

# 115 GRILL & BREWHOUSE

## SHARE PLATES

### Bread & Butter *GF\*/V*

Freshly Baked Baguettine, Truffled & Tapenade Butter  
- \$ 6.00

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

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

### Arancini *V*

Tomato & Provolone Dolce - \$10.00 (4pcs)

### Duck Bao

Slow Cooked Duck, Scallion, Cucumber, Spicy Hoisin  
- \$11.00 (2pcs)

### BBQ Beef Rib Slider

Brioche Bun, Apple Slaw, Aioli  
\$11.00 (2pcs)

### Goat's Cheese & Chive Croquettes *V*

Aioli, Fig Relish - \$12.00 (4pcs)

### Sticky Pork Belly *GF\**

Twice Cooked Belly, Miso, Apple Salad,  
Lime Dressing - \$12.00 (4pcs)

### Spanner Crab Beignets

Spiced Aioli, Sriracha, Green Papaya - \$14.00 (4pcs)

### Prawn Skewers A La Grecque *GF*

Grilled Prawn Cutlets, Tomato & Coriander Salsa  
\$14.00 (2pcs)

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

Lemon Pepper Seasoning, Lime Aioli - \$14.00

### Pacific Oysters *GF\**

Natural – Lemon Wedge  
Natural – Thai Vinaigrette  
Baked - Kilpatrick

½ Doz \$22.00 / Doz \$40.00

## 115 WINGS

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

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

### Served with Cucumber Sticks & Blue Cheese Sauce *GF*

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

## CLASSICS

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

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

### 115 Beef Salad *GF*

Grilled Marinated Beef, Asian Slaw, Sesame, Chilli—Lime  
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

Hand Crumbed Chicken Breast Schnitzel, Apple Slaw,  
Fries, Aioli - \$22.00

### 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

# 115 GRILL & BREWHOUSE

## MAINS

### Pumpkin Risotto **GF/V**

Roasted Butternut Pumpkin, Baby Spinach, Cherry  
Tomato, Pine nut, Grana Padano

**\$30.00**

### Duck Pappardelle

Duck & Mushroom Ragu, Pecorino, Truffle Oil

**\$34.00**

### Fish of the Day **GF**

*Please ask your wait staff for today's Fish*

Market Fresh Fish Fillet, Cauliflower Purée,  
Broccolini, Fennel, Sauce Vierge

**\$34.00**

### Roasted Lamb Loin **GF**

Minted Peas, Baby Carrots, Potato Fondant

**\$36.00**

### John Dee Beef Short Rib **GF**

24hr Sous-Vide, Creamy Mash, Shallots, Mushroom

**\$38.00**

## SIDES

**\$5.50**

### French Fries, Aioli **GF/V**

Vietnamese Slaw, Asian Herbs, Chilli Dressing **GF/V**

Mixed Leaves Salad, Radish, Cucumber, Vinaigrette **GF/V**

**\$6.50**

### Beer Battered Chips, Aioli **V**

Creamy Mash, Fresh Herbs **GF/V**

Beetroot & Baby Carrot, Fetta, Pinenut **GF/V**

Broccolini, Soy, Ginger, Chilli **GF/V**

Roasted Kipfler Potatoes, Sage Beurre Noisette **GF/V**

Pumpkin & Sweet Potato, Thyme, Pecorino **GF/V**

## GRILL

*Our grill selection is carefully sourced from Quality and Reputable producers who take a lot of pride in their work and ensure we receive the best produce available.*

*We then take exceptional care in our handling & preparation of this produce, prior to it being cooked over our hot Char Grill, to ensure your satisfaction.*

### Tasmanian Wilderness Sirloin 300g **GF**

North West Tasmania – MBS2+

Angus & Hereford – 100% Pasture Fed

**\$40.00**

### John Dee Diamond Eye Fillet 200g **GF**

New England – MBS4+

Angus & Charolais – Min 250 days Grain Fed

**\$44.00**

### Tasmanian Wilderness Scotch Fillet 350g **GF**

North West Tasmania – MBS3+

Angus & Hereford – 100% Pasture Fed

**\$46.00**

### Chef's Cut Of The Week

**\$ MP**

*Please ask your wait staff for this week's special*

### All Grill items are served with:

*Beer Battered Chips*

*&*

*Waldorf Salad **GF\****

## SAUCES

**\$3.00**

**Peppercorn **GF****

**Shiraz Jus **GF****

**Creamy Mushroom **GF****

**Garlic & Herb Butter **GF****

**Truffled Butter **GF****