

1830

RESTAURANT & BAR

ENTREE

SOUP OF THE DAY 16

With warm bread & cultured butter

PRAWN BAO 22

Steamed bao bun, crumbed prawns, Asian slaw

PIRATES BAY OCTOPUS 22

Twice cooked Pirates Bay octopus, charred eggplant puree, chili oil & mint salad GF

RANNOCH FARM QUAIL 22

Salt & pepper fried quail, citrus salad

MUSHROOM & THREE CHEESE ARANCINI 22

Mushroom & three cheese arancini with sauce trapanese Vegetarian

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

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MAINS

GRILLED FISH 36

Grilled white fish, Paris mash & green olive salsa GF

LAMB RACK 42

Pistachio dukkah crusted lamb rack, charred baby carrots & farro

GRILLED EGGPLANT 32

Grilled eggplant, roasted garlic hummus, tomato sugo & pine nuts Vegetarian

SCOTCH FILLET 40

Coffee rubbed Scotch Fillet, pommes frites, charred onion butter & beetroot salad GF

DUCK BREAST 38

Seared duck breast, grilled endive, parsnip crème, grape jus

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SIDES

- CHIPS** 12
Hand cut chips with aioli Vegetarian
- PARIS MASH** 12
Creamy mash potatoes GF
- GARDEN SALAD** 12
Garden salad with walnut vinaigrette
Vegetarian Vegan GF

DESSERTS

- CHEESECAKE** 18
Boozy Baileys cheesecake with macadamia praline
- APPLE CRUMBLE** 18
Baked apple, Tasman Honey, crumble & vanilla bean ice cream GF
- CHOCOLATE & CARAMEL TART** 18
Chocolate & salted caramel tart with blood orange sorbet
- CHEESE BOARD** 25
A selection of local cheeses GF

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