

ENTREE

SOUP OF THE DAY 16
With warm bread & cultured butter

OYSTERS half dozen 20
Local oysters, ponzu sauce, dozen 42
cucumber GF

SMOKED TROUT 22
Hot smoked trout salad, fennel, broad
beans, goat's curd GF

FRIED QUAIL 22
5 spice fried quail, mandarin/ginger
dipping sauce GF

BRUSCHETTA 22
Grilled sourdough bruschetta, piquillo
peppers, bresaola beef, white anchovies,
pecorino

MUSHROOM & CHEESE ARANCINI 22
Mushroom & three cheese arancini,
rocket, truffled aioli Vegetarian

We are happy to assist with
dietary requirements.
Feel free to ask.

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MAINS

GIGLI PASTA 32

Gigli pasta, sauce trapanese, zucchini ribbons, pine nut crumble Vegetarian

FISH OF THE DAY 32

Pale ale battered fresh fish, big chips & seaweed salt

PORK FILLET 36

Sticky Thai pork fillet, green beans, mint, chilli, coconut rice GF

CRISPY CHICKEN 36

Crispy skinned Marion Bay chicken thigh, duck fat potatoes, ratatouille GF

LAMB 42

Lamb rack cotoletta with cabbage, mint, apple slaw

SCOTCH FILLET 42

Grass-fed King Island scotch fillet

OR

BLACK ANGUS FILLET 48

Served with salad, big chips & choice of
Cognac & peppercorn sauce
Chimichurri or
Café de Paris butter

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RESTAURANT & BAR

SIDES

- TOMATO SALAD** 12
Roast tomato salad, wild rocket, macadamia,
sherry vinaigrette GF / Vegan
- POLENTA CHIPS** 12
Fried polenta chips with herb mayonnaise
Vegetarian
- FRENCH FRIES** 12
French fries served with aioli

CHILDREN'S MENU

- FISH & CHIPS** 12
Fish & chips with tomato sauce
- PASTA** 12
Pasta with tomato sauce & cheese

DESSERTS

- PANNA COTTA** 20
Vanilla bean panna cotta with local cherry
syrup & biscotti
- PUDDING & ICE CREAM** 20
Upside down peach pudding with peach &
lemon myrtle ice cream
- CARAMEL & CHOCOLATE TART** 20
Salted caramel & chocolate tart with blood
orange sorbet
- CHEESE PLATTER** 22
A selection of local cheeses

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DRINKS

SPARKLING

	GLASS	BOTTLE
Bangor Chardonnay Pinot Noir Method Traditional Dunalley	15	70
Devils Corner Chardonnay Pinot Noir Cuvee Apslaw	8	40

WHITE WINE

Devils Corner Pinot Grigio Apslaw	8	40
Bangor Pinot Gris Dunalley	11	54
Bream Creek Sauvignon Blanc Marion Bay	11	52
Clemens Hill 'Fume' Blanc Coal River Valley	10	50
Norfolk Bay Chardonnay Koonya	12	46
Domaine Dawnelle Chardonnay Tinderbox	12	60
Gala Estate Rose Cranbrook	11	53
Bream Creek Chardonnay Marion Bay	-	60
Bream Creek Riesling Marion Bay	-	52

RED WINE

Beautiful Isle Red Delicious Tamar Valley	9	45
Norfolk Bay Pinot Noir Koonya	12	49
Bream Creek Cabernet Merlot Marion Bay	12	60

DRINKS

BEER

Cascade	Pale Ale	5%	8
South Hobart	Draught	4.7%	8
James Boags	Premium Light	2.5%	8
Launceston	Draught	4.6%	9
	Premium Lager	4.6%	9
Moo Brew	Pilsner	5%	10
Bridgewater	Dark Ale	5%	10
	Pale Ale	4.9%	10

CIDER

Franks Cider	Apple	5%	10
Franklin	Pear	5%	
	Cherry & Pear	3.5%	
	Raspberry & Pear	8%	
Willie Smith Cider	Organic	5.4%	10
Grove	Perry	4.9%	
	Bone Dry	6.9%	

JUICE

Keri Apple Juice	4.2
Keri Orange Juice	4.2

WATER

Tasmanian Hartz Sparkling mineral water (per glass)	2.5
9 Rainwater Still 375 ml	5
9 Rainwater Still 750 ml	8