

nineteen 21

restaurant and bar

M E N U

BREADS

FRESH FROM OUR BAKERY

GARLIC BREAD	8.50
add tasty cheese	9.50
Pesto and Fetta Pizza Bread for two	14.50

ENTRÉE

CLAM CHOWDER white clams served in a thick creamy fish chowder with potato and saffron oil.	12.50
ZUCCHINI AND LENTIL FRITTERS (V) lightly spiced zucchini and lentil fritters served with minted yoghurt and mixed greens.	12.50
GRILLED HALOUMI with PROSCIUTTO Grilled haloumi cheese topped with prosciutto, balsamic figs, roasted pistachios, and micro herbs.	14.50
SMOKED CHICKEN TENDERS with watercress, pear, pecan salad finished with a Green Goddess dressing.	15.50
ROASTED PEKING DUCK BREAST Roasted peking duck breast served with a carrot, cucumber, beansprout and mint salad finished with a star anise dressing.	16.50
SEARED SCALLOPS with LEMON CAPER BUTTER (6) Seared scallops with lemon caper butter and a tomato dill salsa.	16.50
BEER BATTERED FRIES	SM 6.00 LG 8.50

MAINS CHEESE

ROASTED AUTUMN VEGETABLES AND QUINOA SALAD roasted Autumn vegetables tossed with red and white quinoa, rocket, dried cranberries, and cherry tomatoes dressed in a light vinaigrette.	25.50
STIR-FRIED SQUID with OYSTER SAUCE stir-fried squid with Asian greens, hokkien noodles and oyster sauce.	26.50
ROASTED SUMAC CHICKEN BREAST Sumac spiced chicken breast with cauliflower purée, potato croquette, broccolini, baby carrots, confit garlic purée and creamy jus.	27.50
SOUTHERN STYLE PULLED BEEF BRISKET tender pulled beef with sweet corn purée, sautéed sweet potato, vegetable succotash and spiced BBQ sauce.	27.50
BARRAMUNDI GRILLED (GF AVAILABLE) OR CRUMBED select beer battered fries or potato with salad or vegetables add avocado and Béarnaise sauce	27.50 6.00
CRISPY SKIN ATLANTIC SALMON seared salmon fillet on creamy lemon risoni, leek, cherry tomato, and wilted spinach.	28.50
PORK SHOULDER YELLOW CURRY succulent pork shoulder in a mild yellow curry sauce served with coconut, chilli and lime rice, naan bread and sautéed greens.	28.50
GRILLED RUMP STEAK (300G) (GF) select beer battered fries or potato with salad or vegetables	28.50
GRAIN FED SIRLOIN STEAK WITH MORTON BAY BUGS 250 gram angus sirloin steak with battered bugs, garlic cream sauce, served with potatoes and salad or vegetables	39.50
SEAFOOD PLATTER (24 hours notice required) tiger prawns, battered 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	100.00

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

ROASTED AUTUMN VEGETABLES AND QUINOA SALAD
roasted Autumn vegetables tossed with red and white quinoa,
rocket, dried cranberries, and cherry tomatoes dressed in a
light vinaigrette.

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

STIR-FRIED SQUID with OYSTER SAUCE
stir-fried squid with Asian greens, hokkien noodles and oyster
sauce.

ROASTED SUMAC CHICKEN BREAST
sumac spiced chicken breast with cauliflower purée, potato
croquette, broccolini, baby carrots, confit garlic purée and
creamy jus.

SOUTHERN STYLE PULLED BEEF BRISKET
tender pulled beef with sweet corn purée, sautéed sweet
potato, vegetable succotash and spiced BBQ sauce.

MEMBERS
DISCOUNT 10%

WOLF BLASS BILYARA SPARKLING BRUT

WOLF BLASS BILYARA CHARDONNAY

WOLF BLASS BILYARA SAUVIGNON BLANC

WOLF BLASS BILYARA SHIRAZ

HARTOGS PLATE MOSCATO