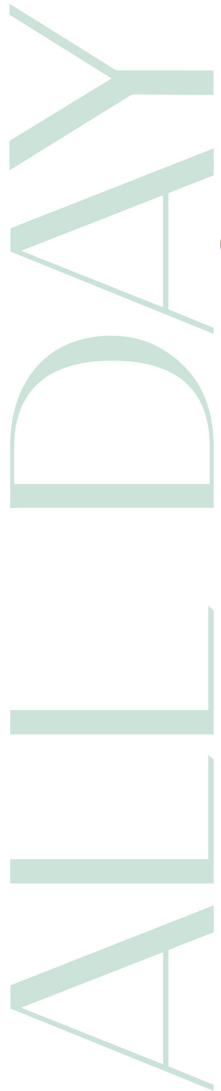


MENU



SMALL PLATES

1748 Mill Tuscan Bread roasted garlic confit, olives 16

GF **Chickpeas & Feta** mint, almonds, pomegranate, iceberg, lemon oil 14 | 22

Spiced Shrimp garlic & chorizo sausage, crostini 12

V **Seared Ahi Tuna** wakami, sesame, soy 12 | 22

GF **V** **Beetroot Hummus** olives, pita chips 12

V **24HR Compressed Watermelon** watercress, halloumi, cashews 12 | 20

V **Smashed Avocado & Tortilla Chips** 14

1748 Sprouting "Caesar"

alfalfa, shaved brussels, baby gem, roasted garlic dressing, pine nuts sea salt croutons 12 | 20

LARGE PLATES

Half Rack Long Bay Sticky Baby Back Ribs creamed corn 16

GF **6oz Angus Filet Mignon Minute Steak** watercress, truffle parmesan fries 40

GF **Roasted Local 8oz Lobster Tail** garden salad, garlic butter 55

GF **Char Grilled Local Catch** seasonal salad greens, hand cut fries 30

V **Vegetarian Burger** beetroot brioche bun, chayote slaw, home pickled onion, sweet potato fries 22

Wagyu Beef Burger kimchi, chipotle mayo, sweet potato fries 28

DESSERTS

Irish Bread n' Butter Pudding whiskey-soaked raisins 15

Lemon Polenta Cake spiced blueberry compote 15

Chocolate Macadamia Brownies 15

Tres Leche caramel sauce 15

DAILY SPECIALS

Please ask your waiter for our seasonal daily specials and Caribbean Sea catch

