

# Restaurant 1903

Please let staff know of any dietary requirements or allergies

## MENU

### DELICATE CHOICES

<b>Peppered Calamari</b>	<b>28</b>
Extra tender fried calamari, parsley, fried shallots, chili arugula and chipotle mayo	
<b>BBQ Chicken and Quinoa Salad (GF)</b>	<b>30</b>
A salad of spinach, avocado, quinoa, fetta cheese, tomato, onion, toasted nuts and seeds with char-grilled chicken	
<b>Grilled Lamb Salad</b>	<b>34</b>
Lamb tenderloin, pickled baby beetroots, pumpkin, bocconcini, onion, chickpeas, roquette leaves, almond flakes, dried fruits and mint yoghurt	

### Mains

<b>Barramundi Fillet</b>	<b>34</b>
Marinated grilled Barramundi, charred sweet potato, buttered beans, coconut green curry sauce, coriander salad & confit cherry tomato	
<b>Fusion Salmon Soba</b>	<b>34</b>
Grilled crispy skin salmon on stir-fried organic soba noodle with capsicum, broccolini, oyster sauce and a hint of chili	
<b>Southern Ranges Porterhouse Steak 250 gram (GF)</b>	<b>38</b>
Grass finished porterhouse steak, duck fat potatoes, buttered asparagus & pepper corn jus	
<b>Lamb Fillet (GF)</b>	<b>35</b>
Duck fat potatoes, baby beetroots, grilled broccolini, almond and red wine jus	
<b>Double Bourbon Sticky Pork Ribs</b>	<b>35</b>
Twice cooked BBQ pork ribs, beer battered fries and Asian slaw	
<b>Chicken Parma</b>	<b>30</b>
Smoked leg ham, rich tomato sauce, melted cheese, crispy chips & garden salad	
<b>Japanese Crumbed Chicken Schnitzel</b>	<b>28</b>
Served with mixed garden salad and crispy chips	
<b>PAN SEARED FRESH PASTA &amp; RISSOTO</b>	
<b>Pumpkin and Sage Ravioli (V)</b>	<b>30</b>
Served with sun-dried tomatoes, wild mushrooms, spinach, basil pesto, burnt butter sauce and parmesan cheese	
<b>Prawn Linguine</b>	<b>34</b>
Linguine with sautéed prawns, spicy chorizo, zucchini, chili, garlic, capsicum and baby tomato, finished with wild roquette and lemon infused olive oil	
<b>Chicken and Mushroom Risotto (GF)</b>	<b>34</b>
Grilled chicken, portobello mushrooms and spinach in a creamy risotto, served with parmesan cheese and truffle oil	
<b>Vegan Risotto</b>	<b>30</b>
Roast pumpkin, mushroom, capsicum, rich tomato sauce and topped with mild harissa	
<b>Seafood Fried Rice</b>	<b>28</b>
Rice stir-fried with veggies, shrimps, squid, mussels and egg topped with grilled king prawns	

### SHARING PLATES

Bacon & Halloumi Stuffed Portobello Mushrooms (2) (GF)	<b>14</b>	BBQ Pork Ribs (GF)	<b>19</b>
Grilled Chorizo (GF)	<b>13</b>	Grilled Chicken (GF)	<b>17</b>
Grilled Prawns (GF)	<b>19</b>	Harissa Dip (V)(VG) (GF)	<b>11</b>
Salt & Pepper Squid	<b>17</b>	Avocado Dip (V)(VG) (GF)	<b>11</b>
Grilled Halloumi Cheese (V) (GF)	<b>13</b>	Panko Prawns	<b>18</b>
Barramundi Tacos (2)	<b>22</b>	Chicken Tacos (2)	<b>20</b>

### BURGERS

<b>Veggie Burger (V)</b>	<b>28</b>
Zucchini, lentil and halloumi patty with garlic aioli, Swiss cheese, Asian slaw, tomato, young lettuce leaves, milk bun and a side of chips	
<b>Wagyu Beef Burger</b>	<b>30</b>
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	
<b>Chicken Burger</b>	<b>30</b>
Grilled chicken breast fillets, Swiss cheese, avocado, bacon, tomato, lettuce on a milk bun with chili aioli and a side of chips	
<b>Prawn Tacos</b>	<b>35</b>
Soft crumbed prawns, avocado, tomato and onion salsa, Asian slaw, chili, coriander and Mexican spiced aioli	

### KIDS MENU

<b>Pasta and Napoli sauce</b>	<b>15</b>
<b>Cheesy Carbonara</b>	<b>15</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>15</b>
<b>Grilled Chicken with Veggies</b>	<b>15</b>
<b>Calamari &amp; Chips</b>	<b>15</b>
<b>Cheese Burger with Chips</b>	<b>17</b>

### DESSERTS

(All desserts except Ice cream served with fresh cream & seasonal berries)

<b>Lemon Meringue</b>	<b>17</b>
<b>Flourless Chocolate (GF)</b>	<b>17</b>
<b>Black Forest</b>	<b>17</b>
<b>Passion Fruit Cheesecake</b>	<b>17</b>
<b>Vanilla Ice cream</b>	<b>10</b>

(GF) Gluten Free

(V) Vegetarian

(VG) Vegan