

1833 MENU

STARTERS

- 1833 Caesar Salad** 12 / 15
House-dressed with chicken or prawn.
- Crispy Spiced Calamari** 12.50
Garlic chilli mayo & fresh lemon.
- ⁺**House-Made Crab Cakes** 12
Pepper sauce mayo, fresh lemon.
- ⁺**1833 Garlic Butter Wings** 8 / 12
5 or 9 pieces & a tomato herb relish.
- Chickpea & Plantain Bites (v)** 9
Herb chimichurri & fresh salsa.

MAINS

- ⁺**Sticky Beef Rib** 23
Rich creamy mash with confit garlic and fresh herbs & confit carrots.
- Honey Sesame Lamb Ribs** 23.50
With potato, avocado & cucumber chow.
- Half Grill Roasted Seabass** 21.50
Spinach & onions, sweet potato mash.
- ⁺**Steak Frites** 21
Sirloin, chips & scotch bonnet ketchup.
- Roasted Squash & Coconut Risotto (v)** 15.50
Herb & garlic oil and caramelised roasted squash.

FROM THE GRILL

Beef:

Ribeye / Sirloin
29 / 28.50

Lamb:

Rump / Ribs
18.50 / 19

Pork:

Belly / Ribs
18.50 / 16.50

Chicken:

Quarter or Half Roasted BBQ Glazed
14.50 / 17.50

SAUCES

House-made Jus	Garlic Butter	Truffle Butter	Peppercorn sauce
3.50	2	3	3

SEAFOOD

- ⁺**Herb Roasted King Prawns**
with lemon butter.
19.50

SHARING PLATTERS

(FOR TWO)

- ⁺**Meat Lovers'** 52
Lamb ribs, sirloin, pork belly, ¼ chicken & Cumberland sausage.
- ⁺**Seafood Lovers'** 55
6 king prawns, seabass fillet, crispy calamari and house-made crab cakes.

Sharing platters come with one side & two salads of your choice.

SIDES

- Rocket, parmesan & balsamic All 5
- Green salad
- Garden vegetables
- Spinach & onions
- Mash potatoes / Truffle oil mash (+1)
- Sweet potato mash
- Fat chips
- Fries / Truffle oil fries (+1)
- Coleslaw
- Chow salad