRILL:

Porterhouse 300g <sup>GF/DF</sup>	\$45
Cape grim, slow roasted, chargrilled to medium	
Wagyu rump 300g <sup>GF/DF</sup>	\$54
Diamantina, pasture fed, MB 5+	
Scotch fillet 350g <sup>GF/DF</sup>	\$50
Sunday creek, pasture fed	
Eye fillet 180g <sup>GF/DF</sup>	\$55
Gippsland premium angus tenderloin, pasture fed, MB 2+	

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

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

### STEAK SAUCES:

Red wine Jus <sup>GF</sup> / Mushroom sauce <sup>GF</sup> / Chimichurri <sup>GF</sup> / Habanero mustard <sup>GF</sup>

### MUSTARDS:

We offer condiment service w' a range of mustards

## KIDS MEALS \$14

Fried whiting & chips	
Grilled whiting <sup>GF</sup>	
- mash & grilled broccolini	
Steak & chips <sup>DF</sup>	
Penne Pasta w' parmesan	
- napoli or butter sauce	
Buttermilk Chicken & chips	
Kids Ice-cream	\$4
- vanilla or gelato	

### DIETARY KEY:

V: Vegetarian

VG: Vegan / VGO: Vegan Option

GF: Gluten Free / GF0: Gluten Free Option

DF: Dairy Free / DF0: Dairy Free Option

### DIETARY REQUIREMENTS:

Please advise our wait staff of any food allergy requirements

20% surcharge applies on public holidays