



nineteen21 restaurant

Menu



BREADS

FRESH FROM OUR BAKERY

Garlic Bread	8.50
Add Tasty Cheese	9.50
Turkish Bread	12.50
With beetroot and fetta dip	

ENTRÉE

Chicken and Corn Chowder	10.50
With chicken breast in a thick and creamy corn chowder	
Chicken Tenders Wrapped in Prosciutto (GF)	13.50
Grilled chicken tenders wrapped in prosciutto on tomato and pearl barley risotto with capsicum coulis	
Moroccan Spiced Pumpkin Flowers (V)	14.50
Lightly battered pumpkin flowers with Moroccan spiced filling on whipped fetta with balsamic reduction and micro herbs	
Lemon Panko Crumbed Barramundi	14.50
With mixed greens and chunky tartare	
Steamed Pork Gyoza	14.50
With lime dipping sauce	
Charred Baby Octopus	15.50
On white bean and garlic purée with grilled artichokes, chorizo crumb and red veined sorrel	
Beer Battered Fries	SMALL 6.00 LARGE 8.50



MAINS

Members
Discount
10%

Falafel and Spiced Couscous Salad Bowl (V) Lightly baked falafel balls with rocket, pumpkin, chickpeas, mint, tomato, pita bread, tzatziki and hommus	24.50
Pumpkin, Chorizo and Spinach Fettuccine Roasted balsamic pumpkin, chorizo and spinach tossed through fettuccine with olive oil and Grana Padano cheese	24.50
Char-Grilled Pork Cutlet (GF) With sweet potato mash, baked apple, beetroot, broccolini and prune jus	26.50
Hungarian Beef Cheek Goulash Braised beef cheeks in a hearty goulash sauce with green beans topped with a potato and chive dumpling	26.50
Chimichurri Baked Chicken (GF) With garlic chat potatoes, blackened corn, broccolini and chimichurri sauce	26.50
Barramundi Grilled (GF available) or Crumbed Select beer battered fries or potato, salad or vegetables Add Avocado and Béarnaise Sauce	27.50 6.00
Seared Salmon Fillet On wilted greens with crispy potato galette, tomato and a dill cream sauce	27.50
Grilled Rump Steak (300G) (GF) Select beer battered fries or potato, salad or vegetables	28.00
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 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	100.00

SAUCES

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

Members
Discount
10%

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

Seared Salmon Fillet
On wilted greens with crispy potato galette, tomato and a dill cream sauce

Grilled Rump Steak (300G) (GF)
Select beer battered fries or potato, salad or vegetables

Falafel and Spiced Couscous Salad Bowl (V)
Lightly baked falafel balls with rocket, pumpkin, chickpeas, mint, tomato, pita bread, tzatziki and hommus

Char-Grilled Pork Cutlet (GF)
With sweet potato mash, baked apple, beetroot, broccolini and prune jus

Chimichurri Baked Chicken (GF) With garlic chat potatoes, blackened corn, broccolini and chimichurri sauce

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 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

