

115 Grill & Brewhouse

Small Plates

Suitable as an entree or as part of a selection to share

Grilled Turkish Bread - labne, za'atar V, GF*	3pcs - 6.00
Warm Olives - marinated in garlic, thyme & chilli GF, V	6.00
Fries - tomato sauce GF, V	8.00
Beer Battered Chips - tomato sauce V	8.50
	6pcs - 8.00
115 Chicken Wings – served with our hand-crafted chipotle mayonnaise sauce: GF	12pcs - 14.00
Grilled Haloumi - poached figs GF, V	3pcs - 10.00
Duck Bao - slow cooked duck, scallion, cucumber, spicy hoisin	2pcs - 11.00
Croquettes - mushroom, chive V	3pcs - 12.00
Pulled Pork Slider - brioche bun, cabbage slaw, chipotle sauce	2pcs - 12.00
Sticky Pork Belly - twice cooked belly, miso, apple salad, lime dressing GF*	3pcs - 14.00
Calamari - chilli salt, lime, citrus herb aioli GF	15.00
Vodka & Beetroot Cured Salmon – pickled red onion, micro herb salad, herb aioli GF	15.00
American Style Pork Ribs - bbq glaze	3pcs - 16.00

Classics

Soup of the Day - turkish bread GF*	12.00
115 Steak Sandwich - sourdough, bacon, cheddar cheese, lettuce, tomato, tomato relish, fries GF*	18.00
115 Wagyu Burger - brioche, bacon, cheddar cheese, tomato relish, lettuce, pickles, aioli, fries GF*	18.00
115 Beer Battered Fish & Chips - flake, fries, leaf salad, tartare, lemon GF*	24.00
Chicken Schnitzel / Parma - mixed leaf salad, fries, lemon	25.00
Main Calamari - chilli salt, lime, citrus herb aioli, mixed leaf salad, fries GF	25.00

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Large Plates

Falafel V	25.00
Pita, tzatziki, tabouli	
Jamaican Jerk Chicken	28.00
Marinated chargrilled chicken thighs, mixed grain, dried fruits, herbs, feta cheese	
Gnocchi V	28.00
Pumpkin, spinach, sage, pine nuts	
Risotto GF, V*	28.00
Chicken, wild porcini mushrooms, spinach, truffle oil	
Braised Lamb Shank GF*	32.00
Mash potato, pea, pangrattato, red wine jus	
Twice Cooked Crispy Skin Pork Belly GF	32.00
Potato and oregano gratin, wilted spinach, fig jam, red wine jus	
Fish of the Day GF*	34.00
Please ask today's fish and accompaniments	
Prawn Aglio e Olio GF*	35.00
Linguini, prawns, chilli, olive oil, parsley, garlic, spinach	

From the Grill

All grill items are served with your choice of: Beer Battered Chips & Mixed Leaf Salad **OR** Broccolini & Mash

300g Porterhouse GF*	38.00
Angus Riverina, Southern NSW, 120-day Grain Fed, Black Angus, MBS 2+	
200g Eye Fillet GF*	40.00
Great Southern Pinnacle, Tasmania, 100% Pasture Fed, English Breed, MB 4+	
350g Scotch GF*	42.00
Wilderness Beef, Northwest Tasmania, 100% Pasture Fed, Angus & Hereford, MBS 3+	

Sauces: Shiraz Jus, Mushroom, Peppercorn, Garlic Butter \$3.00

Sides

Fries – tomato sauce GF, V	5.50
Beer Battered Chips - tomato sauce V	6.00
Mixed Leaf Salad - frisee, radicchio, radish, house dressing V, GF	6.50
Mash Potato V, GF	6.50
Green Beans - parmesan, bacon crisps GF	8.00
Broccolini - smoked almonds, shallots, chilli V, GF	8.00

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