

# A Celebration of Coastal Dining

## S U M M E R S E T M E N U

From 10 guests.  
2 courses: \$75. 3 courses: \$85.

Ask our friendly team for [wine-matching](#)  
& dietary suggestions.

### WHILST YOU DECIDE, A LITTLE EXTRA?

✓ Bread selection, Pepe Saya butter, smoked salt \$7

✓ Truffle & parmesan arancini, aioli \$14

Taro crisps, raita, rosemary salt \$14

✓ Curry leaf hand-stretched roti, samosa stuffing, apricot chutney \$15

Why not considering 1908 for NYE, Valentine's Day, Mother's Day?  
Download our [events brochure](#) & discover with [Julien](#)  
how to make your next [private or corporate event unique & unforgettable!](#)  
Credit card +1.75%. Public holidays +15%.

## TRUFFLE & PARMESAN ARANCINI

### FIRST

Trio of Sydney rock oysters:  
natural, Vietnamese nam jim, Kilpatrick <sup>GF, DF</sup>

Smokey BBQ lamb ribs, beetroot purée, creamy Viet slaw <sup>GF, DF</sup>

Tuna ceviche, mango, avocado, wasabi aioli, fennel, beetroot crisps <sup>GF, DF</sup>

Roasted Ras El Hanout cauliflower à la Muhammarrah  
pickled onion, herbs, pomegranate & tamarind dressing <sup>GF DF, Vegan</sup>

### SECOND

Free-range grass-fed eye fillet (200g),  
grilled asparagus, purée de pommes de terre, roasted fennel, jus de Porto +\$5 <sup>GF</sup>

[Fish of the day](#), quinoa tabouleh, orange, leek sauce <sup>GF (DF option)</sup>

Crispy pork belly,  
glazed radish, carrot purée, caramelised apple, apple cider jus <sup>GF, DF</sup>

Swiss brown mushroom orecchiette, garlic, cream, gremolata <sup>(Vegan/GF/DF options)</sup>

### THIRD

Double chocolate Oreo & passionfruit mousse, passionfruit sorbet, fruits <sup>GF</sup>

New York baked cheesecake,  
raspberry compote, fresh coconut, seasonal berries

Kulfi ice-cream à-la-Moghul, apple chutney, oats crumble



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