



TRUST THE CHEF SERVED FAMILY STYLE

Want the 1915
experience?

Let our chefs surprise
you with shared dishes
across all courses.

Ask your waiter for
today's selections.

4 COURSE: 85 (14 PLATES)

Entrée: 6 plates
Main: 4 plates
Seafood: 3 plates
Dessert: 1 plate (pp)

3 COURSE: 65 (11 PLATES)

Entrée: 6 plates
Main: 4 plates
Dessert: 1 plate (pp)

2 COURSE: 55 (10 PLATES)

Entrée: 6 plates
Main: 4 plates

SMALL PLATES.

The Paddock Bakery Focaccia 1915 smoked butter ^{V GFO}	9
House Dip The Paddock Bakery Focaccia ^{V VGO GFO DFO} Extra piece of The Paddock Bakery Focaccia	14 +1
Marinated Olives ^{V VGO GFO DF}	8
Fire Roasted Padron Peppers Pedro Ximenez sherry vinegar, creamy herb dressing ^{V GFO}	15
Mexican Crudités Pickled & fresh seasonal vegetables, salsa bravas ^{V VGO GFO DFO}	13
Pan fried Scallops (4) Cauliflower puree, 1915 smoked butter, prosciutto crumb	20
Tuna Tiradito Raw tuna, Aji Amarillo tiger's milk, pickled shallot, cucumber, coriander, sweet potato chips ^{GFO DF}	20
Black Angus Intercostal Skewer (2) Char-grilled, Chimichurri rojo ^{GFO DF}	15
Haloumi Orange, rosemary, honey ^{V GFO}	16
Tabla de Curados Selections of sliced cured meats, pickled veg, The Paddock Bakery focaccia ^{DF}	18
Croquetas de Papa (4) Potato & cheese croquettes, Chipotle aioli ^{V GFO}	15
Madras Coconut Prawns Tamarind, curry leaves, green chilli & coconut cream ^{GFO DF}	22
Lamb ribs Smoked yoghurt, house dukkah ^{GFO}	24
Oysters Natural & Kilpatrick ½ doz 24 / 1 doz 45 ^{GFO DF}	
Fritto Misto Lightly battered & fried calamari & zucchini, gremolata, lime aioli ^{GFO DF}	16



SALADS.

Asian Slaw	28
Cucumber, kale, coriander, red cabbage, red onion, radish, wakame, edamame, wasabi mayo, sesame & soy dressing ^{VG V GF DF}	
Green Salad	28
Charred broccolini, romaine lettuce, zucchini, tuscan kale, pumpkin seeds, soft herbs, mustard fruit & sunflower seed dressing ^{VG V GF}	
Cauliflower Steak	28
Madras curry coconut yoghurt, quinoa, charred baby gem & green leaves, puffed grains ^{VG V GF DF}	
<i>– Add Rotisserie chicken or Pan Fried Barramundi</i>	+16

MAINS PLATES.

Woodfire rotisserie chicken	S: 28 L: 45
Gremolata, lemon ^{GFO}	
Woodfire Rotisserie Rolled Otway Pork Belly	S: 30 L: 55
Oregano, Jus ^{GFO}	
Red Wine & Sherry Braised Beef Cheek	48
Cauliflower puree, woodfire roasted carrot ^{GFO}	
Braised Barbacoa Lamb	44
Otway bacon, borlotti beans, green peas, sage, red mole sauce ^{GFO}	
Pan Fried Barramundi	40
Tiger's milk, gingered sweet potato, pickled green papaya, cucumber, soft herbs ^{GFO}	
Portarlington Mussels	33
Chilli, tomato sauce, The Paddock Bakery Bread ^{GFO}	
House Made Potato Gnocchi	30
Winter greens sauce, goats cheese, walnuts ^V	
Fried Market Fish	40
Golden battered market fish, chips, salad, lime aioli ^{GFO}	



FROM THE GRILL.

Porterhouse 300g Pinnacle (VIC), grass fed, MB 2+, slow roasted, chargilled to medium	45
Wagyu Rump 300g Icon wagyu (TAS), pasture raised, grain fed MB 8+	54
Scotch Fillet 350g Southern Ranges (VIC), Grass fed Angus	50
Eye Fillet 180g Gippsland premium Angus tenderloin, pasture fed, MB 2+	55

— All steaks served with choice of chips or mash

STEAK SAUCES.

Red Wine Jus / Mushroom Sauce / Chimichurri Rojo / 1915 Smoked Butter

MUSTARDS.

Habanero Mustard / Dijon / Whole Grain / Hot English

SIDES.

Papas Bravas Crispy chat potato ^{GFO V VGO}	12
Fire Roasted Carrot Whipped goats cheese, Lemon Balm ^{GFO V}	12
Charred Broccolini Smoked almonds, chimichurri rojo ^{GFO V VGO}	12
Baby Gem Salad Gem lettuce, parmesan, prosciutto pangrattato ^{GFO V}	12
Rustic Chips Aioli ^{V VGO}	12
Mash Potato Buttered mash potato ^{V GF}	12



DESSERTS.

Flan de Queso Cheesecake flan, chocolate cremeux, milk crumb ^{GFO V}	15
Chocolate Semifreddo Salted macadamia brittle, caramel cream, chocolate fudge sauce ^{GFO V}	15
Lemon Meringue Tart Vanilla bean ice cream ^{V GFO}	15
Selection of Gelato ^{GFO VGO V} Served with fresh berries	15

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

- 20% surcharge applies on public holidays
- 1.5% surcharge applies on all card payments