

-TAKEAWAY MENU-



- SMALLER DISHES -

APEX BAKERY CIABATTA – confit garlic butter, herbs 4pp v

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1918 MARINATED OLIVES 5 ve gf

CHICKEN LIVER PARFAIT – orange and star anise marmalade, hazelnut, caper berry, toasted fennel lavosh – 15 gfo

CHARCUTERIE BOARD - local cured meats, house charred vegetables, olives, bell peppers, whipped ricotta and charred bread – 42 add cheese 12 gfo

ROCK LOBSTER & KING PRAWN TIAN - avocado mousse, confit garlic aioli, native finger lime caviar, sesame crisp – 39 gfo

BAROSSA WEICH'S EGG NOODLE PASTA - slow braised beef ragu parmesan crisp – 22/39 dfo

HEIRLOOM BEETROOT SALAD - roasted heirloom beetroot, blanched kale, whipped ricotta, pickled apple and avocado dressing -19 gf, veo

ZUCCHINI FLOWERS – stuffed with jalapeno capsicum and cashew, beer batter, la Victoria orange sauce- 23 ve

½ DOZ COFFIN BAY OYSTERS – lychee granita, finger lime caviar – 28

FRENCH ONION SOUP – roasted bone marrow, caramelised onion, gratinated brie crouton 15 gfo

- LARGER DISHES -

FISH & CHIPS - battered fish, fries, garden salad, roast garlic aioli - 26

CRISPY PORK BELLY – rhubarb infused barley & freekah goulash- 42 gf df

ATLANTIC SALMON – pan seared, pistachio crumb, roasted pumpkin puree, lemon curd– 44 gf dfo

SCOTCH FILLET 300G – bass strait southern beef 3+ marble score, roasted pumpkin puree, house made jus- 49 gf df

CHICKEN ROULADE – sous vide chicken breast stuffed with spinach and ricotta filling, tomato sugo, parmesan crisp- 39 gf

FRIED TEMPEH SWEET POTATO – roasted sweet potato, fried tempeh, salsa, avocado, spicy orange sauce– 34 ve gf df

CHARRED VEGETABLE RISOTTO - zucchini, eggplant, capsicum, asparagus, tomato sugo – 19/36 veo

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

-TAKEAWAY MENU-



- FAMILY STYLE -

SERVES AT LEAST TWO PEOPLE

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

LAMB SHOULDER – 1.2kg overnight slow cooked with herbs and spices, pressed potatoes, green beans, tomato sugo , house made jus – 120 gf

- SIDES -

SHOESTRING FRIES – bacon salt, garlic aioli - 10 veo df

CRISPY CHAT POTATOES - rosemary salt - 12 ve

GREEN BEANS - toasted almonds, burnt butter - 10 veo gf

GARDEN SALAD - baby leaves, mustard vinaigrette - 8 v veo gf df

BABY CARROTS – buttered 12 gf dfo

ROASTED BEETROOT - fried leeks gf df ve

- DESSERTS -

1918's STICKY DATE PUDDING - rosemary salted caramel, house made vanilla bean ice cream, biscotti - 14

PISTACHIO SLICE – dark chocolate, biscuit base, creamy pistachio filling, lemon sorbet 17

APPLE AND RHUBARB CRUMBLE- caramelized granny smith apples, rhubarb, cashew and pecan crumble, crème anglaise - 18

DESSERT TASTING PLATE- sticky date pudding, pistachio slice, apple and rhubarb crumble - 25

NOT SO LOCAL CHEESE BOARD - choose between hard, soft or stinky – imported from Spain, Italy & France
fruit preserve, nuts, dried fruit, lavosh
one cheese - 15 / two cheese - 27 / three cheese – 37

- BEVERAGES -

Ask our friendly staff for options

Takeaway food is available lunch and dinner, 12 - 8.30pm. Allow 25 minutes for your order to be prepared.

Please call us on 8563 0405 to place an order OR place a pre-order on our website. 1918.com.au

Takeaway Alcohol available 7 days a week.

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