

1830

RESTAURANT & BAR

ENTREE

SOUP OF THE DAY 18

w/ warm bread & cultured butter

HIRAMASA KINGFISH SASHIMI 24

Burnt orange ponzu, salmon roe, furikake

PUMPKIN & SAGE RAVIOLI 24

Saffron brown butter sauce, fennel pangrattato

RANNOCH FARM QUAIL 24

Crispy fried quail, grilled Tunnel Hill Asian mushrooms, sesame dressing

LOCAL DUNALLEY OYSTERS 1/2 DOZ 20

FULL DOZ 36

W/ Condiment

or

Kilpatrick

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

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MAINS

MARKET FISH

Macadamia crusted market fish, corn sauce, pickled fennel salad, grilled broccolini

**Market
Price**

ROASTED MARION BAY CHICKEN BREAST

38

Roasted Marion Bay chicken breast, carrot & orange puree, crisp potato, golden raisin & almond salad, Tasmanian olive oil, jus

YELLOW EGGPLANT CURRY

36

Basmati rice, roti, condiments

CRISPY SKIN SCOTTSDALE PORK BELLY

38

Crispy skin pork belly, roast pumpkin puree, snow peas, pickled local zucchini, freekeh, plum gel & jus

CHARGILLED CAPE GRIM SCOTCH FILLET (300GM)

44

Big chips, pickled beetroot salad, smoky onion butter

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SIDES

GRILLED LOCAL BROCCOLINI 15

w/ burnt lemon butter, toasted almonds

CRISPY FRIED POTATOES 15

w/ smoky onion butter

BIG CHIPS 10

w/ aioli

DESSERTS

COFFEE SOAKED SAVOIARDI 18

Coffee soaked savoiardi, Kahlua cream & brown butter dates

FRENCH MERINGUE 18

w/ brûléed mango, Malibu & mango cream, buttered macadamias & fresh berries

WARM CHOCOLATE & HAZELNUT TART 18

Warmed chocolate tart & vanilla bean ice cream

CHEESE BOARD 25

A selection of local cheeses

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