Restaurant 1903
MENU

Please let staff know of any dietary requirements or allergies

DELICATE CHOICES

Peppered Calamari 29
Extra tender fried calamari, parsley, fried shallots, chili arugula and chipotle mayo

BBQ Chicken and Quinoa Salad (GF) 31
A salad of spinach, avocado, quinoa, fetta cheese, tomato, onion, toasted nuts and seeds with char-grilled chicken

Grilled Lamb Salad 35
Lamb tenderloin, pickled baby beetroots, pumpkin, bocconcini, onion, chickpeas, roquette leaves, almond flakes, dried fruits and mint yoghurt

SPECIALS (Free Glass of Soft Drink)

CHEESE BURGER SPECIAL + Drink 20

PIZZA SPECIAL (Grilled Chicken / Mexican) + Drink 24

Main Special + Drink + Dessert 45

***Chicken Parma / Chicken Schnitzel / Seafood Fried Rice / Wagyu Beef Burger / Chicken Burge**

SHARING PLATES

Grilled Chorizo (GF)	14
Grilled Prawns (GF)	20
Salt & Pepper Squid	18
Barramundi Tacos (2)	23
Grilled Chicken (GF)	18
BBQ Pork Ribs (GF)	20
Harissa Dip (V)(VG) (GF)	12
Avocado Dip (V)(VG) (GF)	12
Panko Prawns	19
Chicken Tacos (2)	21

MAINS

Barramundi Fillet 35
Marinated grilled Barramundi, charred sweet potato, buttered beans, coconut green curry sauce, coriander salad & confit cherry tomato

Fusion Salmon Soba 35
Grilled crispy skin salmon on stir-fried organic soba noodle with capsicum, broccolini, oyster sauce and a hint of chili

Steak - Southern Ranges Porterhouse 250g (GF) 39
Grass fed porterhouse steak, duck fat potatoes, buttered asparagus & red wine jus

Steak – Scotch Fillet 250g 43
Grass fed scotch fillet, charred sweet potato, buttered beans & gravy

Lamb Fillet (GF) 36
Duck fat potatoes, baby beetroots, grilled broccolini, almond and red wine jus

Pork Ribs - Double Bourbon Sticky 36
Twice cooked BBQ pork ribs, beer battered fries and Asian slaw

Garlic Prawns 36
Creamy garlic prawns, chili fragrance basmati rice and buttered broccolini

Chicken Parma 31
Smoked leg ham , rich tomato sauce, melted cheese, crispy chips & garden salad

Chicken Schnitzel 29
Served with mixed garden salad and crispy chips

PAN SEARED FRESH PASTA & RISSOTO

Pumpkin and Sage Ravioli (V) 31
Served with sun-dried tomatoes, wild mushrooms, spinach, basil pesto, burnt butter sauce and parmesan cheese

Prawn Linguine 35
Linguine with sautéed prawns, spicy chorizo, zucchini, chili, garlic, capsicum and baby tomato, finished with wild roquette and lemon infused olive oil

Chicken and Mushroom Risotto (GF) 35
Grilled chicken, portobello mushrooms and spinach in a creamy risotto, served with parmesan cheese and truffle oil

Vegan Risotto 31
Roast pumpkin, mushroom, capsicum, rich tomato sauce and topped with mild harissa

Seafood Fried Rice 29
Rice stir-fried with veggies, eggs, shrimps, squid and mussels topped with grilled king prawns

BURGERS

Wagyu Beef Burger 31
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

Chicken Burger 31
Grilled chicken breast fillets, Swiss cheese, avocado, bacon, tomato, lettuce on a milk bun with chili aioli and a side of chips

Prawn Tacos 36
Soft crumbed prawns, avocado, tomato and onion salsa, Asian slaw, chili, coriander and Mexican spiced aioli

KIDS MENU

Pasta and Napoli sauce	16
Cheesy Carbonara	16
Chicken Nuggets & Chips	16
Grilled Chicken with Veggies	16
Calamari & Chips	16
Cheese Burger with Chips	18

Extras ($12 each)

Garlic Bread **Wedges** **Chips** **Garden Salad**

DESSERTS

(All desserts except Ice cream served with fresh cream)

Lemon Meringue	14
Flourless Chocolate (GF)	14
Black Forest	14
Passion Fruit Cheesecake	14
Vanilla Ice cream	10

SOFT DRINKS

Mineral Water 250ml, Soda Water, Coke, Coke No Sugar, Sprite, Ginger Beer, Fanta, Ginger Ale 6
Apple Juice, Orange Juice, Pineapple Juice
Lemon Lime Bitters, Raspberry Lemonade
Bottled Water

Mineral Water 750ml 14

(GF) Gluten Free (V) Vegetarian (VG) Vegan