

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 roquette 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.

LAMB SHOULDER \$25

Slow cooked lamb shoulder sitting on a bed of freekeh and vegetables with pico verde and yoghurt.

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 GANACHE (V) \$8

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

