

beginning

bread

sour dough w churned butter and roasted garlic **12**

arancini v **22**

pea, mint, pecorino w baby spinach & garlic cream

soft shell crab **23**

five spice, bok choy, snow peas, fried shallots, bean sprouts & caramelised chilli dressing

veal g/f **24**

medallions w ratatouille, herb polenta & basil pesto

scallops g/f **25**

corn puree, fennel, roquette & radish & lemon

chicken terrine g/f **24**

tarragon, prosciutto, pistachio, fig chutney,
french mustard & char grilled sour dough

v – vegetarian

gf – gluten free

sorry we are unable to split bills

middle

snapper g/f **34**
w vongole, kipfler potatoes, asparagus & citrus burre
blanc

pithivier **30**
braised chicken w puff pastry, leek, oyster mushrooms
& jus

haloumi v/gf **28**
w char grilled eggplant, zucchini, butternut
pumpkin & red capsicum pesto

pork belly **33**
sticky soy caramel w spiced roasted pumpkin & asian
slaw

sirloin g/f **35**
pomme anna, mushie pea, shiraz jus w salt & pepper
onion rings

sides

shoestring fries w aioli **9/12**

eighteen 70 salad w greens, walnuts, kumera,
tomato & red onion **12**

steamed greens w roasted garlic butter **12**

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end

petit four	6
a selection of handmade sweets, perfect to have with coffee	
honeycomb panna cotta g/f	14
w violet cream, white chocolate, banana chips, honeycomb & crystallised violets	
cannoli	16
w lemon curd, raspberry sorbet, pistachio praline & persian fairy floss	
chocolate	15
dark chocolate brownie, kahlua ice cream, espresso caviar, caramel crackle & white chocolate anglaise	
eighteen 70 cheese	22
Stokes point smoked cheddar TAS Woodside Cheese Charleston Jersey brie SA La Vera adel-blue SA	
affogato g/f	15
espresso, frangelico & vanilla ice cream	

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