

1918
bistano & grill

- SMALLER DISHES -

APEX BAKERY CIABATTA WITH

- creamed butter - 2pp v
- house made parmesan olive oil - 3pp v
- roasted tomato, parmesan - 4pp v

DOM TORZI MARINATED OLIVES - 6 ve gf

CHICKEN PATE - orange & star anise jam, grilled ciabatta – 14 gfo

MUSHROOM TART - wild mushrooms, short crust pastry, truffled cashew puree, acidulated spinach, pickled shimejis - 14 v veo

PEACH, PROSCIUTTO & PANZANELLA SALAD - 18 gfo df

GRILLED SQUID - parsley salad, spicy barossa merlot dressing - 18 gf df

PROSCIUTTO & ASPARAGUS - barossa honey yoghurt agar, caramelised walnuts, black pepper - 16 gf

SPENCER GULF PRAWNS - pan seared, lemon, caper, tomato sugo - 22

FRESHLY PREPARED SOUP – 13

- SIDES -

FRIES - garlic aioli - 9 (add truffle & parmesan + 5) veo gf

BABY CRISPY POTATOES - rosemary salt - 9 ve gf

BRUSSELS SPROUTS - adel blue, apple - 9 veo gf

BROCCOLINI - beurre noisette, toasted almond - 10 veo gf

GARDEN SALAD - mixed lettuce, tomato, red onion, capsicum, carrot, vinaigrette - 8 ve gf

- THE TASTE EXPERIENCE -

DESIGNED TO SHARE, OUR CHEFS PRESENT THEIR FAVOURITE
5 DISHES OF THE DAY *min 2 people - 80pp*
(130pp with matching wines)

- LARGER DISHES -

WINEMAKERS BOARD - chicken pate, prosciutto, marinated olives, chef's cheese, grilled ciabatta - 32

PORK & PROSCIUTTO - pork loin, prosciutto wrapped, oven baked. apple & fennel sauerkraut, red wine jus - 36 gf

CHICKEN ROULADE - chicken farce & pea stuffing, artichoke puree, dutch carrot, sage butter – 38

KANGAROO LOIN - gin inspired maple and juniper marinate, sweet potato, asparagus, red wine jus - 36 gf

MARKET FISH - 36

GRILLED, GRASS FED MSA STEAKS - with carrot puree & red wine jus gf

SIRLOIN 300G - 38

EYE FILLET 200G - 43

THAI GREEN CURRY - house made thai curry paste, coconut milk, rice noodles and julienne veg, fresh thai herbs & bean sprouts, sweet chilli marinated tofu - 26 gf veo
add chicken + 6 add prawns + 8

SAFFRON PAELLA choice of:

- chorizo, prawn, mussel, squid, peas, parmesan - 36
- peas, parmesan, caramelised onion, toasted pine nuts - 26 gf veo