

Restaurant 1903

Please let staff know of any dietary requirements or allergies

MENU

DELICATE CHOICES

Peppered Calamari (GF Upon Request) Extra tender fried calamari, parsley, fried shallots, chili arugula and chipotle mayo	28
BBQ Chicken and Quinoa Salad (GF) A salad of spinach, avocado, quinoa, fetta cheese, tomato, onion, toasted nuts and seeds with char-grilled chicken	28
Grilled Halloumi Salad (V) (GF) Warm salad of eggplant, capsicum and sautéed greens with grilled halloumi and dukkah	24

Mains

Barramundi Fillet Warm salad of eggplant, capsicum and sautéed greens, dukkah seasonings and harissa	28
Fusion Salmon Soba Grilled crispy skin salmon on stir-fried organic soba noodle with capsicum, broccolini, oyster sauce and a hint of chili	30
Southern Ranges Porterhouse Steak 250 gram (GF) Grass finished porterhouse steak, duck fat potatoes, buttered asparagus & pepper corn jus	38
Lamb Fillet (GF) Duck fat potatoes, baby beetroots, grilled broccolini, almond and red wine jus	34
Double Bourbon Sticky Pork Ribs (GF Upon Request) Twice cooked BBQ pork ribs, beer battered fries and Asian slaw	34
Chicken Parma Smoked leg ham , rich tomato sauce, melted cheese, crispy chips & garden salad	27.5
Japanese Crumbed Chicken Schnitzel Served with mixed garden salad and crispy chips	25

PAN SEARED FRESH PASTA & RISSOTO

Pumpkin and Sage Ravioli (V) Served with sun-dried tomatoes, wild mushrooms, spinach, basil pesto, burnt butter sauce and parmesan cheese	30
Prawn Linguine Linguine with sautéed prawns, spicy chorizo, zucchini, chili, garlic, capsicum and baby tomato, finished with wild rocket and lemon infused olive oil	34
Chicken and Mushroom Risotto (GF) Grilled chicken, portobello mushrooms and spinach in a creamy risotto, served with parmesan cheese and truffle oil	34
Vegan Risotto Roast pumpkin, mushroom, capsicum, rich tomato sauce and topped with mild harissa	28
Seafood Fried Rice Rice stir-fried with veggies, shrimps, squid, mussels and egg topped with grilled king prawns	25

SHARING PLATES

Bacon & Halloumi Stuffed Portobello Mushrooms (2) (GF)	12	BBQ Pork Ribs (GF)	18.5
Grilled Chorizo (GF)	13	Grilled Chicken (GF)	17
Grilled Prawns (GF)	17	Harissa Dip (V)(VG)(GF)	11
Salt & Pepper Squid	16	Avocado Dip (V)(VG)(GF)	11
Grilled Halloumi Cheese (V)(GF)	13	Panko Prawns	16
Barramundi Tacos (2)	20	Chicken Tacos (2)	20

BURGERS

Veggie Burger (V) Zucchini, lentil and halloumi patty with garlic aioli, Swiss cheese, Asian slaw, tomato, young lettuce leaves, milk bun and a side of chips	28
Wagyu Beef Burger 150 grams of Wagyu beef, egg, bacon, beetroot, tomato, lettuce, aged cheddar cheese on a milk bun with chili aioli and a side of chips	28
Chicken Burger Grilled chicken breast fillets, Swiss cheese, avocado, bacon, tomato, lettuce on a milk bun with chili aioli and a side of chips	28
Prawn Tacos Soft crumbed prawns, avocado, tomato and onion salsa, Asian slaw, chili, coriander and Mexican spiced aioli	34

KIDS MENU

Pasta and Napoli sauce	12.5
Cheesy Carbonara	12.5
Chicken Nuggets & Chips	12.5
Grilled Chicken with Veggies	12.5
Calamari & Chips	12.5
Cheese Burger with Chips	15

DESSERTS

(All desserts served with fresh cream & seasonal berries)

Lemon Meringue	16
Flourless Chocolate (GF)	16
Black Forest	16
Wild Berry Cheesecake	16

(GF) Gluten Free

(V) Vegetarian

(VG) Vegan

DRINKS MENU

Ask a member of the team to see the full drinks menu for spirits, cocktails, bottled beers and more

SPARKLING WINE

	Glass	Bottle
Morgans Bay Sparkling Cuvee	11	45
Goat House Prosecco , Riverland, Australia	11	45
Chandon Brut , Yarra Valley, VIC		75

WHITE WINE

Morgans Bay Sauvignon Blanc	11	45
Morgans Bay Chardonnay	11	45
Jim Barry The Atherley Riesling , Clare Valley, SA	12	55
821 South Marlborough Sauvignon Blanc , Marlborough, NZ	12	55
Secret Stone Pinot Gris , Mornington Peninsula, VIC	12	55
Bird in Hand Bush Chardonnay , Adelaide Hills, SA		55

ROSÉ

Oxford Landing Martys Rose Rose	11	45
Cape Schanck Rose , Heathcote, VIC	12	50

RED WINE

Morgans Bay Shiraz Cabernet	10	45
Cape Schanck Pinot Noir , VIC	12	50
Boucher Heathcote Shiraz , Heathcote, VIC	12	55
Vigna Cantina Sangiovese , Barossa Valley, SA	12	55
Wynns The Gables Cabernet Sauvignon , Coonawarra, SA	12	55
Heathcote The Origin Shiraz , Heathcote VIC		90

SOFT DRINKS

Mineral Water 250ml, Soda Water, Coke, Coke No Sugar, Sprite, Ginger Beer, Fanta,	6
Mineral Water 750ml	14

BOTTLED BEER

Asahi 5.0%	11
Pure Blonde 4.2%	11
Corona 4.5%	11
James Boags Premium Light 2.5%	10
Carlton Draught 4.6%	11
Peroni 5.0%	12
Guinness 6.0%	15
Heineken 0.0%	9

CRAFT BEERS ON TAP

	Schooner	Pint
Tiger	11	12
Stella Artois	11	13
Monteiths Pale Ale	11	13
Monteiths Crushed Apple Cider	11	13

SPIRITS

Vodka	
Eristoff , Russia	10
Wyborowa , Poland	10
Grey Goose , France	14

Tequila	
Jose Cuervo Blue Agave Silver	10
Altos , Mexico	10
1800 Silver	12

Gin	
Bombay London Dry, United Kingdom	10
Mountain Goat Hopped Gin, VIC	13
Four Pillars Bloody Shiraz Gin, Healesville, VIC	14
Boodles Mulberry Gin	12

COCKTAILS

Aperol Spiritz	18
Aperol, Prosecco, Soda water	
Mimosa	18
Cointreau, Orange juice, Sparkling wine	
Pornstar Martini	20
Absolut Vanilla Vodka, Passionfruit, Passoa, White Chocolate Liqueur, Lime and Prosecco	
Strawberry & Coconut Margarita	20
1800 Coconut Tequila, Strawberry Liqueur, Fresh Lime, Strawberry puree	
Devil's Margarita	20
1800 Anejo Tequila, Fresh Lime, Sugar, With A Victorian Shiraz Float	
Classic Margarita	20
Jose Cuervo, Cointreau, Lime Juice	
Mojito	20
Bacardi rum, Lime Juice, Simple syrup, Soda water, Mint leaves	
Illusion	20
Midori, Eristoff, Cointreau, Pineapple juice, Lime juice	

Rum	
Bacardi Blanca, Puerto Rico	10
Kraken Black Spiced, USA	12
Captain Morgan	10
Mount Gay	11

Whiskey	
Jack Daniels Bourbon	11
Jameson , Ireland	10
Chivas Regal , Scotland	12
Balvenie Scotch	19