



entrees

coconut & kaffir lime australian tiger prawns ... 15.5

with a petite vermicelli noodle,
shredded cos lettuce & asian herb salad

confit duck leg ... 15.5

with sherry vinegar & rosemary syrup,
cherry compote & rocket

oysters natural (½ dozen) ... 17.5

with sweet shallot & red wine vinegar

oysters kilpatrick (½ dozen) ... 18.5

with pancetta & semi dried tomato

pan seared veal medallions ... 15.5

with baby spring vegetables,
truffled goats feta & red wine jus

char-grilled kangaroo striploin ... 15.5

on a bed of spinach, juniper berry jus &
semi dried cherry tomato

soup of the day ... 12.5

prepared using fresh seasonal local produce


salads

chicken caesar salad ... 13.5/18.5

with crispy bacon, garlic croutons &
shaved parmesan cheese

warm marinated salmon salad ... 17.5/23.5

leafy greens, baby fennel, preserved citrus &
cherry tomato salsa






see our "by the glass"
wine suggestion

mains

roast pork belly ... 29.5

with crushed potatoes, white asparagus,
wilted rocket, pinenuts & apple jus

 *Sandalford Cabernet Merlot ... 8.5*

oven roasted lamb rump ... 29.5

with paris mashed potatoes, thyme carrots,
basil pesto & red wine jus

 *Mitchelton Imprint Shiraz ... 7.5*


spaghetti marinara ... 32.5

with australian tiger prawns, octopus, fish,
calamari & scallops tossed in a spicy tomato &
garlic sauce

 *Spring Vale Melrose Pinot Noir ... 8.5*

fish of the day ... 29.5

offering the finest catch from australia &
new zealand, ask your waiter for today's
fresh fish

 *Alta Sauvignon Blanc ... 8.5*

char-grilled vegetable stack (v) ... 24.5

with grilled haloumi, crisp cos lettuce &
port wine glaze

 *Krinklewood Semillon ... 9*

from the grill

sirloin steak ... 31.5

1824 premium with a marble score of 2/3 (300g)


with choice of double cream mash or fries,
red wine jus & béarnaise

 *Mr Riggs "The Gaffer" Shiraz ... 9*

rib fillet of beef ... 33.5

premium grain fed msa darling downs (300g)


with choice of double cream mash or fries,
red wine jus & béarnaise

 *Mr Riggs "The Gaffer" Shiraz ... 9*

char-grilled eye fillet ... 32

grain fed msa grade (200g)

with sautéed sweet potato, green beans,
carrot tuile & porcini mushroom jus

 *Sandalford Cabernet Merlot ... 8.5*

char-grilled chicken breast ... 27.5

with binjte potato galette, endive salad &
honey mustard jus

 *Next of Kin Chardonnay ... 8.5*

side orders ... 6 (each)

seasonal vegetables

mixed garden salad

garlic & rosemary chats potatoes

portobello mushrooms

fries



desserts

chocolate mousse ... 13.5

with orange sponge cake, warm berry oil &
a white chocolate disc

vanilla creme brulee tart ... 13.5

with blueberry compote & passionfruit cream

yoghurt parfait ... 13.5

with apricot foam, candied citrus & honey tuile

trio of sorbet ... 13.5

served in a tuile basket
peach/vanilla
pineapple/coconut
kiwifruit/spearmint

callebaut chocolate pavé ... 13.5

with caramelised banana, macadamia crust &
nougat ice cream

cheese selection

with dried muscatel grapes, quince paste & crackers ... 16.5

jindi triple cream brie
jensen's red washed rind
bleu d'auvergne

we have a fine selection of ports, liqueurs & dessert
wines to accompany your dessert

order your favourite espresso style coffee to
finish your evening



