



nineteen21 restaurant

Menu



BREADS

FRESH FROM OUR BAKERY

Garlic Bread	8.50
Garlic Bread with Tasty Cheese	9.50
Baked Focaccia, Honey, Fig and Walnut Compote (V) (for two)	12.50

ENTRÉE

Tomato, Basil and Bacon Soup (GF)	10.00
Rich tomato soup with crispy bacon pieces, fried basil and olive oil	
Mushroom Arancini Balls (3) (V)	12.50
Creamy mushroom risotto crumbed and fried, basil mayonnaise and micro greens	
Vegetarian Dolmades (V)	12.50
Roasted capsicum, eggplant, zucchini and rice wrapped in vine leaves served with a rocket, olive and fetta salad	
Vietnamese Prawn Cakes (2) (GF)	14.50
Crisp slaw with green chilli mayonnaise and lime dipping sauce	
Seafood Fritto Misto (GF)	15.50
Barramundi, prawns and squid fried in lemon pepper seasoning, lime aioli and mixed greens	
Char-Grilled Lamb Cutlet with Sumac	15.50
Sumac seasoned lamb cutlet on Moroccan couscous, orange, dates, almonds, harissa, lemon and thyme yoghurt	

Beer Battered Fries	SMALL 6.00
	LARGE 8.50



nineteen21

restaurant and bar

MAINS

Members
Discount
10%

Balsamic Mushroom and Grana Padano Risotto (V) (GF) 25.50

Assorted mushrooms sauteed with balsamic vinegar tossed through a creamy risotto with rocket leaves dried cherry tomatoes and Grana Padano cheese

Thai Beef Salad 27.50

Marinated beef fillet seared and tossed through a Thai herb and noodle salad, peanuts, bean sprouts, carrot, cherry tomatoes and a sesame soy lime dressing

Vegetarian option with Marinated tofu 24.50

Pork Belly Ramen 26.50

Slow cooked pork belly with soba noodles, bok choy, chilli and soft-boiled soy egg in a light ramen broth

Spiced Chicken and Cashew Ballotine (GF) 26.50

Roasted chicken ballotine filled with cashew nuts and herbs on a carrot and coconut puree, Bombay potatoes, spiced lentils, snow peas and yoghurt

Coq Au Vin 26.50

Braised chicken pieces, speck, mushrooms and onions, Paris mash, broccolini and a rich red wine sauce

Greek Mezze Plate 27.50

Charred baby octopus, grilled haloumi skewers, vegetarian dolmade, Greek salad, artichokes, beetroot dip, tzatziki and pita bread

Barramundi Grilled (GF available) or Crumbed 27.50

Select beer battered fries or potatoes, salad or vegetables

Add Avocado and Béarnaise Sauce 6.00

Grilled Rump Steak (300G) (GF) 28.00

Select beer battered fries or potatoes, salad or vegetables

Grain Fed Sirloin Steak with Morton Bay Bugs 39.50

250-gram Angus Sirloin steak with grilled bugs, garlic cream sauce, served with beer battered fries or potatoes and salad or vegetables

Seafood Platter (pre-order preferred) 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:

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Discount
10%

Balsamic Mushroom and Grana Padano Risotto (V) (GF)

Assorted mushrooms sauteed with balsamic vinegar tossed through a creamy risotto with rocket leaves dried cherry tomatoes and Grana Padano cheese

Pork Belly Ramen

Slow cooked pork belly with soba noodles, bok choy, chilli and soft-boiled soy egg in a light ramen broth

Spiced Chicken and Cashew Ballotine (GF)

Roasted chicken ballotine filled with cashew nuts and herbs on a carrot and coconut puree, Bombay potatoes, spiced lentils, snow peas and yoghurt

Barramundi Grilled (GF available) or Crumbed

Select beer battered fries or potato, salad or vegetables
Add Avocado and Béarnaise Sauce

6.00

Grilled Rump Steak (300G) (GF)

Select beer battered fries or potato, salad or vegetables

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 9.00

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

Apple Butterscotch Pudding with pouring custard
Coffee Bitter Chocolate & Almond Bar
Orange & Vanilla Bean Panna Cotta with Swiss Meringue

