

# MENU

## STARTER

Homemade focaccia with anchovy butter 20  
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\*) 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*

Silken tofu, ginger soy dressing with Asian salad 18

(v) (gf\*) (df)

*Chef pairing suggestion: Alkoomi Riesling*

Seared scallops, crisp cauliflower, lime sauce, chilli oil,  
& snow pea shoots 22

(gf)

*Chef pairing suggestion: Nick O'Leary White Rocks Riesling*

Grilled prawns, smoked caviar butter & almonds 22

(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

## 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*

Braised duck pappardelle, wild mushrooms & truffle oil 35

(v\*)

*Chef pairing suggestion: 2018 Shaw Estate Shiraz*

Braised lamb leg, cashew sauce, pomegranate &  
charred cabbage 36

(gf) (df\*)

*Chef pairing suggestion: Wallaroo Estate Cabernet Sauvignon*

Braised beef cheek, horseradish mash & seasonal greens 38

(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

## 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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## KIDS OPTIONS

Spaghetti with beef ragu 14

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

## 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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