

- TO START -

APEX BAKERY WOOD OVEN BAKED CIABATTA WITH

- *butter with house made rosemary & bacon sea salts – 4 per piece gfo*
- *1918 parmesan infused olive oil – 3 per piece v gfo*
- *garlic butter, herbs – 4 per piece v*

1918 SPICED MIXED NUTS - 6 v gf

1918 MARINATED OLIVES - 6 ve gf df

- ENTREE -

CHICKEN LIVER PARFAIT - *orange and star anise marmalade, hazelnut, caper berry, fennel lavosh – 18 gfo*

½ DOZEN COFFIN BAY OYSTERS – *wakame, lemon jelly, chilli oil – 28 gf df*

ROCK LOBSTER & KING PRAWN TIAN - *avocado mousse, confit garlic aioli, native finger lime caviar, sesame crisp – 35 gfo df*

ITALIAN BURRATA - *toasted walnut and black olive pesto, seared cherry tomato, aged balsamic, 1918 Parmesan oil, charred ciabatta – 26 gf v*

HEIRLOOM TOMATO AND FETA SALAD– *rocket, merlot pickled shallots, toasted pine nuts, fresh basil – 17 gf v veo + prawns (4) 16; + prosciutto 12*

POACHED CHILLI PRAWN LINGUINI - *Yalumba riesling, garlic, butter, wilted spinach, parmesan, garden grown parsley – 22/39*

FRENCH ONION SOUP - *roasted bone marrow, caramelised onion, gratinated brie crouton – 18 gfo dfo*

- FAMILY STYLE -

SERVES AT LEAST TWO PEOPLE

1KG - 2KG TOMAHAWK STEAK - *rosemary potato, truffle butter, béarnaise, red wine jus – minimum price \$148, ask us for today's weight gf*

SEAFOOD PLATTER – *Lobster and king prawn cocktail, Coffin Bay oysters, fish of the day, garlic prawns, Moroccan spiced squid, asparagus, bacon fries, lemon jelly, wakame, chilli oil, béarnaise, – 198 gf*

- THE TASTE EXPERIENCE -

A CAREFULLY SELECTED FIVE COURSE DEGUSTATION MENU DESIGNED TO SHOWCASE OUR HOMEGROWN PRODUCE AND CRAFTSMANSHIP.

min 2 people - 89pp (139pp with matching Barossan wines)

- MAINS -

CRISPY PORK BELLY – *twice cooked, green pea puree, house made bacon jus, prosciutto shards 42 gf df*

CONFIT DUCK LEG – *garlic infused, pancetta, barley ragout – 39 df*

KANGAROO LOIN FILLET – *chargrilled, sweet potato puree, asparagus, jus - 39 gf*

MARKET FISH – *truffle mashed potato, garlic beurre blanc, fried capers – 41 gf*

CHAR GRILLED, LOCAL, MSA GRADED BEEF - *carrot puree, red wine jus gf df*
SCOTCH FILLET 300G - 49

EYE FILLET 200G – 48

+ truffle butter 2

WINEMAKERS BOARD - *chicken pate, 1918 marinated olives, pickles, prosciutto, hummus, ciabatta – 21/39/59 entrée/main/group gfo + cheese 12*

FOREST MUSHROOM RISOTTO - *porcini, thyme, parmesan, truffle oil – 19/36 gf v veo*

CAULIFLOWER STEAK – *blackened sweetcorn, chimichurri, blistered heirloom tomato, chilli – 34 ve gf df*

- SIDES -

SHOESTRING FRIES – *bacon salt, garlic aioli - 12 veo df*

CRISPY CHAT POTATOES - *organic rosemary salt - 12 ve*

CAULIFLOWER GRATIN - *bechamel, parmesan, crumbs - 12 v gfo*

GREEN BEANS - *burnt butter, toasted almonds - 12 veo gf*

GARDEN SALAD - *baby leaves, mustard vinaigrette - 10 v gf df veo*