



1908 Cronulla Menu

<https://menuweb.menu>

15 Surf Road Cronulla NSW 2230, Australia

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The menu of 1908 Cronulla from Cronulla comprises about **122** different menus and drinks. On average you pay about A\$1.161 for a dish / drink. 1908 Cronulla is a highly recommended restaurant known for its impeccable service, delicious food, and warm atmosphere. Visitors rave about the vegan options available, the exceptional degustation menu with wine pairings, and the personalized touch from the owner, Nicholas. The NeW Gueridon flambeed degustation menu receives high praise, with standout dishes like the duck cannelloni being memorable for diners. The restaurant is perfect for special occasions, as evidenced by the glowing reviews of birthday parties and gatherings held at 1908 Cronulla. Whether you're in the mood for fine dining or a fun night out with friends, this restaurant is a must-visit for those looking for an unforgettable culinary experience.

1908 Cronulla Menu



Salads

HALLOUMI SALAD

Alcoholic Drinks

ESPRESSO MARTINI

A\$19

Entrées

1/2 DOZEN OYSTERS

Specials

SUNDAY EVENING

A\$5.000

Pizza

FUSION PIZZA

Fish Dishes

FISH CHIPS

Dessert

CREPES

From The Grill

RIBS

Spirits

MARTINI

Daily Specials

FRIDAY LUNCH

A\$5.000

Lunch Specials

THURSDAY LUNCH

A\$3.000

Buffet

THURSDAY EVENING

A\$3.500

Gelato

MINI GELATO CONES

Small Plates

FIG

Italian Specialties

ARANCINI

Featured Item

TUESDAY WEDNESDAY

A\$3.000

Starters & Share Plates

SAN CHOI BAO

Third

DONUT PEACH

Sunday Lunch

SUNDAY LUNCH

A\$5.000

Appetizers / Starters

BREAD BUTTER

A\$5

Kids' Options

HOMEMADE PASTA WITH TOMATO SUGO

Info

PRIVATE DINING AT 1908 CRONULLA

1908 Cronulla Menu



From The Pasture

STEAK CHIPS

Savoury Canapes

VEGAN DUMPLING, MUSHROOM,
BAMBOO SHOOT, SOY VINEGAR

Bohemia Set Lunch Baby Shower Package

SATURDAY LUNCH

A\$5.000

Beverage Catering

BAR TAB

Adult Cooking Partiesteam Building Events.

FIFTY SHADES OF GREY

A\$22

The Virgin Tales

JUICES SOFT DRINKS

Classics Re-Imagined

HEMINGWAY DAIQUIRI

A\$21

Cold Grazing Buffet

COLD GRAZING BUFFET

Restaurant Category

VEGAN

Pasta

CANNELLONI

POTATO GNOCCHI*

Seafood

OCTOPUS AND ORZO

CALAMARI

Beverages

DRINKS ON CONSUMPTION

OPEN BAR

Entree

HALF A DOZEN OYSTERS

BRAISED DUCK PAPPARDELLE

Specialty Cocktails

BREAKFAST AT TIFFANY'S

A\$19

CINNAMON OLD FASHIONED

A\$21

First

BUDDHA'S GARDEN DUMPLINGS*

STEAMED ZUCCHINI FLOWERS

Third Courses

FIG, LIME SAUTERNES BRÛLÉE
TARTLET

DONUT PEACH, PISTACHIO GELATO,
PHYLLO SWEET CHILLI

While You Decide

ROTI VEGETARIAN MASSAMAN
CURRY

A\$10

TRIO OF DIPS PITA*

A\$16

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Sweet Canapés

GOAT'S CHEESE, PISTACHIO,
POMEGRANATE TRUFFLE HONEY FILO

LEMON MYRTLE MERINGUE PIE

Platinum Beverage Package

TWO ADDITIONAL VARIETIES OF WINE

ONE ADDITIONAL BOTTLED BEER OF
YOUR CHOICE FROM THE BEVERAGE
LIST

More Beverage Options

DRINKS ON ARRIVAL

INDIVIDUAL ORDERS

Price Guide For Exclusive Use

FRIDAY EVENING A\$10.000

SATURDAY EVENING A\$12.000

Drinks

DRINKS

HOUSE SPIRITS

APPLE PIE ON THE ROCKS A\$20

Second

BBQ HANGING TENDER STEAK

ROASTED SNAPPER FILLET

HALF A ROASTED SPATCHCOCK

Whilst You Decide

CHILLI LIME TARO CRISPS, SPICY
CORN CASHEW DIP* A\$6

BRAISED LAMB RIBS, HABANERO
PINEAPPLE RELISH A\$14

SMOKED COD CROQUETTES
ROUILLE A\$16

But Wait, There's More!

POTATO GNOCCHI, SAGE
MUSHROOM RAGOUT* A\$28

HALF A ROASTED SPATCHCOCK,
PISTACHIO STUFFING NIÇOISE
SALAD A\$34

BRAISED 'TATHRA PLACE ' DUCK
PAPPARDELLE A\$30

Second (Includes Sides) Courses

BBQ PETITE TENDER STEAK, MORNING
GLORY, SWEET POTATO BLACK GARLIC
JUS

ROASTED SNAPPER FILLET, ASIAN
SLAW MIDNIGHT POTATO

POTATO GNOCCHI, SAGE MUSHROOM
RAGOUT

Ingredients Used

SCALLOPS

DUCK

SHRIMPS

These Types Of Dishes Are Being Served

PASTA

SALAD

FISH

1908 Cronulla Menu



A La Carte

SALT PEPPERBERRY CALAMARI SAUCE
GRIBICHE

STEAMED ZUCCHINI FLOWERS, PRAWN
EGGPLANT FARCE, ASSAM PEDAS

BBQ HANGING TENDER STEAK,
MORNING GLORY, MIDNIGHT POTATO
BLACK GARLIC JUS

ROASTED SNAPPER FILLET, ASIAN
SLAW SWEET POTATO

Starters

HOUSE-MADE HALOUMI,
MASTIHA, NUTS SAUCE VIERGE A\$20

SIZZLING GARLIC PRAWNS
CHEESE TOAST A\$26

GRILLED OCTOPUS, MORCILLA,
POTATO CHIMICHURRI A\$26

HALF A DOZEN OYSTERS, THREE
WAYS A\$26

Cocktails

THE LYCHEE THIEF

MARGARITA AZTÉCA

WHISKY BUSINESS

SIDECAR A\$21

Canapes

TRUFFLE PARMESAN ARANCINI

BUDDHA'S GARDEN DUMPLINGS,
BLACK VINEGAR, CHILLI SOY

PEKING-STYLE AROMATIC DUCK
PANCAKES

AMERICAN LAMB RIBS, PINEAPPLE
HABANERO RELISH

The Finale

FIG, LIME SAUTERNES TARTLET A\$14

POACHED PEACH, PISTACHIO
GELATO, PHYLLO SWEET CHILLI A\$14

CHEESE BOARD CONDIMENTS A\$22

CHOCOLATE PASSIONFRUIT
DÉLICE A\$14

A Bit On The Side

ROASTED VEGETABLE
SELECTION* A\$12

SAUTÉED SUGAR SNAPS SNAKE
BEANS, TOMATO PONZU* A\$14

SŚAMJANG-GLAZED BABY MISO
EGGPLANTS* A\$14

SPRING LEAVES MACADAMIA
VINAIGRETTE* A\$12

SPRING LEAVES, MACADAMIA
VINAIGRETTE GOAT'S CHEESE A\$15

Premium Beverage Package

1908 CRONULLA SPARKLING,
CHARDONNAY/PINOT NOIR, SA

1908 CRONULLA WHITE,
SÉMILLON/SAUVIGNON BLANC, WA

1908 CRONULLA RED,
SHIRAZ/CABERNET, WA

BOTTLED BEERS, PERONI, PERONI
LIGHT, STONE WOOD

COFFEE TEA, COFFEE CO, OVVIA

Main

CHAMPAGNE FOR MIXOLOGISTS A\$110

SATIN TEMPTATION A\$20

THE MARIE-ANTOINETTE A\$20

FRENCH FLIRTINI A\$20

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THE APPLE-DISIAC	A\$20
AN ITALIAN ROMANCE	A\$20
GOOD OL' TOBLERONE	A\$21

2 Styles Of Canapes / 3 Styles Of Canapes

VIETNAMESE RICE PAPER ROLLS: PORK
AND PRAWN /OR VEG

OYSTERS (NATURAL, WHISKY NAM JIM
DAIKON PONZU)

VEGAN DUMPLING, MUSHROOM
BAMBOO SHOOT, SOY VINEGAR

TEMPURA ZUCCHINI FLOWERS, LEMON,
RICOTTA PARMESAN

PRAWN CUTLET ASSAM PEDAS

BEEF BACON SAUSAGE ROLLS,
TOMATO CHILLI JAM

BRIOCHE SLIDERS: CUBAN PORK BELLY
/OR HOUSE-MADE HALOUMI

ROASTED PUMPKIN SATÉ PEANUT
SAUCE

HAINANESE CHICKEN RICE NIGIRI

1908 Cronulla

15 Surf Road Cronulla NSW
2230, Australia

Opening Hours:

Tuesday 18:00-22:30
Wednesday 12:00-22:30
Friday 12:00-22:30
Saturday 12:00-22:30
Sunday 12:00-22:30

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