

- S M A L L E R D I S H E S -

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

- S I D E S -

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*

1918
bistro & grill

Bookings are encouraged and can be made at www.1918.com.au

Children's menu available.

Phone 08 8563 0405 or email enquiries@1918.com.au

- 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*

SPAGHETTI MARINARA, *prawns, squid, fish, green lip mussels,
chilli - 21/38*

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*

GF - Gluten Free V - Vegetarian VE - Vegan VEO - Vegan Option

Most of our items can be prepared gluten free, please ask.

15% Surcharge on Public Holidays