

- SMALLER DISHES -

APEX BAKERY CIABATTA WITH

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

DOM TORZI MARINATED OLIVES - 6 ve gf

MUSHROOM TART - wild mushrooms, short crust pastry, truffled cashew puree, acidulated spinach, pickled shimejis - 14 v veo

JALAPENO POPPERS - stuffed with slow braised spiced beef brisket & mozzarella, pickled red onion, saffron aioli - 17 gf

GRILLED SQUID - parsley salad, spicy barossa merlot dressing - 18 gf df

PROSCIUTTO & ASPARAGUS - barossa honey yoghurt agar, caramelised walnuts, black pepper - 15 gf

SPENCER GULF PRAWNS - pan seared with lemon, caper, tomato sugo - 22 gf df

FRESHLY PREPARED SOUP - 13

- SIDES -

FRIES - garlic aioli - 9 (add truffle & parmesan + 5) veo gf

BABY CRISPY POTATOES - rosemary salt - 9 ve gf

BRUSSELS SPROUTS - adel blue, apple - 9 veo gf

BROCCOLINI - beurre noisette, toasted almond - 10 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 - 80pp (130pp with matching wines)

- LARGER DISHES -

PORK & PROSCIUTTO - pork loin, prosciutto wrapped, oven baked. apple & fennel sauerkraut, red wine jus - 36 gf

CHICKEN ROULADE - chicken farce & pea stuffing, artichoke puree, dutch carrot, sage butter - 38

KANGAROO LOIN - gin inspired maple and juniper marinate, sweet potato, asparagus, red wine jus - 36 gf

500G SLOW BRAISED LAMB SHOULDER (for 2) - caramelised brussels sprouts - 64 gf

MARKET FISH - 36

GRILLED, GRASS FED MSA STEAKS - with carrot puree & red wine jus gf

SIRLOIN 300G - 38

EYE FILLET 200G - 43

THAI GREEN CURRY - house made thai curry paste, coconut milk, rice noodles and julienne veg, fresh thai herbs & bean sprouts, sweet chilli marinated tofu - 26 gf veo
add chicken + 6 add prawns + 8

SAFFRON PAELLA

saffron rice, chorizo, prawn, mussel, squid, peas, parmesan - 36

saffron rice, peas, parmesan, caramelised onion, toasted pine nuts - 26 gf veo

1910
bistro & grill