

# 115 GRILL & BREWHOUSE

**Cape Vine Wines - Glass 7.00 Bottle 32.00**

## **Sparkling**

**Premium Brut Cuvee NV** – South Eastern Australia 11% Alc Vol

A bright, fresh Sparkling with attractive green hues, a fine gas bead and persistent mousse. Delicate and lively with lemon blossom and stone fruit aromas, vibrant citrus flavours with a refreshing crisp, well balanced finish

## **White Wine**

**Riesling** - Margaret River, WA 12% Alc Vol

Intense aromas of fresh limes, floral notes and garden perfumes penetrate the nose. The palate is generous with citrus flavors of lemon and lime carrying over seamlessly from the nose, a wine with a core of natural acidity, providing terrific balance and a great palate length.

**Sauvignon Blanc** - Margaret River, WA 12.0% Alc Vol

The alluring charm of Sauvignon Blanc from Margaret River is in part due to the cool climate of the region its intense cut grass and passionfruit characters. A refreshing style of wine made for enjoyment with friends.

**Chardonnay** - Margaret River, WA 13.5% Alc Vol

Intense aromas of white peach, orange blossom and sautéed lemon, a new style chardonnay is both richly flavored yet light and refreshing. The palate has the wonderful mix of fresh fruit characters with linear acidity that drives the flavor and makes the wine finish dry.

**Moscato** - Margaret River, WA 8.6% Alc Vol

This wine is intensely aromatic, displaying the whole spectrum of tropical aromas, from passionfruit, lychees through to pineapples and citrus. The palate is layered and flavorsome with a soft finish.

## **Red Wine**

**Merlot** - Margaret River, WA 14% Alc Vol

Some of the greatest wines in the world are Merlot. This Merlot is a soft wine full of mulberries, black cherries, plums with subtle spice and integrated oak.

**Pinot Noir** - Pemberton, WA 13% Alc Vol

Lifted aromas of dark cherries, raspberries and fragrant rose petals, supported by faint chocolate and mocha characters with a hint of pepper berry spice. A concentrated wine with a long, soft finish.

**Shiraz** - Margaret River, WA 14% Alc Vol

An easy drinking shiraz showing aromas of blackcurrants, ripe plums, chocolate coconuts, white pepper, bay leaf and other Eastern spices, the clever use of French and American oak compliments the fruit aroma by providing some smoky overtones and cedar nuances. The palate is full of ripe fruit yet still exists as an elegant style of wine.

**Cabernet Sauvignon** - Winemaker's Reserve, WA 14% Alc Vol

Intense aromas of blackcurrants, plums and black cherries with a toasted chocolate menthol background, violets add freshness to the rich complexity and the palate is full of rick dark fruits filling your mouth.



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## SMALL PLATES

### Garlic & Herb Bread **GF\*/V**

French Baguette, Garlic & Herb Butter  
\$6.00 (4pcs)

### Warm Olives **GF/V**

Marinated Olives, Almonds,  
Provolone Dolce - \$6.00

### Sweet Corn Fritters **V**

Chilli Jam, Thai Herb Salad - \$8.00 (4pcs)

### Pea & Mint Arancini **V**

Pea, Mint & Provolone Cheese - \$10.00 (4pcs)

### Sticky Pork Belly **GF\***

Twice Cooked Belly, Miso, Papaya Salad, Chilli Dressing  
\$10.00 (4pcs)

### Pulled BBQ Pork Slider

Brioche Bun, Asian Slaw, Kewpie Mayo  
\$11.00 (2pcs)

### Crab Cakes

Lime Aioli, Sriracha, Fennel - \$12.00 (4pcs)

### Soup of the Day **GF\***

Please ask your wait staff for today's soup  
Served with Warm Garlic Bread  
\$12.00

### Salt & Pepper Calamari **GF\***

Lemon Pepper, Lime Aioli, Lemon Wedge - \$14.00

### Chicken & Chive Croquettes

Aioli, Romesco - \$15.00 (4pcs)

### Coffin Bay Oysters (SA) **GF\***

Natural – Shallot Vinaigrette, Lemon  
Baked - Kilpatrick  
Yuzu Pearls  
½ Doz \$20.0 / Doz \$38.0

Belgian Fries, Aioli – Sml \$5.50 / Lrg \$8.00 **GF/V**

Beer Battered Chips, Aioli – Sml \$6.50 / Lrg \$9.00 **V**

## 115 WINGS

### Fried Chicken Wings Tossed Through Our Hand-Crafted Signature Sauces:

*BBQ Glaze;  
Classic Chipotle;  
115 Death Sauce.*

Served with Celery Sticks & Gorgonzola Sauce **GF**

4pcs - \$6.00  
10pcs - \$12.00  
15pcs - \$18.00

## BAR MAINS

### Open Steak Sandwich **GF\***

Flat Iron Steak, Cheddar Cheese, Roquette,  
Tomato Chutney, Grilled Sourdough, Aioli, Fries  
\$16.00

### 115 Chicken Caesar Salad **GF\***

Baby Cos, Poached Egg, White Anchovies, Parmesan,  
Crispy Pancetta, Crostini & Caesar Dressing  
\$18.00

### 115 Wagyu Burger **GF\***

Wagyu Beef Patty, Brioche Bun, Tomato, Pickles, Cheddar  
Cheese, Cos Lettuce, Tomato Chutney, Fries, Aioli  
\$18.00

### Chicken Schnitzel

Crumbed Chicken Breast Schnitzel,  
Mixed Leaves, Fries & Aioli  
\$22.00

### Salt & Pepper Calamari **GF\***

Calamari, Lemon Pepper, Asian Slaw, Fries,  
Lime Aioli, Lemon Wedge  
\$24.00

### 115 Fish & Chips

House Brewed Beer Battered Flake, Asian Slaw, Fries,  
Tartare Sauce, Lemon Wedge  
\$24.00

### Chicken Parma

Crumbed Chicken Schnitzel, Smoked Ham, Napoli,  
Cheese Blend, Mixed Leaves, Fries  
\$25.00

**GF – Gluten Free / V – Vegetarian / GF\* - Available on request**