



House made Ciabatta, with house made Parmesan Infused Olive Oil

ENTREE

Freshly Prepared Soup

Beef Tartare, Local Quail Egg, Onion Bread, Smoked Paprika Dressing

South Australian Seafood Paella, Saffron Rice, Red Pepper Sofrito

MAINS

Market Fish

Bird of the Day, locally sourced free range poultry

Angus Pure MSA Striploin Grilled, Olive Oil Potato Puree, Dried Tomato,
Caramelised Onion, Thyme Jus

Served with;

Fries, seasoned with house made Ras el Hanout & Smoked Spice Sauce

Mixed Leaf Salad, Poached Spring Fruit, Fruit Crisps, 1918 Dressing

DESSERT

Cheese, Waldorf Sorbet, Fennel Seed Lavosh

Warm Chocolate Marquise, Dark Chocolate Mousse, Macadamia Crumb,
Mandarin Sorbet

Spiced Crème Brulee, Ginger Beer Sorbet, Rhubarb

Available for groups of 14 people or more

2 Course \$63

3 Course \$73