

- TAKEAWAY MENU -

- SMALLER DISHES -

TORZI MATTHEWS MARINATED OLIVES - 6 *ve gf*

FRESHLY PREPARED SOUP - 13

SPICY CHORIZO SAUSAGE, honey & red wine reduction, grilled ciabatta - 14

PRAWN & PORK WONTONS, salad, Asian dressing - 14

CHICKEN PATE, orange & star anise jam, grilled ciabatta - 12

- SIDES -

FRIES, roast garlic, chive, sour cream - 8 *veo gf*

SMASHED BABY POTATOES, rosemary salt - 8 *ve gf*

GREEN BEANS, seeded mustard butter, toasted walnuts - 8 *veo gf*

GARDEN SALAD, mixed lettuce, tomato, red onion, capsicum, carrot, vinaigrette - 8 *ve gf*

- LARGER DISHES -

SPAGHETTI MARINARA - prawns, squid, fish, green lip mussels, chilli - 21/38

SPAGHETTI BOLOGNAISE - 18/28

GRILLED MSA STEAKS with cauliflower puree, green beans, thyme jus

200G BEEF EYE FILLET - 39 *gf*

300G SIRLOIN - 34 *gf*

STUFFED CAPSICUM, basmati rice, mushrooms, pumpkin, fresh herbs - 23 *veo gf*

CHICKEN SCHNITZEL, fries, leaf salad or green beans - 22

BEEF SCHNITZEL, fries, leaf salad or green beans - 22

FISH & CHIPS, crumbed SA fish, fries, leaf salad, roast garlic, chive & sour cream dipping sauce - 22

1918 BURGER, house made beef patty, cheese, salad, fries - 20

SPICY THAI GREEN CURRY, coriander, thai mint, fried tofu, vermicelli noodles, sesame sprinkle - 26
add chicken +6 add prawns +8 *ve gf*

MASTER STOCK DUCK BREAST, corn, chickpea, quinoa salad - 34

400G SLOW BRAISED PORK RIBS, spicy BBQ glaze, kewpie slaw - 34 *gf*



Takeaway food is available lunch and dinner, 12 - 8.30pm

Please call us on 8563 0405 to place an order Takeaway Alcohol available 7 days a week.

GF - Gluten Free V - Vegetarian VE - Vegan VEO - Vegan Option

- D E S S E R T S -

CHEFS CHEESE SELECTION, *choose from creamy, hard or stinky, fennel seed lavosh, apple preserve – one cheese 12, two cheese 18, three cheese 24*

CHOCOLATE DECADENCE, *double choc chip ice-cream, chocolate florentine, chocolate tart, chocolate mud cake – 15*

- D R I N K S -

W H I T E W I N E

2017 HENSCHKE TILLY'S VINEYARD - 18

2020 WILLOWS SEMILLON – 16

2019 SHAW & SMITH SAUVIGNON BLANC – 35

2018 WILLIAM FEVRE CHABLIS – 48

R E D W I N E

2017 LAUGHING JACK SHIRAZ – 22

2019 TORZI MATTHEWS SANGIOVESE – 22

2018 RUSDEN GRENACHE, SHIRAZ, MATARO – 22

2016 SEABROOK SHIRAZ – 38

B E E R , C I D E R & S O F T D R I N K

ASAHI / CORONA - 5

1918 CENTENNIAL ALE - 5

CASCADE LIGHT – 4

BAROSSA CIDER CO APPLE CIDER - 4

BAROSSA CIDER CO PEAR CIDER – 4

COKE NO SUGAR, DIET COKE, FANTA, LIFT 350ML – 2.5

SPRITE LEMON LIME, COKE 1.25L – 5

SPRING VALLEY APPLE, TOMATO, PINEAPPLE JUICE 250ML – 2.5

ACQUA PANNA / SAN PELLIGRINO 750ML – 3.5 / 4

ACQUA PANNA / SAN PELLIGRINO 500ML – 2.5

agosto
bistrot & grill