

GLUTEN FREE MENU

STARTERS & SIDES

GF BARILLA BAY TASMANIAN OYSTERS

Natural (G).....\$3 EA

GF GIANT FIELD MUSHROOM, STUFFED WITH MACADAMIA NUTS AND GOATS CHEESE

(G) (V).....\$12

GF FAMOUS CHICKEN WINGS.....6 pce \$8 | 12 pce \$15

Three flavours to choose from:
Buffalo (G) | Jack Daniels BBQ (G) |

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

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

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

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

GF TRUFFLE MASH (V) (G).....\$8

SUMMER SALADS

GF ROQUETTE, APPLE AND PINEAPPLE SALAD (G) \$16

Wild roquette, fresh apple, grilled pineapple pieces with our green apple and honey cider dressing.

GF MEXICAN POKE SALAD (G)(V).....\$16

Salad mix tossed in a poblano vinaigrette surrounded by black beans, tomato salsa, pico verde, avocado, fried beans with jalapeño crema and corn tortilla chips.

GF BEETROOT AND PEAR SALAD (G)(V).....\$16

A bed of mixed leaf salad tossed with a honey-mustard dressing, roasted purple and golden beetroot with fresh and poached pear, goat's cheese, toasted pepitas and capers.

GF PABLO SALAD (G)(V) \$16

Mixed leaf salad, carrot, red capsicum, fried shallots and cucumber with a poblano vinaigrette.

GF QUINOA, BLACK RICE AND ROASTED VEGETABLE SALAD (G)(V)..... \$16

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.

ADD A PROTEIN TO YOUR SALAD

CHOOSE FROM ONE OF THE BELOW OPTIONS

ROASTED PORK BELLY (G).....\$4

MEXICAN CHILLI CHICKEN (G)\$4

HONEY AND CHILLI PAN-SEARED SALMON (G).....\$4

OVEN ROASTED, SHREDDED TURKEY (G).....\$4

CHARGRILLED CHICKEN BREAST (G).....\$4

PAN-SEARED HALOUMI (G).....\$4

BURGER AND FRIES

Served with fries and seasoned with our secret herbs and spices!

Are you gluten free and vegan?

Order a gluten free, vegan bun for an additional \$2.

Alternatively have your burger wrapped in iceberg lettuce at no extra cost.

GF PHILLY CHEESE STEAK SANDWICH

GF Bun.....\$21

Iceberg Lettuce Leaf.....\$19

Grass fed MSA scotch fillet tossed in onion jam on a toasted brioche roll with yellow mustard and American cheesy sauce.

GF PUMPKIN AND LENTIL BURGER (v)

GF Bun.....\$19

Iceberg Lettuce Leaf.....\$17

A homemade roasted pumpkin and lentil patty with vegan red Leicester cheese, mushrooms, lettuce, tomato and fried onion straws.

GF ZUCCHINI AND MACADAMIA BURGER (V)

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 house made beetroot chutney.

* Can be made vegan by replacing bun and removing cheese.

GF AMERICAN CHEESEBURGER

GF Bun.....\$17

Iceberg Lettuce Leaf.....\$15

MSA certified Black Angus beef patty, topped with lettuce, tomato, cheese, pickles and special sauce.

GF DOUBLE AMERICAN CHEESEBURGER

GF Bun.....\$20

Iceberg Lettuce Leaf.....\$18

Double Black Angus beef patties, topped with lettuce, tomato, double cheese, pickles and special sauce.

GF DOUBLE FRIED CHICKEN BURGER

GF Bun.....\$19

Iceberg Lettuce Leaf.....\$17

Two crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and chipotle mayo.

GF BEEF, APPLE AND BEETROOT BURGER

GF Bun.....\$20

Iceberg Lettuce Leaf.....\$18

Grass-fed Australian MSA certified black Angus apple beef patty, layered with house made beetroot chutney, oozing with Victorian brie, topped with wild roquette and an apple cider dressing.

GF MUSHROOM BURGER (v)

GF Bun.....\$19

Iceberg Lettuce Leaf.....\$17

A giant field mushroom stuffed with chopped macadamia nuts, shallots, Napoli relish and a vegan mayo. Served with fries and a vegan aioli.

MAIN MEALS

GF SURF 'N' TURF (G).....\$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 350G SCOTCH FILLET (G)..... (G) \$30

Scotch fillet, almonds, green beans and our secret seasoned fries.

GF USA PORK RIBS (G)..... ½ rack \$21 | full rack \$39

Marinated with our secret spice rub and slow roasted. Finished off with our house made smoky Kansas City Jack Daniel's BBQ sauce and served with coleslaw.

GF CLASSIC PARMA (G) reg \$18 | Jumbo \$28

A free range, hormone free chicken breast fillet, breaded with corn flakes, a house made Napoli sauce and mozzarella. Served with our secret seasoned fries and salad.

GF VEGGIE STACK (G) (v) \$24

Our signature zucchini and macadamia patty with hummus, vegan cheese, giant field mushroom, roasted vegetables, beetroot relish and a hummus dressing. Served with a side of mixed leaf salad.

GF BARRAMUNDI FILLET (G)\$27

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

GF RED CHILLI-HONEY GLAZED SALMON (G)\$28

Glazed salmon with black bean sauce, jalapeño crema, poblano vinaigrette and asparagus.

GF FISH 'N' CHIPS (G)\$24

New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with a side of fries, salad and tartare sauce.

CONDIMENTS (ALL GLUTEN FREE)

Peppercorn \$2 | Bernaise \$2 | Horseradish Relish \$2

Red Wine Jus \$2 | Aioli \$2 | Hot English Mustard

Mushroom | Seeded Mustard | Dijon Mustard

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 AND POPCORN

PANNA COTTA (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 AND 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



(V) Vegetarian (G) Gluten free

All fried gluten free items are cooked in their very own fryers. All our dishes may contain traces of soy, gluten and nuts.