



nineteen21 restaurant

Menu

BREADS

FRESH FROM OUR BAKERY

Garlic Bread 8.50

Turkish Bread 9.50
With duo of dips

ENTRÉE

Potato, Leek and Bacon Soup 9.00
Crispy bacon chips and fried leek

Corn Flake Crumbed Chicken Tenders 13.50
Crispy tortilla, rocket, charred corn, avocado salad with aioli sauce

King Prawns, Smoked Salmon and Avocado Stack 14.50
Tomato salsa, basil and olive oil

Prawn Spring Roll 14.50
With Asian slaw and cucumber dipping sauce

Beer Battered Fries **SMALL** 6.00
LARGE 8.50





MAINS

Satay Vegetable, Cashew and Hokkien Stir-Fry	26.50
Wok fried vegetables, peanut sauce, hokkien noodles, cashew and toasted coconut	
Salt Baked Pork Belly	27.50
Potato gratin, celeriac, baby carrots, broccolini	
Barramundi Grilled (GF available) or Crumbed	27.50
Select beer battered fries or potato, salad or vegetables	
Add Avocado and Béarnaise Sauce	6.00
Grilled Rump Steak (300G) (GF)	28.00
Select beer battered fries or potato, salad or vegetables	
Crispy Skin Salmon	28.50
Warm potato salad, asparagus and salsa verde	
Char-Grilled Baby Octopus and Haloumi	28.50
Mediterranean salad, artichoke hearts and grilled asparagus	
Roasted Duck l' Orange	29.50
Paris mash, broccolini, roasted parsnips, orange segments and jus	
Reef & Beef (200G) (GF)	30.50
Rib fillet, grilled prawns, béarnaise sauce (optional)	

SAUCES

Mushroom, Pepper, Béarnaise, Diane Sauce or Maître d Butter	4.00
Avocado and Béarnaise Sauce	6.00
Grilled Prawn Topper (3 prawns)	6.00



SIGNATURE

68.00

MEAL AND WINE 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

Char-Grilled Baby Octopus and Haloumi

Mediterranean salad, artichoke hearts and grilled asparagus

Grilled Rump Steak (300G) (GF)

Select beer battered fries or potato, salad or vegetables

Salt Baked Pork Belly

Potato gratin, celeriac, baby carrots, broccolini

Satay Vegetable, Cashew and Hokkien Stir-Fry

Wok fried vegetables, peanut sauce, hokkien noodles, cashew and toasted coconut

- Wolf Blass Bilyara Sparkling Brut
- Wolf Blass Bilyara Chardonnay
- Wolf Blass Bilyara Sauvignon Blanc
- Wolf Blass Bilyara Shiraz
- Hartogs Plate Moscato
- Jamiesons Run Cabernet Sauvignon



SWEET TEMPTATIONS 11.00

All desserts are made in the bakery by our talented pastry chefs.

Salted Caramel Tart

With vanilla bean ice cream and French macaron

Affogato Steamed Pudding

With vanilla bean ice cream, Frangelico coffee syrup

