

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

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

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
A - australian seafood / I - imported seafood / M - mixed origin seafood

20% surcharge applies on public holidays
2% surcharge applies on all card payments



MAIN PLATES

Woodfire rotisserie chicken ^{GF DF}	30 / 47
Marinated chicken thigh, spiced capsicum coulis, chimichurri	
Asado pork belly ^{GF DFO}	32 / 57
Fennel jam, orange maple & ginger glaze	
Beer braised brisket ^{GF DF}	40
Coffee rub, chat potatoes, house salad	
Roasted heirloom carrots ^{GF DFO VG}	29
Slow-cooked wild rice, cherry tomato, cranberry, almond & garlic skordalia	
Pan fried Humptydoo barramundi ^{GF A}	38
Ginger & carrot puree, eggplant caviar, bok choy	
Portarlington mussels ^{GFO A}	34
South Indian curry broth, Paddock Bakery focaccia	
Hand-made pan fried rigatoni	30
Confit tomato sauce, crispy prosciutto, mascarpone	
Roasted beetroot salad ^{GF DFO VGO}	29
Cumin yoghurt, pink grapefruit, wild rocket, fetta, pickled shallot, smoked almond	
Fried market fish ^{GF DF M}	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
Sanchoke 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	Extra sauce +3
Red wine jus / peppercorn sauce / habanero mustard ^{DF}	
dijon mustard ^{DF} / Lard Ass roast garlic butter	

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 DFO VGO}	13
Savoy cabbage slaw , dill, parsley, chives ^{GF DF VG}	13
Rustic chips , green garlic aioli ^{GF DF}	13
Mashed potato , butter ^{GF}	13

DESSERTS

Chocolate brownie	16
House-made chocolate brownie, espresso cream, blackberry gel, toasted macadamia	
Earl Grey panna cotta ^{GF}	16
Lavender blueberries, almond crumb	
Palet breton	16
House-made shortbread, white chocolate & vanilla ganache, spiced poached pear, 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	15
21 All Saints Estate Moscato - Rutherglen, Vic	15

WHITE

25 Banks Road Riesling - Geelong, Vic	17 / 31
25 Saint & Scholar Sauvignon Blanc - Adelaide Hills, SA	15 / 27
25 Kilgour Pinot Gris - Bellarine Peninsula, Vic	16 / 29
25 Lethbridge 'Ooh La La' Chardonnay - Geelong, Vic	17 / 31

ROSÉ

25 Ponda Estate Rosé - Bellarine Peninsula, Vic	16 / 29
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RED

25 1314 by Bannockburn Vineyards Pinot Noir - Geelong, Vic	17 / 31
24 Sieber 'Old House' Grenache - Barossa Valley, SA	16 / 29
24 Corryton Burge by Grant Burge Shiraz - Barossa Valley, SA	16 / 29

Ask us about our non-alcoholic wines

COCKTAILS \$22

Lemon Drop

[tart & citrusy - served up]

Vodka, pavan, lemon

FU

Golden Crush

[bright & velvety - over ice]

Limoncello, passionfruit, vanilla

SOFT-TAILS \$18

one standard drink

Sunset Spritz

[sherberty & bubbly]

Aperol, blood orange,
lime

MOCKTAILS \$15

non-alcoholic

Le Soilel FU

[fizzy & lively]

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
Pressmans Apple Cider 5%	12
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.



LUNCH SPECIALS

\$19
LUNCH

\$15
DRINKS

Available 12pm - 2:30pm / Weekdays, closed Wednesday

\$19 LUNCH SPECIALS

HOUSE MADE KORMA CURRY V VGO DF GFO

House made potato, cauliflower & pea
korma curry, pitta

SLOW COOKED BEEF RAGOUT FETTUCCHINI DFO

Overnight slow cooked beef ragout fettuccini,
cherry tomato, mixed herbs, parmesan

MUSSEL MARINIÈRE GF A

Mussels, butter white wine broth, fresh herbs
marinière, Paddock foccacia

FRIED MARKET FISH GF DF A

Golden battered market fish, chips, salad,
lemon caper aioli

CHICKEN SCHNITZEL

Herb & parmesan crumbed schnitzel, tomato coulis,
celeriac remoulade. Add chips +\$5

\$15 DRINK OR DESSERT

GLASS OF WINE (250ML) / PINT OF BEER

Ask us about what is on offer today.