

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 AUSTRALIAN PORK BELLY WITH PEAR & APPLE COMPOTE 3PCE (G) (D).....\$13

GF BUFFALO CHICKEN WINGS SERVED WITH BLUE CHEESE SAUCE (G) (D+)

6 PCE\$8
12 PCE\$15

SALADS

GF CHICKEN CAESAR SALAD (G) (D+).....\$19

Cos lettuce tossed with gluten free bacon, chicken breast, craisins 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, craisins 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.

SEAFOOD

GF BARRAMUNDI FILLET (G) (D+).....\$27

Australian Barramundi fillet with salsa verde, vine ripe tomatoes and roasted vegetables.

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, craisin 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.

MEAT

GF CRUMBED LAMB CUTLETS

(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 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

| Bernaise \$2 | Horseradish Relish \$2 | Red Wine Jus \$2 | Aioli \$2
Hot English Mustard | Seeded Mustard | Dijon Mustard

SIDES

GF FRIES WITH OUR SPECIAL SEASONING (V) (V+)...\$6

GF SWEET POTATO FRIES (V) (G) (D)\$7

GF PARMESAN TRUFFLE FRIES (V) (G).....\$8

GF SEASONAL ROASTED VEGETABLES (V) (G) (D)\$8

GF ONION RINGS (V) (G).....\$6

GF ROQUETTE, PARMESAN & PEAR SALAD (V) (G)...\$8

NEW SIGNATURE PARMAS

All our parmas feature a free range, hormone free chicken breast fillet, breaded with gluten free corn flakes and topped with one of our delicious toppings. All served with fries.

NAKED SCHNITZ (G)

REG \$15 | JUMBO \$25
Served with gravy.

CLASSIC PARMA (G)

REG \$18 | JUMBO \$28
Topped with a house made Napoli sauce and mozzarella.

VEGGIES WITH THAT PARMA (G)

REG \$20 | JUMBO \$30
Topped with a mozzarella, roasted vegetables and hummus dressing.

CHEESEBURPARMA (G)

REG \$22 | JUMBO \$32
With cheese, black angus beef patty, bacon, lettuce, tomato, special sauce and topped with a burger bun.

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 AMERICAN CHEESEBURGER(G)

GF Bun.....\$17

Iceberg Lettuce Leaf.....\$15

MSA certified Black Angus beef patty, topped with lettuce, tomato, cheese, pickles, ketchup and mustard.

GF DOUBLE AMERICAN CHEESEBURGER(G)

GF Bun.....\$20

Iceberg Lettuce Leaf.....\$18

Double Black Angus beef patty, topped with lettuce, tomato, double cheese, pickles, ketchup and mustard.

GF DOUBLE FRIED CHICKEN BURGER (G)

GF Bun.....\$19

Iceberg 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

Iceberg 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 BEEF, APPLE & BEETROOT BURGER (G)

GF Bun.....\$20

Iceberg 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.



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

NOW SERVING

GLUTEN FREE BEER

\$10
O'BRIEN PALE ALE & LAGER



(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