

# 1918

bistro & grill

2 Course \$63  
3 Course \$73

House Ciabatta, Parmesan Olive Oil

## ENTREE

Freshly Prepared Soup

Duck Plate, Rillettes, Parfait, Orange Glace

Not a Caesar Salad

## MAINS

Market Fish

Chargrilled Spatchcock, Chimichurri, Boudin Blanc Beignet, Romesco

Smoked Scotch, Caramelised Onion, Charcoal, Crisp Potato

Served with Fries, citrus salt, chipotle mayonnaise and a  
Mixed Leaf Salad, Mustard Vinaigrette

## DESSERT

Warm Coconut Pudding, Toffee, Caramel Pears

Lime Brulee, Raspberry Sorbet, Ginger

Individual Cheese Plate