



nineteen 21



restaurant and bar

M E N U

BREADS

FRESH FROM OUR BAKERY

GARLIC BREAD 8.50
add tasty cheese 9.50

BRUSCHETTA for two 13.50
with tomato, basil and bocconcini

ENTRÉE

THAI PUMPKIN SOUP (GF) 11.50
creamy lightly spiced pumpkin soup with coconut milk

CHARGRILLED VEGETABLE STACK (V) (GF) 12.50
rocket salad and balsamic reduction

SMOKED SALMON TARTLET 14.50
avocado mousse and mixed greens

POLENTA CRUSTED CHICKEN TENDERS 14.50
peperonata, rocket and pesto oil

ASIAN PORK BELLY BITES 14.50
Asian marinated pork belly pieces with an apple and chilli salad and ginger caramel dressing

PEKING DUCK PANCAKES (3) 15.50
peking duck breast, hoisin sauce, pancake, cucumber, carrot and shallots

BEER BATTERED FRIES SM 6.00 LG 8.50

MAINS CHEESE

GRILLED HALOUMI ON PANZANELLA SALAD (V) 25.50
grilled haloumi on an Italian panzanella salad, basil leaves and balsamic dressing

SPAGHETTI VONGOLE AND CRUSTY BREAD 25.50
sauteed clams, chilli, garlic, parsley, olive oil and lemon tossed through spaghetti with crusty bread and salsa verde

HONEY GLAZED PORK SIRLOIN STEAK 26.50
pork sirloin steak glazed in honey and mustard, potato rosti, rocket, asparagus, roasted cherry tomatoes and mustard sauce

ROASTED PESTO CHICKEN BREAST (GF) 26.50
lemon risotto, baby spinach and asparagus

BARRAMUNDI GRILLED (GF AVAILABLE) OR CRUMBED 27.50
select beer battered fries or potato with salad or vegetables
Add avocado and Béarnaise sauce 6.00

TANDOORI LAMB RUMP (GF) 27.50
tandoori marinated lamb rump, biryani rice, cucumber, carrot salad and riata

SEARED SALMON FILLET 28.50
potato and pumpkin gratin, pea purée, balsamic tomatoes, dill and fennel

GRILLED RUMP STEAK (300G) (GF) 28.50
select beer battered fries or potato with salad or vegetables

GRAIN FED SIRLOIN STEAK WITH MORTON BAY BUGS 39.50
250 gram angus sirloin steak with battered bugs, garlic cream sauce, served with potatoes and salad or vegetables

SEAFOOD PLATTER (24 hours notice required) 100.00
tiger prawns, moreton bay bugs, crumbed prawn cutlets, scallops in the shell with asian dressing, crumbed whiting, grilled squid, fresh rock oysters, oysters kilpatrick, beer battered fries, garden salad

MEMBERS
DISCOUNT 10%

SAUCES

MUSHROOM, PEPPER, BÉARNAISE, DIANE
OR MAÎTRE D BUTTER 4.00

AVOCADO AND BÉARNAISE 6.00

GRILLED PRAWN TOPPER (3 PRAWNS) 6.00

SWEET TEMPTATIONS 10.00

ALL DESSERTS ARE MADE IN THE BAKERY BY OUR
TALENTED PASTRY CHEFS.

Daily selections available.

Please ask your waiter for tonight's selection

SIGNATURE MEAL AND WINE 68.00 SPECIALS

SIMPLY CHOOSE TWO OF THESE CHEF SELECTED
MAIN MEALS AND A BOTTLE OF WINE FROM THE
SELECTIONS BELOW:

BARRAMUNDI GRILLED (GF AVAILABLE) OR CRUMBED

select beer battered fries or potato, salad or vegetables

GRILLED HALOUMI ON PANZANELLA SALAD

grilled haloumi on an Italian panzanella salad, basil leaves and
balsamic dressing

GRILLED RUMP STEAK (300G) (GF)

select beer battered fries or potato with salad or vegetables

SPAGHETTI VONGOLE AND CRUSTY BREAD

sauteed clams, chilli, garlic, parsley, olive oil and lemon tossed
through spaghetti with crusty bread and salsa verde

HONEY GLAZED PORK SIRLOIN STEAK

pork sirloin steak glazed in honey and mustard, potato rosti,
rocket, asparagus, roasted cherry tomatoes and mustard
sauce

ROASTED PESTO CHICKEN BREAST (GF)

lemon risotto, baby spinach and asparagus

MEMBERS
DISCOUNT 10%

WOLF BLASS BILYARA SPARKLING BRUT

WOLF BLASS BILYARA CHARDONNAY

WOLF BLASS BILYARA SAUVIGNON BLANC

WOLF BLASS BILYARA SHIRAZ

HARTOGS PLATE MOSCATO

THE GABLES COONAWARRA CABERNET
SAUVIGNON