

1918

bistro & grill

NIBBLES

House Ciabatta, Parmesan Olive Oil	2pp
House Ciabatta, Lyndoch Dairy Man Cultured Butter	3pp
Smoked Almonds, Paprika	6
1918 Local Mixed Olives	8
Haloumi, Dukkha, Lemon	10

ENTRÉE

Duck Plate, Rillettes, Parfait, Orange Glace	19
Hiromasa Kingfish Crudo, Smoke, Apple, Avocado, Grains	18
Beef Cheek Tortelloni, Egg Yolk, Leeks	19
Freshly Prepared Soup	16
Coconut Crab Salad	19
Ricotta Gnudi, Zucchini, Mint, Goats Curd	17
Squid Ink Pici, Chorizo, Mussels, Calamari	20
Seared Scallops, Carrot, Peas, Black Pudding, Vadouvan	20

MAINS

BBQ Kangaroo Fillet, Pepper berry, Quandong Kumara Mash,	39
Smoked Scotch, Caramelised Onion, Charcoal, Crisp Potato	40
Local Keyneton Hampshire Pork Belly Twice Cooked, Chilli Jam, Snake Bean, Green Mango	42
Market Fish	39
Chargrilled Spatchcock, Chimichurri, Boudin Blanc Beignet, Romesco	38

Pressed Lamb Shoulder, Baby Vegetables, Parsnip Puree,
Bone Marrow Crisp 39

Tofu Hotpot, Chickpeas, Eggplant Relish, Cashew Rice 32

SIDES

Duck Fat Kipfler Potatoes, Rosemary Salt 10

Fries, Citrus Salt, Chipotle Mayonnaise 10

Not a Caesar Salad 14

Mixed Leaf Salad, Mustard Vinaigrette 10

Broccoli Salad, Kohlrabi, Dates, Pistachio, Sheep Milk Yoghurt Dressing 12

DESSERT MENU

Chefs Cheese Selection, 2 cheese, Biscuits, Fruit 26

Chocolate Elements Plate 18

Warm Coconut Pudding, Toffee, Caramel Pears 16

Lime Brulee, Raspberry Sorbet, Ginger 18

Tasting Plate for Two 24

DESSERT WINES - 375ml **Gls Btl**

Kellermeister 'Topsy Turvy' Ice Wine 12 48

Elderton Golden Semillon 54

Yalumba FSW&B Botrytis Viognier 64

FORTIFIED WINE

Laughing Jack 10 year Old Tawny 7

Valdespino Pedro Ximenez Sherry 8

Veritas Black Muscat 9

Seppeltsfield Para Grand 9

Dutschke 'The Bourbon Barrel' Tawny 12

Dutschke 10 year Pedro Ximenez 18

Grant Burge 20 year old Tawny 19

Penfolds Grandfather Tawny 21