

GLUTEN FREE MENU

STARTERS

- GF BARILLA BAY TASMANIAN OYSTERS**
Natural (G) (D)\$3 EA
- GF SOFT SHELL CRAB WITH CHIPOTLE MAYO**
(G) (D+)\$14
- GF GIANT FIELD MUSHROOM, STUFFED WITH MACADAMIA NUTS AND GOATS CHEESE**
(G) (V) (V+) (N) (D+)\$12
- GF BLACK ANGUS TEXAN CHILLI** (G).....\$12
- GF AUSTRALIAN PORK BELLY WITH PEAR & APPLE COMPOTE 3PCE** (G) (D)\$13
- GF BUFFALO CHICKEN WINGS SERVED WITH BLUE CHEESE SAUCE** (G) (D+)\$8
6 PCE\$8
12 PCE.....\$15
- GF HONEY GLAZED CHORIZO** (G).....\$8
- GF PORK & CHICKEN SKIN SCRATCHINGS** (G) (D)\$7

SALADS

- GF CHICKEN CAESAR SALAD** (G+) (D+).....\$19
Cos lettuce tossed with gluten free bacon, chicken breast, raisins and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.
- GF QUINOA, HALLOUMI, BLACK RICE & ROASTED VEGETABLE SALAD** (G) (V) (V+) (D+).....\$20
Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, raisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil with hummus dressing.
- GF PORK BELLY SALAD** (G) (D+).....\$19
Slow roasted pork belly pieces with crispy crackling tossed through wild rocket, fresh apple, grilled pineapple pieces with our green apple and honey cider dressing.
- GF SPICY SALMON SALAD** (G) (D) (N)\$18
Marinated spicy salmon tossed with spinach, carrot, coriander, mint, peanuts and shallots with a tangy spicy lime dressing.

KIDS

Available all day. includes a soft drink, and a scoop of ice cream.

- GF CHEESEBURGER SLIDER**\$11
Tender American-style burger served in a lettuce wrap. with a side of fries and ketchup.
- GF FISH 'N' CHIPS** (G) (D+).....\$10
New Zealand blue whiting coated in a rosemary and ginger beer batter. Served with a side of fries, salad and tartare sauce.

MEAT

- GF CRUMBED LAMB CUTLETS WITH MASH**
(G) (N) (D+).....\$27
Three juicy Australian raised and grass-fed lamb cutlets with a pistachio and cashew nut crust. Served with seeded winter mash and red wine jus.
- GF DUO PORK BOARD** (G).....\$26
Duo of mouthwatering slow cooked pulled pork and slow roasted BBQ pork with crackling. Served with purple pickled horseradish coleslaw, house made jalapeño pepper coleslaw and mini corn tortillas (5).
- GF SURF 'N' TURF** (N) (G) (D+)\$32
Australian grass-fed MSA certified eye fillet prime beef pan seared and roasted, cooked medium-rare, topped with prawns and chorizo. Served with sautéed green beans with almonds and topped with a bernaise sauce.
- GF 250G EYE FILLET** (G).....\$34
Australian grass-fed MSA certified prime beef cooked medium-rare, pan seared and roasted. Served with truffled mash.
- GF 300G AGED BLACK ANGUS RUMP STEAK** (G).....\$28
Australian grass-fed MSA certified Angus rump steak, cooked medium-rare and served with fries and mixed leaf salad.
- CONDIMENTS**
Peppercorn \$2 | Mushroom | Bernaise \$2 | Horseradish Relish \$2
| Red Wine Jus \$2 | Aioli \$2 | Hot English Mustard | Seeded Mustard
| Dijon Mustard

SEAFOOD

- GF BARRAMUNDI FILLET** (G) (D+)\$27
Australian Barramundi fillet with salsa verde and vine ripe tomatoes.
- GF PAN SEARED SALMON** (N) (G) (D+)\$28
Pan seared and roasted Australian salmon topped with citrus crème fraîche and laid on a bed of pistachio, raisin and cherry tomato quinoa salad.
- GF FISH 'N' CHIPS** (G) (D+)\$24
New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with a side of fries, and tartare sauce.
- GF CINNAMON CALAMARI** (G) (D+)\$20
Our signature shallow fried cinnamon calamari served with balsamic radicchio and coleslaw.

BURGER & FRIES

All served with a side of fries with our secret seasoning. Gluten Free and vegan friendly burger buns are available for an additional \$2 or have your burger wrapped in iceberg lettuce at no extra cost.

- GF KIMCHI BURGER** (D+) (G+)
GF Bun.....\$20
Lettuce Leaf\$18
MSA graded Black Angus beef patty layered with shredded pulled pork topped with butter lettuce, kimchi and cheese.
- GF HOME STYLE CHEESEBURGER** (G+)
GF Bun.....\$17
Lettuce Leaf\$15
MSA certified Black Angus beef patty, topped with lettuce, tomato, cheese, pickles, ketchup and mustard.
- GF DOUBLE FRIED CHICKEN BURGER** (G+)
GF Bun.....\$19
Lettuce Leaf\$17
Two crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and dijonnaise.
- GF ZUCCHINI & MACADAMIA BURGER**
(V) (V+) (N) (G+) (D+)
GF Bun.....\$19
Lettuce Leaf\$17
A hand made zucchini and macadamia nut patty served with oozing melted Brie cheese, tomato, cos lettuce and a house made beetroot chutney.
* Can be made vegan by replacing bun and removing cheese.
- GF KALE & BEEF BURGER** (D+)
GF Bun.....\$20
Lettuce Leaf\$18
MSA graded Black Angus beef patty layered with tomato relish and kale. Topped with butter lettuce, caramelised onion and cheese.
- GF STEAK SANDWICH** (G+)
GF Bun.....\$21
Lettuce Leaf\$19
House made tomato relish, Victorian grass fed MSA certified Scotch fillet (char-grilled, cooked medium), caramelised onion, Swiss cheese, cos lettuce, Dijon mustard.
- GF BEEF, APPLE & BEETROOT BURGER** (G+)
GF Bun.....\$20
Lettuce Leaf\$18
Grass-fed Australian MSA certified Black Angus beef, layered with house made beetroot chutney, apple, fennel and rosemary patty, oozing with Victorian Brie, topped with wild rocket and an apple cider dressing.
- GF BEEF & HONEY WORKS BURGER** (G+)
GF Bun.....\$19
Lettuce Leaf\$17
MSA graded Black Angus beef patty marinated in honey topped with Gluten Free bacon, egg, pineapple, cheese,

DESSERTS

- GF SILKY MILK CHOCOLATE GANACHE** (V) (G).....\$8
A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream.
- GF ETON MESS** (V) (G).....\$8
Meringue, fresh berries, raspberry sorbet, topped with honeycomb.
- GF SALTED CARAMEL & POPCORN PANNA COTTA**
(V) (G).....\$8
Our classic popcorn infused panna cotta is topped with fresh light popcorn, sticky salted caramel and chunks of home made honeycomb. The perfect salty-sweet balance.
- GF HOME MADE ICE CREAM & SORBET** (V) (G).....\$6
Two scoops of our home made ice cream. Choose from vanilla ice cream, raspberry sorbet, or coconut sorbet

SIDES

- GF FRIES WITH OUR SPECIAL SEASONING** (V) (V+)...\$6
- GF PARMESAN TRUFFLE FRIES** (V) (G).....\$8
- GF TRUFFLED MASH** (V) (G).....\$8
- GF SEASONAL ROASTED VEGETABLES** (V) (G) (D).....\$8
- GF PEAS, MINT & FETA** (V) (G)\$7
- GF ONION RINGS** (V) (G).....\$6
- GF POLENTA & PARMESAN CUBES** (V) (G).....\$7
- GF ROCKET, PARMESAN & PEAR SALAD** (V) (G).....\$8

GLUTEN FREE BEER

- O'BRIEN PALE ALE** (G)\$10
- O'BRIEN LAGER** (G).....\$10



- (V) Vegetarian
- (V+) Can Be Made Vegan
- (G) Gluten Free
- (G+) Can Be Made Gluten Free
- (S) Contains Soy
- (N) Contains Nuts
- (D) Dairy Free
- (D+) Can Be Made Dairy Free

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen. So cross contamination can occur. All our dishes may contain traces of soy, gluten and nuts