

# 1830

RESTAURANT & BAR

## ENTREE

**SOUP OF THE DAY** 16  
With warm bread & cultured butter

**SALT & PEPPER SALTWATER RIVER SQUID** 22  
Nam Jim, cucumber salad GF

**STINGING NETTLE RAVIOLI** 22  
Spinach & ricotta ravioli, sage butter, pangrattato Veg

**CHICKEN TERRINE** 22  
Pickled cherries, mustard fruits, warm bread

**GRILLED PEACH SALAD** 22  
Grilled white peach, prosciutto, burrata, basil vinaigrette GF

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

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## MAINS

**CHARRED PIRATES BAY OCTOPUS** 38

Romesco sauce, kipfler potato, chorizo  
crumb, fines herbes

**BEER BATTERED BLUE EYE TREVALLA** 36

Rustic fries, mushy peas

**BEETROOT FALAFEL** 34

Fava bean hummus, warm flatbread,  
mint salad Vegan

**SCOTTSDALE PORK BELLY** 38

Pear gel, confit fennel, garlic chives GF

**CHARGRILLED KING ISLAND  
SCOTCH FILLET (300GM) OR  
SIRLOIN (400GM)** 45

Big chips, pickled beetroot salad, garlic butter

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## SIDES

<b>BAKED PARISIENNE CARROTS</b>	<b>12</b>
Beetroot syrup, hazelnut dukkha	GF
<b>ROAST KIPFLER POTATOES</b>	<b>12</b>
Herb butter, sea salt	GF
<b>BEETROOT SALAD</b>	<b>12</b>
Lettuce, walnuts, olive oil	GF

## DESSERTS

<b>CHOCOLATE &amp; RASPBERRY TORTE</b>	<b>20</b>
Double cream, berry coulis	
<b>ICE CREAM SANDWICH</b>	<b>20</b>
Poached apple, salted caramel, vanilla bean ice cream, cinnamon wafer	
<b>CITRUS PLATE</b>	<b>20</b>
Brulee lemon tart, lime gelati, blood orange compote	
<b>CHEESE BOARD</b>	<b>25</b>
A selection of local cheeses	

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## DRINKS

	GLASS	BOTTLE
<b>SPARKLING WINE</b>		
House of Arras - Non Vintage Cuvee	12	50
NV Prosecco Piccolo		12
<b>WHITE WINE</b>		
Bangor - 2019 Pinot Gris	11	50
Bream Creek - 2017 Riesling		
Saltwater River - 2019 Chardonnay		
Bream Creek - Sauv Blanc		
<b>RED WINE</b>		
Norfolk Bay - 2018 Pinot Noir	11	50
Bream Creek - 2018 Cabernet Merlot		
Tamar Valley Waterton Hall 2019 Shiraz		
<b>SPIRITS</b>		
McHenry Distillery	- Single Malt Whiskey 30ml	30
	- Puer Vodka	13
	- Sloe Gin	13
Ilmpression Bay	- First Impression Dry Gin	15
New Norfolk Distillery	- Near Horizon Spiced Rum	15
<b>HOUSE SPIRITS</b>		
Jack Daniels	Southern Comfort	9
Jim Beam	Bacardi Rum	
	Smirnoff Vodka	
Black Douglas	Bundaberg Rum	

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## DRINKS

### BEER

Gillespies Alcoholic Ginger Beer		9
Cascade	Pale Ale	8
	Draught	8
	Light	8
Moo Brew	Pilsner	10
James Boags	Premium Lager	9
Dark Matter	Stout	10

### CIDER

Franks Cider	Apple	10
	Pear	10
	Cherry & Pear	10

### AFTER DINNER LIQUEUR

Affogato	Frangelico	15
	Cointreau	
	Galliano	
Black or White Russian	Hellfire Coffee Liqueur	15
	Hellfire Vodka	

### SOFT DRINKS

Gillespies Non Alcoholic Ginger Beer		7
Coke, Coke No Sugar, Lift, Fanta, Sprite or Lemon Lime & Bitters		5
Apple, Orange or Mango Fruit Smoothie Juice		6
Hartz Sparkling Water		2.5