

# - TAKEAWAY MENU -



## - SMALLER DISHES -

**APEX BAKERY WOOD OVEN BAKED CIABATTA WITH**

- butter with house made rosemary & bacon sea salts – 5 pp gfo

- 1918 parmesan infused olive oil – 5 pp v gfo

- garlic butter, herbs – 6 pp v

**1918 MARINATED TORZI MATTHEWS KALAMATA OLIVES - 8 ve gf**

**SHARED CHARCUTERIE BOARD** - Marino Meats cured meats, house charred vegetables, Torzi Matthews kalamata olives, bell peppers, duck liver parfait, rosemary sea salt pastry twists & charred Apex Bakery ciabatta 45 gfo  
add cheese – 12 each hard, creamy or stinky

**DUCK LIVER PARFAIT** – cranberry & walnut jelly, rosemary sea salt pastry twist & fennel lavosh - 20 gfo

**½ DOZEN COFFIN BAY OYSTERS** – lychee granita, finger lime caviar – 28 gf, df

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

**GREEK OCTOPUS** – sous vide giant charred octopus, crispy potato, orange & kalamata olives - 26 / 48 df

**CHILLI PISTACHIO PESTO PASTA** – Weichs chilli infused egg noodle, house made pistachio & pine nut pesto, charred vine tomatoes - 19 / 29 v

+ charred salsa verde SA king prawn 7

**PORTOBELLO MUSHROOMS** - oven roasted, quinoa, chickpea, sage, cranberry chop, salsa verde - 19 ve, gf

## - LARGER DISHES -

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

**KOREAN PORK** - marinated Korean inspired porkerhouse medallions, crispy noodle & fried onion salad, kimchi - 42 gf, df

**KANGAROO LOIN FILLET** – char grilled, creamy polenta, kumara big boys, broccolini, peppercorn jus & dried cranberry - 41 gf

**ROASTED QUAIL** – wild black rice, al a orange & cherry glaze - 25 / 42 gf, df

**ATLANTIC SALMON** – pan seared, salsa verde, radish, pear & parmesan salad - 44 gf, df

**SCOTCH FILLET** – char grilled 300g grain fed 2+ marble score, roast pumpkin puree, house made jus, fried leek - 51 gfo, df

+ charred salsa verde SA king prawn 7

**EYE FILLET TOADSTOOL** – char grilled 200g, grain fed 2+ marble score, prosciutto, green beans, portobello mushroom, house made jus - 56 gf, df

**CHARRED VEGETABLE TERRINE** – charred vegetables & purees wrapped in zucchini, roast capsicum sauce - 36 ve  
+ charred salsa verde SA king prawn 7

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## - FAMILY STYLE -

### SERVES AT LEAST TWO PEOPLE

**1KG - 2KG TOMAHAWK STEAK** – rosemary salted pressed potatoes, charred corn ribs, cowboy butter, house made jus - *minimum price - 148 ask staff about today's weight gfo*

## - SIDES -

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

**CRISPY PRESSED POTATOES** - organic rosemary salt - *12 ve, gfo*

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

**GARDEN SALAD** - baby leaves, summer vegetables, vinaigrette - *12 v, gf, df, veo*

**BUTTERED BROCCOLINI** – lemon infused butter sauce *12 veo, gf*

## - DESSERTS -

### CHOCOLATE MARQUISE

rich dark chocolate marquise, freeze dried raspberries - *17 gf, nf*

### LEMON LIME CURD TART

crunchy tart case, creamy lemon lime curd, berry compote, burnt meringue - *17 gf*

### BAVARESE

green tea and mint frozen custard, liquorice sponge, burnt meringue- *18 nf*

### CHEESE BOARD FOR 2

choose between hard, creamy or stinky (see staff for options) quince paste, fresh pear, strawberries, dried fruit, lavosh *one cheese - 17 / 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](http://1918.com.au)

Takeaway Alcohol available 7 days a week.

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