



1918
bistrot & grill

Mother's day

2 COURSE Main/Dessert \$79 | 3 COURSE \$89

Entrée

Zucchini Flowers (VE)

Stuffed zucchini flowers with Jalapeno capsicum and cashew filling, battered and served with La Victoria orange sauce

or

Lobster Tian (GFO)

Rock Lobster and Prawn Tian with citrus aioli, whipped Avocado, Lime caviar and sesame wonton

Or

Charcuterie Board (GFO)

Local cured Meats, house charred Vegetables, Olives, bell peppers, Spicy capsicum Dip and charred Bread.

Main

Beef Fillet (GF,DF)

Charred to your liking served with house Jus, Kipfler rounds, Golden beet and Asparagus.

or

Pork Belly (GF)

Crispy Pork Belly rested on a Rhubarb infused Barley and freekah Goulash

or

Atlantic Salmon (GF)

Pan seared served with Pistachio crumb, Roasted pumpkin puree and Lemon Curd.

Or

Risotto (VEO,GF)

Charred Vegetable finished with tomato Sugo and Grand Padano Parmesan cheese.

Dessert

Pistachio Slice (VE,GF)

Chocolate and pistachio slice served with lemon Sorbet

Or

Sticky Date Pudding

House made Sticky Date pudding served with Salted caramel sauce and house vanilla ice cream.