

- SMALLER DISHES -

APEX BAKERY CIABATTA WITH

- butter with artisan sea salts – organic rosemary, house made bacon – 4pp v, *gfo*
- house made parmesan olive oil - 3pp v, *gfo*
- confit garlic butter, herbs – 4 pp v
- whipped ricotta, garlic, thyme - 10 pp *gfo*



1918 SPICED MIXED NUTS - 6 v *gf*

1918 MARINATED OLIVES - 8 ve *gf, df*

CHARCUTERIE BOARD - local cured meats, house charred vegetables, olives, bell peppers, whipped ricotta with garlic and thyme & charred bread - 42 add cheese +10 *gfo*

CHICKEN LIVER PARFAIT – orange & star anise marmalade, hazelnut, caperberry, toasted fennel lavosh – 18 *gfo*

ROCK LOBSTER & KING PRAWN TIAN - avocado mousse, confit garlic aioli, native finger lime caviar, sesame crisp – 39 *gfo*

ZUCCHINI FLOWERS - jalapeno capsicum and cashew, beer batter, la victoria orange sauce - 23 ve

HEIRLOOM BEETROOT SALAD – roasted heirloom beetroot, blanched kale, whipped ricotta, pickled apple & avocado dressing 19 add cured meat +10 *veo gf*

WEICH'S EGG NOODLE RIBBON PASTA – beef ragu, parmesan crisp – 22/39 *dfo*

FRENCH ONION SOUP - roasted bone marrow, caramelised onion, gratinated brie crouton – 18 *gfo dfo*

- MAINS -

CRISPY PORK BELLY – rhubarb infused barley & freekah Goulash - 42 *gf*

KANGAROO LOIN FILLET – chargrilled, sweet potato puree, asparagus, jus - 39 *gf df*

ATLANTIC SALMON - pan seared, pistachio crumb, roasted pumpkin puree, lemon curd 44 *gf*

SCOTCH FILLET – 300g bass strait southern beef 3+ marble score, roast pumpkin puree, house made jus - 49 *gf df*

BEEF FILLET - 200g, Kipfler rounds, golden beet, asparagus, house jus- 54 *gf df*

CHARRED VEGETABLE RISOTO – charred zucchini, eggplant, capsicum, asparagus, tomato sugo, grand padano parmesan - 19/36 *veo*

GF - Gluten Free V - Vegetarian VE - Vegan VEO - Vegan Option
Children's menu available; 15% Surcharge on Public Holiday
Bookings encouraged

FRIED TEMPEH SWEET POTATO – *roasted sweet potato, fried tempeh, salsa, avocado, spicy orange sauce - 34 ve gf df*

CHICKEN ROULADE – *sous vide chicken breast stuffed with spinach and ricotta filling, house made tomato sugo, parmesan crisp, baby carrot - 39 gf*

- FAMILY STYLE –

SERVES AT LEAST TWO PEOPLE

1KG – 2KG TOMAHAWK STEAK - rosemary potato, truffle butter, bearnaise, red wine jus – minimum price \$148, ask us for today's weight

LAMB SHOULDER – 1.2kg overnight slow cooked with herbs and spices served with salted pressed potatoes béarnaise and house made jus – 120

- SIDES -

FRIES – bacon salt, garlic aioli - 12 ve o df

CRISPY PRESSED POTATOES - organic rosemary salt - 12 ve

GREEN BEANS - burnt butter, toasted almonds -12 ve o gf

GARDEN SALAD - baby leaves, mustard vinaigrette - 12 v gf df ve o

ROASTED BEETROOT - fried leek 12 gf df ve

BABY CARROTS - buttered 12 gf

- THE TASTE EXPERIENCE -

A CAREFULLY SELECTED FIVE COURSE DEGUSTATION MENU DESIGNED TO SHOWCASE OUR HOMEGROWN PRODUCE AND CRAFTSMANSHIP.

min 2 people - 89pp (139pp with matching Barossan wines)

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