

# - SET MENU -

2 COURSE SET MENU \$69PP

3 COURSE SET MENU \$79PP

## TO START

**APEX BAKERY CIABATTA**

*with house made parmesan infused olive oil*

## ENTRÉE

**SOUP OF THE DAY**

**CHICKEN LIVER PARFAIT**

*orange and star anise marmalade, hazelnut, caper berry, toasted fennel lavosh gfo*

**POACHED CHILLI PRAWN LINGUINI**

*Yalumba Riesling, garlic, butter, wilted spinach, Parmesan, garden grown parsley*

## MAIN

**MARKET FISH**

*truffle mashed potato, garlic beurre blanc, fried capers, gf*

**CHAR GRILLED, GRASS FED, MSA GRADED 300G SCOTCH FILLET**

*carrot puree, red wine jus, df, gf*

**CONFIT DUCK LEG**

*garlic infused confit, Pancetta and barley ragout df*

**FOREST MUSHROOM RISOTTO**

*porcini, lemon thyme, parmesan, truffle oil gfo, v, veo*

*served with shoestring fries, garlic aioli, garden salad, baby leaves, mustard vinaigrette*

## DESSERT

**1918's STICKY DATE**

*rosemary salted caramel, house made vanilla bean ice cream, biscotti nf*

**PANNA COTTA**

*aged cherries, grenache, sesame honey comb, micro greens, coulis gf*

**CHEFS CHEESE**

*choose between hard, creamy or stinky imported from Spain, Italy & France  
fruit preserve, 1918 spiced nuts, dried fruit, lavosh*