

RESTAURANT & BAR

# eighteen fifteen

<b>WARM MARINATED OLIVES</b> with house made grissini. (V)	9.5
<b>SOUP OF THE DAY</b> served with house made bread rolls.	12.–
<b>DUCK LIVER PATE</b> with port wine and toasted sourdough.	15.–
<b>BUFFALO STYLE FREE RANGE FRIED CHICKEN</b> with chilli butter and Iceberg salad with pickled onion and ranch dressing. (GF)	17.–
<b>HOUSE SMOKED SALMON CAKES</b> , fennel and herb salad with crushed avocado. (GF)	18.–
<b>SWEETCORN AND BUTTERMILK FRITTERS</b> , green salad with a charred corn and sweet pepper salsa. (V)	17.–
<b>MARKET FISH CRUDO</b> , fresh radish, spring onion, soy beans and candied ginger, with miso mayonnaise and nori salt. (GF) (DF)	17.–
<b>HOUSE MADE LINGUINE</b> , prawns, baby spinach and pine nuts with sauce gremolata and parmesan.	19.–
<b>MARINATED COURGETTE SALAD</b> , with sauce Romesco, toasted almond, heirloom tomato, with whipped goat cheese and watercress. (GF) (V)	16.5
<b>BRAISED EGGPLANT</b> , in a Ma Po style tomato sauce, with fried tofu, garlic shoots, spiced peanut and fresh herbs. (GF) (V)	18.–
<b>BROCCOLI SALAD</b> , caper and raisin dressing, pickled shallots and wild rocket with toasted sunflower seeds. (GF) (V)	16.–
– Add free range chicken.	21.–
<b>HOUSE MADE SOURDOUGH</b> , slow cooked spiced lamb neck, pickled cucumber, caramelized onion and fresh greens with minted yoghurt.	19.5
<b>PULLED BEEF BRISKET BURGER</b> with pimento cheese, tomato and lettuce, on a house made milk bun with hand cut fries and aioli.	19.–
<b>SLOW COOKED FREE RANGE PORK BELLY</b> , with char-grilled pineapple, Asian greens, fried shallot and fresh coriander. (GF)	26.–
<b>MARKET FISH OF THE DAY</b>	P.O.A.

## SIDES

Hand cut fries with garlic mayonnaise. (GF) (DF)	8.–	Available Mon 11.30 until 5pm. Tuesday- Friday 11.30 – 8pm (DF) Dairy Free (GF) Gluten Free (V) Vegetarian
Hand cut kumara fries with sriracha mayonnaise. (GF) (DF)	9.–	
Fried green beans with spiced peanuts. (GF) (DF)	9.–	
Roasted mushrooms with goats cheese. (GF)	8.5	