

RESTAURANT & BAR

eighteen fifteen

WARM HOUSE MARINATED OLIVES with grissini. (DF)	9.5
SOUP OF THE DAY served with house made bread rolls.	10.–
DUCK LIVER PATE with port wine and crusty bread.	15.–
CRISPY FRIED CHICKEN, chilli butter, celery with gorgonzola dressing. (GF)	15.–
POLENTA CRUSTED FISH CAKES, fennel, watercress and avocado salad. (GF) (DF)	16.–
ISRAELI COUSCOUS SALAD, roast butternut pumpkin, charred silver beet, radish and orange vinaigrette. (V) (DF) 16.–	add free range chicken 21.–
POACHED BUTTER BEANS IN HARISSA SAUCE with cavalo nero, roast Brussel sprouts and coriander crème fraiche. (V) (GF) 16.–	add free range chicken 21.–
HOUSE MADE PAPPARDELLE, smoked salmon, capers and roast peppers in chardonnay cream sauce and sweet greens.	19.–
HOUSE MADE SOURDOUGH, slow roast free range pork belly, apple relish, and salad greens.	17.–
HOUSE MADE FREE RANGE PORK AND APPLE SAUSAGES, sweet potato mash, caramelized onion and gravy.	17.5
SLOW COOKED BRISKET BURGER, provolone and kimchi spiced cabbage on a house made milk bun with hand cut fries.	18 –
BRAISED BEEF CHEEKS, baked polenta, mushrooms, kale and aged balsamic. (GF)	19.–
SLOW COOKED DUCK PIE – confit duck legs and shitake mushroom in crisp pastry, potato mash, glazed baby carrots and mushroom jus.	26.–
MARKET FISH OF THE DAY	P.O.A.
SIDES (V) (GF) (DF)	
Hand cut fries with garlic mayonnaise	7.5
Roast mushrooms with black garlic dressing	8.–
Hand cut kumara fries with chipotle mayonnaise	8.5
Mash potato with gravy	8.–
Glazed baby carrots with honey and thyme	8.5
Roast Brussel sprouts and anchovy panna grata	8.–

Available Mon 11.30 until 5pm. Tuesday- Friday 11.30 – 8pm

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian