WELCOME TO 1862 WINE BAR & GRILL

We pride ourselves on offering our guests the chance to sample enjoy some of the region’s finest food & wine in a modern comfortable setting.

What is our difference, it is a Jopser? Josper ovens have become revered in hotels and restaurant across the globe. Josper elegantly combines a grill and an oven in a single machine. The Josper Oven’s defining feature is its ability to multi-task searing smoking and grilling all at the same time. Its unique design also cooks food faster than a conventional oven. A Josper oven also offers a fast, dry heat to create irresistible crisp and charred meat dishes as it retains the moisture and flavour of meat when the meat is kept behind closed doors within the oven. This gives our steaks and meat dishes incredible moisture and flavour.

Head Chef – Ryley Copeman
BREADS

Fresh Ciabatta - 4.0
Dukkah - beerenberg’s olive oil - candied balsamic (v)

Garlic Ciabatta Loaf - 7.5
Herb - confit garlic butter (v)

SMALL PLATES

Bruschetta – 9.5
Tomato – labneh – basil - beerenberg cold pressed olive oil (v)

Sea & Paddock – 18.0
Pan seared scallops - twice cooked pork belly - micro herbs - tomato jam

Arancini – 16.0
Mushroom – thyme – fetta arancini – rocket – garlic aioli (v)

MUSSEL POTS

Kinkawooka, SA

(1/2 KG) 15.0 (1 KG) 23.0

White wine – fennel – garlic - olive oil – chilli (optional)
MAIN COURSE

Prawn Linguini - 36.0
Prawns – garlic – fresh tomato – basil – olive oil

Josper Grilled Chicken Breast – 32.0
Chicken breast wrapped in prosciutto – filled with herbed butter – mash potato – spinach

JOSPER EXPERIENCE
All steaks served with hand cut fries with rosemary salt flakes

Scotch Fillet – 38.5
300g 36° South scotch fillet (gf)

Beef Short Ribs – 33.0
450g 36° South Beef Short Ribs (gf)

Fillet Mignon – 44.0
250g 36° South eye fillet – bacon (gf)

Lamb rack – 32.0
Limestone Coast 4 Point Lamb Rack (gf)

SAUCES
Madagascar green peppercorn – 4.0
Classic béarnaise – 4.0
Roasted mushroom, red wine & rosemary glaze – 4.0
Garlic tiger prawn pot – 8.0
Seafood Platter - 49.0 per person
Smoked Salmon - grilled garlic prawn - salt & peppered fried squid – battered fish - garden salad - tartare - lemon - fries

Meat lovers Platter - 49.0 per person
Eye fillet - twice cooked pork belly - slow cooked beef short rib in Coopers Stout Glaze - lamb cutlet - onion rings - garden salad

SAUCES
madagascar green peppercorn | mushroom | diane | red wine glaze

SIDES & EXTRAS
Small fries – 4.0
Small salad – 4.0
House vegetables - baby carrots, roasted beets, broccolini - 6.0

VEGETARIAN AND VEGAN
Roasted Beets – 18.0
Roasted heirloom Beets, pumpkin, heirloom carrots, micro herbs, shaved almonds, labneh, honey mustard dressing
DESSERTS

Crème Brulee - 12.0
Crème brulée, coconut pistachio biscotti (gf)

Sticky Date Pudding - 12.0
Butterscotch sauce, vanilla bean ice cream

Chocolate Fudge Brownie - 12.0
Double cream, hazelnut chocolate ganache, vanilla bean ice cream

Cheese Plate – 20.0
Adelaide blue, double brie, Warrnambool black wax cheddar, crisp breads, dried fruit & nuts, Maggie Beer quince paste

COFFEE

Espresso – 4.0
Macchiato – 5.0
Piccolo Latte – 5.0
Latte – 5.0
Flat White – 5.0
Cappuccino – 5.0
Long Black – 4.50
Hot Chocolate – 5.0
Spiked Hot Chocolate – Kahlua, Frangelico, Vanilla, Cream, Marshmellow – 14.0
Amaretto Hot Chocolate – Amaretto, Vanilla, Cream, Almonds – 14.0
Spanish Coffee – Kahlua, Rum, Triple Sec, Cream, Cinnamon – 14.0
Irish Coffee – Jamesons Irish Whisky, Baileys, Cream – 14.0
Café Royal – Patron XO Café, Cream, Cinnamon – 15.0