

-TAKEAWAY MENU-



- SMALLER DISHES -

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

1918 MARINATED OLIVES 5 ve gf

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

FOREST MUSHROOM RISOTTO - porcini, thyme, parmesan, truffle oil – 17/34 gfo v veo

ROCK LOBSTER & KING PRAWN TIAN - avocado mousse, confit garlic aioli, native finger lime caviar, sesame crisp – 32 gfo

ITALIAN BURATTA - - toasted walnut & black olive pesto, seared cherry tomato, aged balsamic, 1918 Parmesan oil, charred ciabatta – 25 gfo v

½ DOZ COFFIN BAY OYSTERS – wakame, yuzu jelly, chilli oil – 26

FRENCH ONION SOUP – roasted bone marrow, caramelised onion, gratinated brie crouton 14 gfo

- LARGER DISHES -

CHICKEN SCHNITZEL – crumbed, fries, gravy, garden salad or beans 26

CHICKEN PARMI - prosciutto, roasted tomato, cheese, fries, garden salad or beans 29

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

CRISPY PORK BELLY – twice cooked, green pea puree, house made bacon jus, prosciutto shards - 38 gf df

CURRY OF THE DAY – basmati rice, papadam, coriander - 28 gf

MARKET FISH – truffle mashed potato, garlic beurre blanc, fried capers – 35 gfo

CHAR GRILLED, LOCAL, GRASS FED, MSA GRADED BEEF – carrot puree, red wine jus gf df

SCOTCH FILLET 300G - 44

EYE FILLET 200G – 42

WINEMAKERS BOARD - chicken parfait, 1918 marinated olives, pickles, prosciutto, hummus, ciabatta – 19/29 gfo
add Cheese + 10

OXTAIL – slow braised, buttery polenta, gremolata – 34 gf

CAULIFLOWER STEAK – blackened sweetcorn, chimichurri, blistered heirloom tomato, chilli – 28 ve gf df

POACHED CHILLI PRAWN LINGUINE – Yalumba Riesling, garlic, butter, wilted spinach, parmesan, home grown parsley – 19/34

CONFIT DUCK LEG - garlic infused, pancetta, barley ragout – 35 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

SLOW BRAISED LAMB SHOULDER - 12 hour braised in its own gravy, crispy rosemary potato, fresh mint - 79 gf df

- SIDES -

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

CRISPY CHAT POTATOES - rosemary salt - 10 ve

CAULIFLOWER GRATIN - bechamel, mozzarella, crumbs - 10 ve

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

GARDEN SALAD - baby leaves, mustard vinaigrette - 8 ve gf df

- DESSERTS -

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

CHOCOLATE BROWNIE - citrus cashew paste, native plum sorbet, dehydrated rind - 15 ve gf df

PANNA COTTA- aged cherries, grenache, sesame honey comb, coulis 14

DESSERT TASTING PLATE- mini chocolate brownie, mini sticky date, mini panna cotta 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

1918 Bistro & Grill

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