

RESTAURANT & BAR

eighteen fifteen

SOUP OF THE DAY with house made bread rolls		12.
GOBI 65 curry coconut yoghurt, shallot, coriander, pickled chili	(VE)	14.
BUFFALO SHIITAKE BAO BUNS pickled celery, vegan ranch dressing	(VE)	15.
IKA MATA cured fish, coconut cream, onion, capsicum, kumara crisps	(GF, DF, VE avail)	18.
BURRATA orange, toasted almond, charred broccolini, lemon oil	(GF, VE avail)	17.
CHICKEN KARAAGE fried curry leaves, Moroccan spices, fermented chili mayo	(GF, VE avail)	19.
BRAISED PORK DONUT hot honey, Thai basil, caramelised onion, fried pickle	(DF)	18.
TOFURKEY SANDWICH stuffing bun, gravy, cranberry aioli, garlic mash	(VE)	15.
ROASTED BONE MARROW buttermilk waffle, sriracha maple, date compote		18.
GENERAL TSO'S TOFU steamed rice, furikaki, seaweed salad	(GF, VE)	17.
150gr SIRLOIN STEAK M/R hand cut chips, 'foie gras' black truffle steak sauce	(DF, GF)	23.
150gr VEGAN STEAK hand cut chips, 'foie gras' black truffle steak sauce	(DF)	21.

V- Vegetarian VE- Vegan GF- Gluten Free

SIDES

Fried McClures dill & garlic pickles, vegan ranch dressing, dill seasoning	8 (VE, GF)
Hand cut chips with chili maple aioli	8 (GF)
Tempura vegetables, ponzu, cured egg yolk	8 (GF, VE avail)
Charred corn on the cob- chili crema, vegan ricotta	8 (VE, GF)