

WEEKDAY LUNCH MENU

STARTER

Roasted Brussel sprouts, pancetta crumb & shaved Emmental

(vg*) (df*) (v*) 20

Chef pairing suggestion: Kimi New Zealand Sauvignon Blanc

Marlborough

Burrata, pan-fried zucchini, mint & sourdough 20

(v) (gf*)

Chef pairing suggestion: Brindabella Hills Pinot Grigio

Seared scallops, crisp cauliflower, lime sauce, chilli oil,

& snow pea shoots 22

(gf)

Chef pairing suggestion: Nick O'Leary White Rocks Riesling

MAIN

Grilled trout, confit heirloom tomato & sweet basil 32

(gf) (df)

Chef pairing suggestion: Nick O'Leary Tumbarumba Chardonnay

Tandoori cauliflower, mint sauce & crisp panner 29

(vg)

Chef pairing suggestion: Bertaine Pinot Noir

(v) vegetarian (gf) gluten free (gf*) gluten free option (vg)
vegan (vg*) vegan option (df) dairy free (df*) dairy free option

1882
—HALL—

Braised duck pappardelle, wild mushrooms & truffle oil 35

(v*)

Chef pairing suggestion: 2018 Shaw Estate Shiraz

Gin & Tonic battered fish with house fries & salad 29

Chef pairing suggestion: 2019 Brindabella Hills Riesling

Grain-fed striploin (250g), horseradish mash

& seasonal greens 38

(gf) (df*)

Chef pairing suggestion: Cofield Durif Rutherglen

SIDES

Seasonal sides 9

Duck fat chats 9

Seasonal tossed salad 9

Warm sourdough with house made dip 5

KIDS OPTIONS

Spaghetti with beef ragu 14

Crumbed fish with lemon aioli & side of chips or salad 14

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PIZZAS

Garlic & chilli 25

Garlic base, marinated prawns, jalapenos, Spanish onion topped with sliced shallots & citrus yoghurt

Prosciutto 24

Garlic base, prosciutto, mozzarella, goats cheese topped with rocket

Lamb & Feta 24

Lamb, feta & spinach topped with hummus

Tandoori chicken 22

Tandoori chicken, spiced potato & onion topped with raita

Roast pork belly & pumpkin 24

Diced roasted pork belly, roasted pumpkin, onion with shredded apple

Margarita 22

Tomato base, basil & bocconcini

Hawaiian 22

A classic – ham & pineapple

Truffle Mushroom 23

Garlic base, sliced mushroom drizzled with truffle oil

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DESSERT

Sticky date pudding with a toffee sauce & vanilla bean ice cream 14

Chef pairing suggestion: Penfolds Grandfather Port

Trio of gelato (gf*) (df*) 14

Chef pairing suggestion: Salted caramel espresso martini

Peanut Parfait with rum soaked cherries, smoked chocolate caramel & Brik pastry (v) 18

Chef pairing suggestion: Black Forrest

Woodfired pineapple, ginger pudding with clotted cream (vg)

18

Chef pairing suggestion: NV Cofield Muscat Rutherglen

Cheese board for two: selection of cheese, dried & fresh fruits, nuts, crackers & fruit paste (v) (gf*) 22

Chef pairing suggestion: NV Cofield sparkling Chardonnay Pinot Noir

Affogato – vanilla ice cream served with espresso & your choice of liquor - *Café patron XO, Frangelico, Baileys, Kahlua, Cointreau or Standard* (gf) 17

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