

BISTRO 81

LUNCH & TAPAS MENU

Braised lamb neck with Ancient grains,
Cranberries & yoghurt Dressing \$25

Grilled Spiced Chicken ancient grains and
garden greens \$24

Beer battered Flake with homemade
tartare sauce, lemon and chips \$22

Wild Mushroom Risotto w grana padano and truffle oil \$22

House Cured Salmon, w fennel, radish, fried bread
and lemon mayo \$22

Burger Special \$20

Eightyone Steak special

Porterhouse steak w truffle Pomme pure 'e onion jam & jus \$27

From The Grill

300grm Scotch Fillet served with sweet potato, yuzo and romesco \$36
(Sauces – choice of: Pink Peppercorn, Wild Mushroom or Miso Butter (all gf))

*Any pot of beer on tap or glass of Mr Jones Cab/Merlo, Shiraz, Wild
Kiwi Sauvignon Blanc, Scally Unwooded Chardonnay or Mr Jones
Sparkling Brut for an additional \$5 with any lunch menu purchase*

Breads n dips,
Ciabatta and toasted pitta, Spanish evoo, pistachio dukka and dip of the day \$16

Pan seared scallops and prawns
Pickled fennel, Salsa Verde, breakfast radish and nduja gf,df,nf \$20

Pork hock and pancetta croquettes
Smoked cornichons and caper emulsion \$16

Duck and pork rillettes
Cherry gel, hazelnut oil and brioche tostada \$16

Aged Spanish j'amon
Soured cantaloupes, whipped Smokey feta, black vinegar and almonds gf \$16

Flame grilled chorizo
Devilled chick peas, dusted pork belly and tamarind gf,nf,df \$15

81 Signature calamari
Lemon myrtle, nori, preserved lemon mayo and crudité's gf,nf \$15

Roasted beef spare ribs
Truffled pomme' pure, onion glaze, tomato mostarda and waldorf gf \$16

Cauliflower florets
Cashmere peppers, cumin, sweetened curd and chives gf \$12

Breaded haloumi with tellaggio
Pumpernickel, vino cotto and baby pears \$13

Battered steak cut chips
Chilli salt and garlic aioli \$8