



Looking for the perfect venue to host your next event?

At 1915, we specialise in creating unforgettable events—whether it’s a milestone celebration, corporate gathering, or something in between.

Our unique heritage spaces, warm hospitality, and standout food come together to bring your vision to life.

With flexible event spaces like the Mezzanine and Switch, as well as exclusive full venue hire for larger celebrations, we can cater to events of all sizes. We also offer tailored event packages in collaboration with our sister venues, Paddock Bakery and Mexicams, all located within the Federal Mills precinct.

Ready to start planning something truly special?  
Get in touch with our events team at [events@1915.com.au](mailto:events@1915.com.au)



SMALL PLATES.

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: 89  
(14 PLATES)

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

3 COURSE: 69  
(11 PLATES)

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

2 COURSE: 59  
(10 PLATES)

Entrée:	6 plates
Main:	4 plates

The Paddock Bakery Focaccia Lard Ass roast garlic butter <sup>V GFO</sup>	13
House Dip The Paddock Bakery focaccia <sup>V VGO GFO DFO</sup> Extra piece of focaccia	15 +1
Marinated Olives <sup>V VGO GFO DFO</sup>	8
Watermelon Tataki <sup>V VGO GFO DFO</sup> Tomato & tamarind broth, saffron mayonaise, fried leek	16
Seared Wagyu Beef Tartare Crispy potato, aioli, chervil <sup>GF DF</sup>	25
Pan Fried Scallops (4) Lemon, caper, butter sauce <sup>GF</sup>	22
Charcuterie Cured meats, smoked cheddar, guindilla peppers <sup>GFO DFO</sup>	20
Kataifi Wrapped Prawns (3) Mango chilli chutney, nduja, avocado mousse <sup>DF</sup>	24
Halloumi (3) Smoked grapes, spiced honey, balsamic <sup>V GF</sup>	16
Tuna Tostada (2) Tuna ceviche, salsa cremosa verde, coriander, toasted sesame, avocado <sup>GF DF</sup>	22
Potato, Leek, Fetta Croquettes (4) Green garlic aioli <sup>V GF</sup>	16
Kingfish Crudo Passionfruit & habanero aguachile, cucumber, pickled onion, tortilla chip <sup>GF DF</sup>	24
Lamb Ribs Merguez spice, smoked yoghurt <sup>GF DFO</sup>	25
Oysters Natural & Kilpatrick ½ doz 25 / 1 doz 47 <sup>GF DF</sup>	
Lemon Pepper Calamari Hummus, fried chickpeas, soft herbs, lemon caper aioli <sup>GF DF</sup>	17

MAINS PLATES.

Woodfire Rotisserie Chicken	S: 30 L: 47
Marinated chicken thigh, harissa, gremolata GF DF	
Asado Pork Belly	S: 32 L: 57
Spiced apple ketchup, seeded mustard jus GF DF	
Short Rib Curry	48
Slow cooked beef short rib, vindaloo, Asian herbs, basmati rice GF DF	
Roasted Cauliflower Steak	29
Beetroot skordalia, cranberry & almond sauce, curried coconut yoghurt V VGO GF DF	
Pan Fried Kingfish	42
Green garlic beurre blanc sauce, fire roasted braised leeks, snow peas GF	
Portarlington Mussels	34
Chilli, tomato sauce, The Paddock Bakery focaccia GFO DF	
House Made Potato Gnocchi	31
Nduja, confit saffron tomato sugo, pangratatto VO	
Roast Pumpkin Salad	29
Quinoa, pomegranate, pepita seeds, parsley, mint, pomegranate molasses V VGO GF DF	
Fried Market Fish	40
Golden battered market fish, chips, salad, lemon caper aioli GFO DFO	

FROM THE GRILL.

Porterhouse 300g	50
Pinnacle (VIC), grass fed, MB 2+ GF DFO	
Wagyu Rump 300g	56
Icon wagyu (TAS), pasture raised, grain fed MB 8+ GF DFO	
Scotch Fillet 350g	58
Arlo (QLD) 100 day grain fed GF DFO	
Rib Eye 600g GF DFO	120
Signature Black (30min+ wait time)	

— All steaks served with choice of chips or mash

STEAK SAUCES.

Red Wine Jus / Peppercorn Sauce / Habanero Mustard / Dijon Mustard / Lard Ass Roast Garlic Butter

SIDES.

Crispy Chat Potatoes	13
Smashed garlic, chives V VG GF DF	
Fire Roasted Carrots V VGO GF DFO	13
Smoked yoghurt	
Charred Snow Peas V VGO GF DFO	13
Romesco, saganaki	
Savoy Cabbage Slaw V VG GF DF	13
Dill, parsley, chives	
Rustic Chips	13
Green garlic aioli V VG GF DF	
Mash Potato	13
Buttered mash potato V GF	

DESSERTS.

Chocolate Ganache	15
Salted caramel, chocolate crumbs, toasted marshmallow V GF	
Chocolate Raspberry Tart	15
Honeycomb, raspberry mousse V GF	
Warmed Mixed Berry Butter Cake	15
Passionfruit curd V GF	
Selection of Gelato	15
Served with fresh berries GFO VGO V DFO	

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