

- SMALLER DISHES -

APEX BAKERY CIABATTA WITH

- creamed butter - 2pp v
- house made parmesan olive oil - 3pp v
- roasted tomato, parmesan, basil - 4pp v

DOM TORZI MARINATED OLIVES - 6 ve gf

SPICY CHORIZO SAUSAGE, honey & red wine reduction,
grilled ciabatta - 14

CHICKEN PATE, orange & star anise jam, grilled ciabatta - 12

PRAWN & PORK WONTONS, salad, Asian dressing - 16

ROASTED EGGPLANT, cherry tomato, fetta, parmesan - 14 v gf veo

FRESHLY PREPARED SOUP - 13

- SIDES -

FRIES, roast garlic, chive, sour cream - 9 veo gf

SMASHED BABY POTATOES, rosemary salt - 9 ve gf

ROAST SPICED PUMPKIN, yoghurt cucumber raita - 8 veo gf

GREEN BEANS, seeded mustard butter, toasted walnuts - 9 veo gf

GARDEN SALAD, mixed lettuce, tomato, red onion, capsicum, carrot,
vinaigrette - 8 ve gf

- THE TASTE EXPERIENCE -

**DESIGNED TO SHARE, OUR CHEFS PRESENT THEIR FAVOURITE
5 DISHES OF THE DAY** min 2 people - 75pp
(120pp with matching wines)

- LARGER DISHES -

WINEMAKERS BOARD - chicken pate, cured meat, marinated olives,
cheddar cheese, grilled ciabatta - 28

GRILLED MSA STEAKS with cauliflower puree, green beans, thyme jus
200G BEEF EYE FILLET - 43 gf
300G SIRLOIN - 38 gf

1KG TOMAHAWK STEAK FOR TWO, spinach, horseradish, mustard,
jus - 89 gf

MASTER STOCK DUCK BREAST, corn, chickpea, quinoa salad - 38

400G SLOW BRAISED PORK RIBS, spicy BBQ glaze,
kewpie slaw - 38 gf

SLOW COOKED BEEF RAGU PAPPARDELLE - 20/35

MARKET FISH - 35

STUFFED CAPSICUM, basmati rice, mushrooms, pumpkin,
fresh herbs - 26 veo gf

ROASTED CAULIFLOWER, roast garlic, chive, sour cream,
crushed pistachio - 22 veo gf

1910
bistro & grill