

RESTAURANT & BAR

# eighteen fifteen

<b>WARM HOUSE MARINATED OLIVES</b> with grissini. (DF)	9.5
<b>SOUP OF THE DAY</b> served with house made bread rolls. (V)	12.–
<b>DUCK LIVER PATE</b> with port wine and crusty bread.	15.–
<b>CRISPY KOREAN STYLE FRIED CHICKEN</b> in sweet pepper sauce with a lime & peanut coleslaw (GF)	16.–
<b>PANKO CRUMBED PRAWN CAKES</b> served with spiced coconut sauce and fresh herb salad	17.–
<b>COURGETTE AND MINT FRITTERS</b> with marinated feta, pickled Spanish onion and watercress salad (V)	18.–
<b>HERBED RICOTTA GNOCCHI</b> with slow cooked cherry tomato sauce, sweet peas, pecorino and fresh oregano (V)	19.–
<b>ROAST BROCCOLI SALAD</b> with house cured gypsy bacon, deep fried poached egg, candied shallots and truffle cream (GF)	18.–
<b>HOUSE CURED SALMON CARPACCIO</b> with almond milk crème, fresh pear, snow peas and mandarin with tarragon vinaigrette and toasted almond (GF) (DF)	18.–
<b>HOUSE MADE SOURDOUGH</b> , stuffed free range chicken breast, cucumber pickles, caramelized onion relish and fresh salad greens	19.–
<b>SPRING GREENS SALAD</b> , with asparagus, green beans, grilled garlic shoots, fresh Tatsoi, and spiced sesame with a miso dressing (GF) (V)	17.–
add free range chicken	22.–
<b>PULLED TURKEY BURGER</b> , cranberry jam, and ranch dressing in a house made milk bun with hand cut fries	19.–
<b>SLOW COOKED LAMB NECK FILLET</b> , with roast chickpeas, kale, harissa sauce, smoked organic yoghurt and chimichurri (GF)	26.–
<b>MARKET FISH OF THE DAY</b>	P.O.A.
<b>SIDES</b>	
Hand cut fries with garlic mayonnaise (GF) (DF)	8.–
Roast mushrooms with Truffle cream (GF)	8.5
Hand cut kumara fries with sriracha mayonnaise (GF) (DF)	9.–
Grilled asparagus with pecorino and confit garlic (GF)	9.–
Green beans with lemon and crisp shallots (GF) (DF)	9.–

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

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