

- 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 - gfo

POACHED CHILLI PRAWN LINGUINI

Clare Valley Riesling, garlic, butter, wilted spinach, Parmesan, garden grown parsley

MAIN

MARKET FISH

truffle mashed potato, garlic beurre blanc, fried capers - gf

CHAR GRILLED, GRASS FED, MSA GRADED 300G SCOTCH FILLET

carrot puree, red wine jus - gf df

CRISPY DUCK

garlic infused confit, pancetta and barley ragout - df

FOREST MUSHROOM RISOTTO

porcini, lemon thyme, parmesan, truffle oil - gf v veo

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

DESSERT

1918's STICKY DATE

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

PANNA COTTA

aged cherries, grenache, sesame honey comb, micro greens, coulis - gf

CHEFS CHEESE

*choose between hard, creamy or stinky imported from Spain, Italy & France
fruit preserve, 1918 spiced nuts, dried fruit, lavosh - gfo*