



nineteen21 restaurant

Menu



BREADS

FRESH FROM OUR BAKERY

Garlic Bread	8.50
Crusty Bread Sticks With tomato chutney	9.50

ENTRÉE

Grilled Byron Bay Haloumi	12.50
Char-grilled haloumi with BBQ corn salsa, baby watercress and balsamic reduction	
Ham Hock Terrine	13.50
With piccalilli, soft boiled egg and sourdough	
Seared Scallops in the Shell (4)	15.50
Scallops seared and served in the shell with Asian dressing, green paw paw and herb salad	
Malaysian Chicken Laksa	15.50
Creamy chicken curry soup with vermicelli noodles, chilli, lime, coconut and coriander	
Beer Battered Fries	SMALL 6.00 LARGE 8.50



MAINS

Members
Discount
10%

Mushroom and Lentil Pasta (V) (GF)	26.50
Mushroom and lentil 'vegetarian balls' tossed with ratatouille, lentil fusilli pasta and basil	
Pork and Fennel Meatballs	27.50
Tossed with ratatouille, lentil fusilli pasta and basil	
Marinated Chicken Breast	27.00
Roasted Chicken Breast marinated in lemon and oregano on Mediterranean rice pilaf with broccolini and smoked tomato coulis	
Tandoori Chicken Salad Bowl	27.50
Tandoori chicken breast with vermicelli noodles, carrot, cucumber, tomato, peanuts and yoghurt	
Grilled Sweetlip Fillets	27.50
Grilled sweetlip fillets with lime pepper wedges, pea purée and rocket and fennel salad	
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	
Roasted Lamb Rump (200G)	29.50
Roasted lamp rump with rosemary potatoes, slow roasted tomato, asparagus, mint jelly and mustard jus	
Reef & Beef (200G) (GF)	30.50
Rib fillet, grilled prawns, béarnaise sauce (optional)	
Seafood Platter	100
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	

SAUCES

Mushroom, Pepper, Béarnaise, Diane or Maître d Butter	4.00
Avocado and Béarnaise	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

Mushroom and Lentil Pasta (V) (GF)

Mushroom and lentil "Vegetarian balls" tossed with ratatouille, lentil fusilli pasta and basil

Grilled Rump Steak (300G) (GF)

Select beer battered fries or potato, salad or vegetables

Marinated Chicken Breast (250G) (GF)

Roasted Chicken Breast marinated in lemon and oregano on Mediterranean rice pilaf with broccolini and smoked tomato coulis

Grilled Sweetlip Fillets

Grilled sweetlip fillets with lime pepper wedges, pea purée and rocket and fennel salad

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

Members
Discount
10%

SWEET TEMPTATIONS 11.00

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

Daily selections available.

Please ask your waiter for tonight's selection