

# GLUTEN FREE MENU

## STARTERS AND FRIES

### GF FIELD MUSHROOM (V) \$12

Duxelle with macadamia nuts and goats cheese.

### GF CHILLI NACHOS \$12

### GF FAMOUS CHICKEN WINGS (6 PIECES) \$8 | (12 PIECES) \$15

Buffalo (G) | Jack Daniels BBQ (G) | Tabasco Honey (G)

### GF CINNAMON CALAMARI \$15

Our signature shallow fried cinnamon calamari.

### GF SECRET SEASONED FRIES \$6

## SUMMER SALADS

### GF MEXICAN POKE SALAD (V) \$16

Salad mix tossed in a buttermilk dressing surrounded by black beans, tomato salsa, pico verde, avocado, refried beans with jalapeño crema and corn tortilla chips.

### GF BEETROOT AND PEAR SALAD (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 (V) \$16

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

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

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.

#### ADD PROTEIN TO YOUR SALAD

### MEXICAN CHILLI CHICKEN \$4

### HONEY AND CHILLI PAN-SEARED SALMON \$4

### OVEN ROASTED, SHREDDED TURKEY \$4

### PAN-SEARED HALOUMI (V) \$4

## BURGERS

ALL SERVED WITH OUR SECRET SEASONED FRIES!

### PHILLY CHEESE STEAK SANDWICH \$19

### LETTUCE \$19 GF BUN \$21

Grass fed MSA scotch fillet tossed in onion jam with yellow mustard and American cheesy sauce.

### PUMPKIN AND LENTIL BURGER (V)

### LETTUCE \$17 GF BUN \$19

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

### GF DOUBLE AMERICAN CHEESEBURGER

### LETTUCE \$18 GF BUN \$20

Black Angus double beef patty, lettuce, tomato, double cheese, pickles, American mustard and our special sauce.

### GF DOUBLE FRIED CHICKEN BURGER

### LETTUCE \$17 GF BUN \$19

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

### GF BEEF, APPLE AND BEETROOT BURGER

### LETTUCE \$18 GF BUN \$20

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

### GF ZUCCHINI AND MACADAMIA BURGER (V)

### LETTUCE \$17 GF BUN \$19

A handmade zucchini and macadamia nut patty served with oozing melted Brie cheese, tomato, cos lettuce and a house made beetroot chutney.

### MUSHROOM BURGER (V)

### LETTUCE \$15 GF BUN \$17

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

## BURGER EXTRAS

Tasty Cheese \$1	Swiss Cheese \$1	Tomato \$1
Pineapple \$1	Fried Egg \$1	Beetroot Chutney \$1
GF Bacon \$2	Brie Cheese \$2	Double Patty \$5

(V) Vegetarian

(G) Gluten free

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur.

All our dishes may contain traces of soy, gluten and nuts.

## MAIN MEALS

### 350G SCOTCH FILLET \$30

Scotch fillet accompanied by almond green beans and our secret seasoned fries.

### 250G EYE FILLET \$34

Australian grass-fed MSA certified prime beef, served with our secret seasoned fries and salad.

### 450G BONE-IN RIB EYE \$31

Australian grass-fed MSA certified rib eye char-grilled with garlic butter and served with our secret seasoned fries and salad.

### USA PORK RIBS ½ RACK \$18 | FULL RACK \$32

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.

### CLASSIC PARMA REG \$18 | JUMBO \$28

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

### RED CHILLI-HONEY GLAZED SALMON \$28

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

### BARRAMUNDI \$27

Pan fried barramundi served with our secret seasoned fries and salad.

## CONDIMENTS ALL GLUTEN FREE

Peppercorn \$2. | Mushroom \$2 | Bernaise \$2.  
House made Gravy \$2 | Horseradish | Hot English Mustard  
Dijon mustard | Wholegrain | Mustard

## DESSERTS

### GF MILK CHOCOLATE BANANACHE (V) \$8

### GF HOME MADE ICE CREAM AND SORBET (V) \$6

