

— THE —
2107
 — RESTAURANT —

2 COURSE SPECIAL	\$45
CHOICE OF STARTER & MAIN OR MAIN & DESSERT	
3 COURSE SPECIAL	\$55
CHOICE OF STARTER, MAIN & DESSERT	

STARTERS/SHARES

CHAR GRILLED GARLIC BUTTER SOURDOUGH	\$4
MEDITERRANEAN WARM OLIVES (V)	\$12
TOASTED SOURDOUGH (GF OPTION AVAILABLE)	
THE 2107 TASTING PLATE FOR TWO	\$38
(S&P SQUID, MARINATED OLIVES, CHICKEN WINGS)	
FLASH FRIED SALT & PEPPER SQUID	\$16
TOASTED SZECHUAN PEPPER & PRICKLY ASH CHILLI SAMBAL	
TEXAN STYLE PULLED PORK TACOS (3)	\$17
RUSTIC SLAW, AIOLI & TOMATO CHUTNEY	
SIZZLING POT OF GARLIC PRAWNS	\$19
GARDEN HERBS, TOASTED SOY LINSEED SOURDOUGH (GF AVAIL)	
MUMMAS MEATBALLS	\$17
PRESERVED LEMON, RICH ITALIAN SMOKEY TOMATO SUGO	
STICKY BBQ CHICKEN WINGS	\$16
BLUE CHEESE RANCH DIPPING SAUCE	

SIDES

ROSEMARY SALTED HAND CUT CHIPS WITH A TOMATO & AIOLI SAUCE	\$7
BABY GARDEN ROQUETTE SALAD WITH SHAVED PARMESAN CHEESE	\$7
SEASONAL VEGETABLES WITH SESAME SEED BUTTER	\$7

MAINS

AAA GRADE GRASS FED BEEF TENDERLOIN	\$34
BASTED IN RED WINE JUS, TRUFFLE MUSTARD, CHEFS SLAW, HAND CUT CHIPS <i>(WINE SUGGESTED TO MATCH HEMERA "LIGHTS OUT" SHIRAZ FROM BAROSSA VALLEY)</i>	
ADD ON SALT & PEPPER PRAWNS & SQUID	\$7
CHILLI PRAWN & LOBSTER LINGUINE	\$33
CHIVE & SHALLOT LINGUINE, BABY PEAS, FRESH TOMATO, CREAM WHITE WINE SAUCE, SHAVED PARMESAN <i>(WINE SUGGESTED TO MATCH VILLA SANDI PINOT GRIGIO FROM VENUTO)</i>	
PAN FRIED CONE BAY BARRAMUNDI FILLET	\$32
SALSA VERDE, HEIRLOOM VEGETABLES, HORSERADISH CHAT POTATOES <i>(WINE SUGGESTED TO MATCH HELENS HILL CHARDONNAY FROM YARRA VALLEY)</i>	
DUCK & STAR ANISE RAVIOLI	\$28
SAUTEED HEIRLOOM ROOT VEGETABLES, BEETROOT REDUCTION, TRIPLE NUT PARMESAN CRUMB <i>(WINE SUGGESTED TO MATCH CHARD FARM PINOT NOIR FROM CENTRAL OTAGO)</i>	
TRIPLE WILD MUSHROOM RISOTTO (V)	\$24
OYSTER, SHIITAKE, YELLOW BOLETE MUSHROOMS, TRUFFLE OIL, PARMESAN CHIP <i>(WINE SUGGESTED TO MATCH YEALANDS PINOT GRIS FROM NZ)</i>	
DOUBLE STACKED BEEF BURGER	\$22
BACON, CHEESE, TOMATO, BEETROOT, ROQUETTE, BURGER SAUCE, TOASTED BRIOCHE BUN, HAND CUT CHIPS <i>(BEER SUGGESTED TO MATCH TWO BIRDS SUNSET ALE)</i>	
SPINACH, HONEY PUMPKIN & BEETROOT SALAD (GF) (V)	\$22
BABY SPINACH, ROASTED PUMPKIN, BEETROOT, ROASTED CHERRY TOMATOES, PINENUTS, PERSIAN FETTA, APPLE CIDER VINAGARETTE <i>(WINE SUGGESTED TO MATCH LERIDA ESTATE ROSE FROM CANBERRA)</i>	
ADD ON LEMON CRUMBED CHICKEN TENDERLOINS	\$5
24 HOUR SLOW COOKED LAMB SHOULDER	\$28
RED WINE JUS, ROOT VEGETABLES, CREAMY MASH POTATO <i>(WINE SUGGESTED TO MATCH YARAWOOD PINOT NOIR FROM YARRA VALLEY)</i>	
JOHN DORY FISH & CHIPS	\$29
LEMON & PARSLEY BATTER, HAND CUT CHIPS, LEMON, HOUSE-MADE TARTARE SAUCE <i>(WINE SUGGESTED PARACOMBE SAUVIGNON BLANC FROM ADELAIDE HILLS)</i>	

KIDS

HOMECOOKED PASTA BOLOGNAISE WITH TUSCAN PARMESAN CHEESE	\$12
CRISPY BATTERED FLATHEAD FILLET SERVED WITH HOT CHIPS	\$12
LEMON CRUMBED CHICKEN TENDERS SERVED WITH HOT CHIPS	\$12
ADD A KIDS ICECREAM & DRINK	\$5
KIDS COLOURING PACKS ALSO AVAILABLE	\$3