

# - SET MENU -

2 COURSE SET MENU \$73PP

3 COURSE SET MENU \$83PP

## ENTRÉE

SOUP OF THE DAY

CHICKEN LIVER PARFAIT

*orange and star anise marmalade, hazelnut, caper berry, toasted fennel lavosh gf*

WEICH'S EGG NOODLE RIBBON PASTA

*slow braised beef ragu, parmesan crisp dfo*

## MAIN

ATLANTIC SALMON

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

300G SCOTCH FILLET

*roasted pumpkin puree, house made jus gf, df*

CHICKEN ROULADE

*sous vide chicken breast stuffed with spinach and ricotta, tomato sugo, baby carrot, parmesan crisp gf*

CHARRED VEGETABLE RISOTTO

*zucchini, eggplant, capsicum, asparagus, tomato sugo, grand padano parmesan veo, gf*

*served with shoestring fries, garlic aioli,  
garden salad, baby leaves, mustard vinaigrette*

## DESSERT

1918 STICKY DATE PUDDING

*rosemary salted caramel, house made vanilla bean ice cream, biscotti nf*

PISTACHIO SLICE

*vegan dark chocolate biscuit base, creamy pistachio filling, lemon sorbet ve*

CHEFS CHEESE

*choose between hard, soft or stinky  
dark chocolate, quince paste, 1918 spiced nuts, dried fruit, lavosh*

gf- gluten free, gfo- gluten free option, df- dairy free, dfo- dairy free option, nf- nut free, ve- vegan, veo- vegan option