

- GROUP MENU -

All dishes for our group menu are served sharing-style down the centre of the table, creating a relaxed, abundant dining experience for your guests. We are very happy to cater for all dietary requirements — just let us know in advance so our kitchen can prepare something delicious for everyone.

2 COURSE SET MENU \$80 / 3 COURSE SET MENU \$95

ENTRÉE

MUSHROOM PATE

port wine jelly, chilli grissini, lavosh *gfo, v*

POPCORN CROCODILE

lemon myrtle, samphire, coconut labneh *gf*

EGGPLANT PARMIGIANA

lightly crumbed eggplant, Napolitano, fior di latte, parmesan, basil *veo, gf*

MAINS

FISH OF THE DAY

fresh South Australian fish *gf*

CHARGRILLED 350 gm SIRLOIN

spinach pesto, shiraz jus *gf, df*

SUMAC ROASTED PUMPKIN

kent pumpkin, macadamia, pomegranate, beetroot hummus, roast garlic tahini dressing *gf ve*

LAMB RAGOUT

lamb braised in red wine, mirepoix, house made gnocchi, shaved pecorino

served with chips & 1918 house salad

DESSERT

WARM POLENTA CAKE

quince, Cointreau syrup, berry labneh *gf*

TSCHARKE GRENACHE POACHED PEAR

spiced mascarpone, ginger bread, candied pistachio *veo, gfo*

BAROSSA VALLEY CHEESE CO

triple cream, vintage cheddar, La Vera Adel Blue
quince paste, fresh fruit, nuts, dry fruit, lavosh, crackers *gfo*