

TRUST THE CHEF

SERVED FAMILY STYLE

Want the 1915 experience?

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

Ask your waiter about today's selection.

4 COURSE: \$89pp

Entree	5 plates
Seafood	3 plates
Main	4 plates
Dessert	1 plate ^(pp)

3 COURSE: \$69pp

Entree	5 plates
Main	4 plates
Dessert	1 plate ^(pp)

2 COURSE: \$59pp

Entree	5 plates
Main	4 plates

PLEASE NOTE

We cater for dietaries, please let us know of any dietary requirements.

Groups of 10+ must go on Trust the Chef.

Trust the Chef requires whole table participation.

SMALL PLATES

Some dishes are followed by a suggested wine pairing chosen by our sommelier to compliment it's flavours.

Paddock Bakery focaccia ^V Lard Ass roasted garlic butter	13
House dip ^{GFO V} Paddock Bakery focaccia. Add extra focaccia +\$1	15
Marinated olives ^{GF DF V}	8
Mediterranean beetroot salad ^{V VGO DFO GFO} Meredith goat cheese mousse, roasted beetroot & semi dried tomato salsa, toasted pistachio, basil oil, lavosh <i>[2025 Ponda Estate Rosé - Bellarine Peninsula, Vic] +\$15</i>	17
Peking duck wrap (2) ^{DF} Chinese pancake, hoi sin, pickled carrot, cucumber, coriander. Add extra wrap +\$6	18
Charcuterie ^{GFO} Cured meats, 18 month aged French Comte, cornichons	22
New England prawn rolls (2) Paddock Bakery brioche roll, tiger prawns, kewpie mayo, pickled red onion, chives. Add extra +\$10	20
Halloumi (3) ^{V GF} Chilli lime honey glaze, pomegranate, rosemary. Add extra halloumi +\$5 <i>[2021 All Saints Moscato - Rutherglen, Vic] +\$14</i>	16
Seared sesame tuna sashimi ^{GF DF} Wasabi mayo, shaved fennel	22
Potato, truffle, lemon thyme croquette (4) ^{GF} Mediterranean coulis. Add extra croquette +\$4	16
Barramundi ceviche ^{GF DF} Compressed cantaloupe, lemongrass coconut cream, finger lime dressing <i>[2023 Granbazan Albarino - Rias Baixas, Spain] +\$20</i>	24
Sichuan pepper lamb ribs ^{GF} House-made labneh, salted cucumber <i>[2023 Three Duck Feet Shiraz - Heathcote, Vic] +\$15</i>	25
Oysters ^{GF DF} Natural // Fermented jalapeño broth	1/2 doz 25 // doz 47
Lemon pepper calamari ^{GF DF} Hummus, fried chickpea, soft herbs, lemon caper aioli	17

Please advise our wait staff of any food allergy requirements

v - vegetarian / vg - vegan / vgo - vegan option / gf - gluten free
gfo - gluten free option / df - dairy free / dfo - dairy free option

20% surcharge applies on public holidays

2% surcharge applies on all card payments



MAIN PLATES

Some dishes are followed by a suggested wine pairing chosen by our house sommelier to compliment it's flavours.

Woodfire rotisserie chicken ^{GF DF}	30 / 47
Marinated chicken thigh, spiced capsicum coulis, chimichurri [2023 Un Mundo Chiquito Malbec - Mendoza, Argentina] +\$15	
Asado pork belly ^{GF DFO}	32 / 57
Fennel jam, orange maple & ginger glaze [2022 Lloyd Brothers Grenache/Shiraz/Mourvedre - McLaren Vale, SA] +\$14	
Beer braised brisket ^{GF DF}	40
Coffee rub, charred stone fruit, kale salad [2023 Three Duck Feet 'By Wild Duck Creek Estate' Shiraz - Heathcote, Vic] +\$15	
Roasted heirloom carrots ^{GF DFO VG}	29
Slow-cooked wild rice, cherry tomato, cranberry, almond & garlic skordalia	
Pan fried Humptydoo barramundi ^{GF}	38
Ginger & carrot puree, eggplant caviar, bok choy	
Portarlington mussels ^{GFO}	34
South Indian curry broth, Paddock Bakery focaccia [2024 Lighthand Pinot Gris - Yarra Valley, Vic] +\$15	
Hand-made pan fried rigatoni	30
Confit tomato sauce, crispy prosciutto, mascarpone [2023 La Magia 'II Vispo' Sangiovese - Tuscany, Italy] +\$18	
Roasted beetroot salad ^{GF DFO VGO}	29
Cumin yoghurt, pink grapefruit, wild roquette, fetta, pickled shallot, smoked almond	
Fried market fish ^{GF DF}	40
Golden battered market fish, chips, salad, lemon caper aioli	

FROM THE GRILL

Porterhouse 300g	52
Pinnacle (Vic), grass fed, MB2+	
Wagyu Rump 300g	56
Sanchoku wagyu (Vic), pasture raised, grain fed, MB7+	
Scotch Fillet 350g	58
Arlo (QLD), 100 day grain fed	
Club Steak 600g	95
Augustus (QLD), 100 day grain fed	

Served with a sauce and a choice of chips or mash. All steaks are gluten free.

Steak sauces

Red wine jus / peppercorn sauce / habanero mustard ^{DF}
dijon mustard ^{DF} / Lard Ass roast garlic butter

Extra sauce +3

SIDES

Crispy chat potatoes , smashed garlic, chives ^{GF DF VG}	13
Marrakesh spiced roasted cauliflower , macadamia fetta, parsley coulis ^{GF DF VG}	13
Witlof salad , grapefruit, pickled fennel, sorrel, honey lime dressing ^{GF DF VGO}	13
Savoy cabbage slaw , dill, parsley, chives ^{GF DF}	13
Rustic chips , green garlic aioli ^{GF DF}	13
Mashed potato , butter ^{GF}	13

DESSERTS

Some dishes are followed by a suggested wine pairing chosen by our house sommelier to compliment it's flavours.

Chocolate brownie	16
House-made chocolate brownie, espresso cream, blackberry gel, toasted macadamia <i>[All Saints '5 Years' Rutherglen Muscat - Rutherglen, Vic (375ml)] +\$15</i>	
Earl Grey panna cotta ^{GF}	16
Lavender blueberries, almond crumb <i>[2023 Ricca Terra 'Soldier's Land' Zibibbo Passito - Riverland, SA] +\$16</i>	
Palet breton	16
House-made shortbread, white chocolate & vanilla ganache, poached stonefruit, baby basil	
Selection of gelato (3) ^{GF DF V}	15
Gelato of the day, fresh berries	
Fortified wine	90ml
All Saints '5 years' Rutherglen Muscat - Rutherglen Vic	15
Yalumba 'Antique Tawny'- Barossa Valley, SA	17
Sanchez Romate 'Cardenal Cisneros' Pedro Ximenez - Jerez, Spain	15

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FIRST SHOUT *Something to get you started. Ask us for our full drinks menu.*

WINE

150ml / 250ml

SPARKLING

NV Villa Fresco by Pizzini Wines - King Valley Vic	13
21 All Saints Estate Moscato - Rutherglen, Vic	14

WHITE

25 Bannockburn Riesling - Geelong, Vic	14 / 26
24 Swiftsure Sauvignon Blanc - Marlborough, NZ	15 / 27
24 Lighthand Pinot Gris - Yarra Valley, Vic	15 / 27
24 Seventy Greenhills Estate Chardonnay - Bellarine Peninsula, Vic	16 / 29

ROSÉ

25 Ponda Estate Rose - Bellarine Peninsula, Vic	15 / 27
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RED

24 Rouleur Pinot Noir - Yarra Valley, Vic	16 / 29
22 Lloyd Brothers Grenache/Shiraz/Mourvedre - McLaren Vale, SA	14 / 26
23 Wild Duck Creek Estate '3 duck feet' Shiraz - Heathcote, Vic	15 / 27

Ask us about our non-alcoholic wines

COCKTAILS \$22

Garden Martini

[crisp & refreshing]

Balanced - served up
Vodka, cucumber, apple

Golden Crush

[bright & velvety]

Sweet - served short
Limoncello, passionfruit, vanilla

SOFT-TAILS \$18

one standard drink

Strawberry Daiquiri

[crisp & refreshing]

Balanced - served up
Rum, strawberry, lime

MOCKTAILS \$15

non-alcoholic

Framboise Darling

[fizzy & lively]

Sweet - over ice
Raspberry, lemon, mint

Many more beverages on our full drinks menu. Ask us!

TAP

schooner / pint

1915 Liquid Gold Lager 4.6%	12 / 14
Coopers Pale Ale 4.5%	13 / 15
Sapporo 4.9%	13 / 15

BOTTLED

Matso's Ginger Beer 3.5%	13
Golden Axe Apple Cider 6.2%	13
Heaps Normal Quiet XPA <0.5%	11



THE PLACE TO CELEBRATE

From intimate gatherings to grand celebrations, 1915 offers a memorable setting for every occasion.

Chat with us about our beautiful spaces and how we can tailor your function into something truly special.



Learn more about our function spaces.