

RAW BAR

every friday: fresh oysters 6pc \$MP

🍷 Shake | Salmon

sashimi 2pc \$6 or nigiri 1pc \$5

🍷 Maguro | Tuna

sashimi 2pc \$6 or nigiri 1pc \$5

Tempura Prawns \$19

with side tempura sauce 6pc

🍷 Jumbo Prawn Cocktail \$19

poached, chilled, cocktail sauce, lemon

Tuna Tower \$20

raw ahi tuna, citrus vinaigrette, avocado, sesame, chive, balsamic, tempura crunch

🍷 Tuna Tataki \$22

seared tuna loin served chilled, avocado, edamame, orange segments, ponzu soy

🍷 Salmon Carpaccio \$19

thinly sliced smoked salmon, capers, wasabi mayo, red onion, fresh arugula

MAKI ROLLS

prepared by sushi chef lee man nghi

Sunset Roll \$17

cream cheese, avocado, tempura prawn, mango, caramelized walnuts, unagi sauce, spicy mayo

Fuji Roll \$17

ebi, surimi, tobiko, scallions, tuna, tempura crunch, lemon mayo

🍷 Spicy Tuna Roll \$16

cucumber, avocado, spicy tuna, green onion, tobiko, wasabi mayo

Crunchy Roll \$18

asparagus, tempura prawns, ebi, salmon, tobiko

🍷 Philly Roll \$17

smoked salmon, cream cheese, avocado, black sesame, wasabi mayo, unagi sauce

Nineteen05 Roll \$18

crab mix, tempura prawn, avocado, cucumber, unagi sauce, sesame, unagi

ask about our weekly featured roll

Executive Chef:
Lester Du Preez

General Manager:
Olivera Predic

LAND

chef inspired house dishes

🍷 Chicken Bagara \$28

chicken thigh, mild housemade curry, spiced basmati rice, naan bread

🍷 Pork Tenderloin \$32

bacon wrapped pork tenderloin, creamy gorgonzola sauce, fresh herbs

🍷 Rack of Lamb \$49

grain fed new zealand lamb, pan seared, rosemary pan au jus

All Day Bento Box \$26

4pc sushi, edamame, salad, teriyaki salmon, chili chicken, miso soup

SEA

ocean friendly, not farmed

🍷 Arctic Char \$37

white bean cassoulet, sauteed spinach, lemon caper beurre blanc

🍷 Mixed Grill Platter \$46

albacore tuna, cajun prawns, pei mussels, grilled salmon

🍷 Gluten Free Item

please inform your server
some items need to be modified



Lunch/Dinner Menu
2024

Website:
nineteen05kitchen.com

GRILL

certified angus beef, lava stone char grilled

🍷 6oz Sirloin Steak \$32

🍷 8oz Sirloin Steak \$38

🍷 6oz Filet Mignon Steak \$50

🍷 Steak & Seafood \$48

6oz sirloin, mussels, garlic prawns, bearnaise sauce, charred lemon, bordelaise sauce

Grill Additions

bordeaux \$3, bearnaise \$3
garlic prawn \$8, mushroom/onion \$3

PASTA

serving fresh pasta dishes

Brisket Tagliatelle \$30

24hr braised brisket, roasted vegetables, red wine, fresh tagliatelle, parmesan

Spaghetti Di Mare \$34

black squid ink spaghetti, prawns, pei mussels, fire roasted napoli sauce, parmesan

STARTERS

Shrimp Gyoza \$18

seared japanese shrimp dumpling, mango salsa, sweet chili soy

🍷 Red Curry Prawns \$21

tiger prawns, peppers, onion, red curry cream, baked with cheese mix

🍷 Seared Scallops \$28

seared scallops, braised pork belly, saffron lemon beurre blanc

🍷 Steamed Mussels \$27

one pound pei mussels, white wine, onion, scallions, house herb bread

Mediterranean Board \$36

tanto latte burrata, aged prosciutto, bruchetta, house herb bread, pickled things

🍷 Creamy Mushroom Bisque \$13

DESSERT \$12

Sticky Toffee Pudding

New York Cheesecake

Molton Chocolate Lava Cake

Chefs Rotating Feature

🍷 Vegetarian Item

please inform your server
some items need to be modified

CASUAL PLATES

served with mixed green salad or french fries

Ale Battered Cod \$28

two piece, alaskan ling cod, house battered, fried, slaw, tartar sauce, charred lemon

Chicken Tenders \$22

four piece, house battered, fried, house honey mustard dip

🍷 Nineteen05 Burger \$24

fresh angus beef smash patty, brie cheese, crisp prosciutto, pickled onion, lettuce, mushrooms, marinated roma, jerk mayo

California Burger \$22

house battered buttermilk fried chicken, avocado, tomato, slaw, sriracha mayo

🍷 Lettuce Wraps \$24

soy sauce chicken or tofu, hoisin sauce, onion, peppers, carrot, crispy noodles, peanuts, served with lettuce shells

SALADS | BOWLS

add: sockeye salmon \$12, prawn \$8, chicken \$6, tofu \$4

🍷 Rainforest Salad \$20

greens, arugula, cucumber, tomato, avocado, boiled egg, sunflower seeds, feta, lemon dressing

🍷 Burrata & Tomato \$26

local burrata cheese, marinated tomato, basil, organic greens, balsamic, olive oil

Blue Cheese Steak Salad \$32

greens, arugula, 6oz sirloin, blue cheese, onion, cucumber, croutons, maple balsamic

Rocket Beet Salad \$28

parmesan crusted chicken, pickled beets, arugula, prosciutto, goat cheese, lemon dressed

🍷 Seafood Salad \$30

greens, cajun prawns, sesame tuna, tomato, peppers, cucumber, ponzo miso dressing

Tuna Poke Bowl \$25

sesame tuna, rice, mango salsa, avocado, ginger, edamame, wonton crisps, soy teriyaki glaze