

- TAKEAWAY MENU -

- SMALLER DISHES -

TORZI MATTHEWS MARINATED OLIVES - 6 ve gf

FRESHLY PREPARED SOUP – 13

CURED MEAT PLATE - salami, prosciutto, grilled ciabatta – 10

PRAWN & PORK WONTONS, salad, Asian dressing – 14

ROASTED EGGPLANT, cherry tomato, fetta, parmesan – 12

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

ROAST SPICED PUMPKIN, yoghurt cucumber raita - 8 veo gf

- LARGER DISHES -

SLOW COOKED BEEF RAGU PAPPADELLE - 20/35

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

500GM BRAISED LAMB SHOULDER FOR TWO - caramelised brussels sprouts - 49 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

GOAN CHICKEN CURRY, basmati rice, fig chutney, poppadum's – 22

Takeaway food is available lunch and dinner, 12-7pm, Please call us on 8563 0405 to place an order

Takeaway Alcohol available

7 days a week.

1918
bistro & grill

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

- DESSERTS -

DUTCH PANCAKE, mixed berry compote, toasted almonds, vanilla ice cream - 10

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

- DRINKS -

WHITE WINE

2017 HENSCHKE TILLY'S VINEYARD - 18

2020 WILLOWS SEMILLON – 16

2019 SHAW & SMITH SAUVIGNON BLANC – 35

2018 WILLIAM FEVRE CHABLIS – 48

RED WINE

2017 LAUGHING JACK SHIRAZ – 22

2019 TORZI MATTHEWS SANGIOVESE – 22

2018 RUSDEN GRENACHE, SHIRAZ, MATARO – 22

2016 SEABROOK SHIRAZ – 38

BEER, CIDER & SOFT DRINK

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