

FRI & SAT SET MENU

2 - COURSE \$55

3 - COURSE \$65

STARTER

Homemade focaccia with anchovy butter
or olive & dill butter

(v*) (vg) (df*) (*allow 15min cooking time*)

Chef pairing suggestion: Long Rail Gully Pinot Noir

Roasted Brussel sprouts, pancetta crumb & shaved Emmental

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

Chef pairing suggestion: Kimi New Zealand Sauvignon Blanc

Marlborough

Burrata, pan-fried zucchini, mint & sourdough

(v) (gf*)

Chef pairing suggestion: Brindabella Hills Pinot Grigio

Silken tofu, ginger soy dressing with Asian salad

(v) (gf*) (df)

Chef pairing suggestion: Alkoomi Riesling

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

& snow pea shoots

(gf)

Chef pairing suggestion: Nick O'Leary White Rocks Riesling

Grilled prawns, smoked caviar butter & almonds

(gf)

Chef pairing suggestion: Bertaine Rose France

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

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MAIN

Grilled trout, confit heirloom tomato & sweet basil

(gf) (df)

Chef pairing suggestion: Nick O'Leary Tumbarumba Chardonnay

Tandoori cauliflower, mint sauce & crisp panner

(vg)

Chef pairing suggestion: Bertaine Pinot Noir

Braised duck pappardelle, wild mushrooms & truffle oil

(v*)

Chef pairing suggestion: 2018 Shaw Estate Shiraz

Braised lamb leg, cashew sauce, pomegranate &

charred cabbage

(gf) (df*)

Chef pairing suggestion: Wallaroo Estate Cabernet Sauvignon

Braised beef cheek, horseradish mash & seasonal greens

(gf) (df*)

Chef pairing suggestion: Cofield Durif Rutherglen

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SIDES

Seasonal sides 9

Duck fat chats 9

Seasonal tossed salad 9

Warm sourdough with house made dip 5

KIDS OPTIONS (UNDER 12 YO)

Spaghetti with beef Ragu

Hawaiian Pizza – A Classic with Ham & Pineapple

Cheese Pizza – Deliciously simple

KIDS DESSERT

Plain Vanilla Ice Cream with a topping choice of strawberry, chocolate or caramel

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DESSERT

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

Chef pairing suggestion: Penfolds Grandfather Port

Trio of gelato (gf*) (df*)

Chef pairing suggestion: Salted caramel espresso martini

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

Chef pairing suggestion: Black Forrest

Woodfired pineapple, ginger pudding with clotted cream (vg)

Chef pairing suggestion: NV Cofield Muscat Rutherglen

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

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*

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