



GLUTEN FREE MENU

STARTERS

GF GIANT FIELD MUSHROOM, STUFFED WITH MACADAMIA AND GOATS CHEESE (G) (V) (V*) (N) \$12

GF CHILLI NACHOS (G) \$12

GF SOFT SHELL CRAB WITH CHIPOTLE MAYO (G) (D) \$14

GF AUSTRALIAN PORK BELLY WITH PEAR AND APPLE COMPOTE (3) (G) (D) \$13

WORLD FAMOUS CHICKEN WINGS

GF BUFFALO (6/12) (G) \$8 / \$15

Chicken wings sautéed in a traditional Buffalo sauce served with a house made blue cheese sauce and celery sticks on the side.

GF KANSAS CITY SMOKY BBQ (6/12) (S) (G) \$8 / \$15

Chicken wings sautéed in a house made smoky Jim Beam BBQ sauce and served with a fresh lemon wedge.

FRIES & SIDES

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

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

GF FRIES WITH OUR SECRET SEASONING (V) (G) (D) \$6

GF POLENTA AND PARMESAN CUBES (V) (G) \$7

SEAFOOD

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.

GF CINNAMON CALAMARI (G) (D+) \$20

Our signature shallow fried cinnamon calamari served with balsamic radicchio and potato salad.

BURGERS + FRIES

ALL OUR BURGERS ARE SERVED WITH FRIES AND SEASONED WITH OUR SECRET HERBS AND SPICES!

Gluten free and vegan friendly buns are available for an additional \$2 or have your burger wrapped in iceberg lettuce at no extra cost.

GF DOUBLE AMERICAN CHEESEBURGER (G) LETTUCE \$18 GF BUN \$20

180 black Angus double beef patty, lettuce, tomato, double cheese, pickles, ketchup and mustard..

GF DOUBLE FRIED CHICKEN BURGER (G) LETTUCE \$17 GF BUN \$19

2 Crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and dijonnaise.

GF BEEF, APPLE AND BEETROOT BURGER (G) (D+) LETTUCE \$18 GF BUN \$20

Layered with house made beetroot chutney, a grass-fed Australian MSA certified black angus beef, apple, fennel and rosemary patty, oozing with Victorian brie, topped with wild roquette and an apple cider dressing.

GF ZUCCHINI AND MACADAMIA BURGER (V) (V+) (N) (G) 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.

* can be made vegan by removing cheese.

GF KIMCHI BURGER (G) (D+) \$17 LETTUCE \$17 GF BUN \$19

MSA graded Black Angus beef patty layered with shredded pull pork topped with butter lettuce, kimchi and cheese.

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

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.

(V) Vegetarian
(G) Gluten free
(S) Contains soy
(D) Dairy free

(V+) Can be made vegan
(G+) Can be made gluten free
(N) Contains nuts
(D+) Can be made dairy free

NEW SIGNATURE PARMAS

GF NAKED SCHNITZ (G)

REG \$15 | JUMBO \$25

Served with gravy.

GF CLASSIC PARMA (G)

REG \$18 | JUMBO \$28

Topped with a house made Napoli sauce and mozzarella.

GF MEXICAN PARMA (G)

REG \$20 | JUMBO \$30

Topped with mozzarella, smoky black angus chilli, jalapenos, sour cream and corn chips.

CHEESEBURPARMA (G) REG \$20 | JUMBO \$30

With cheese, black angus beef patty, bacon, lettuce, tomato, special sauce and topped with a gluten free burger bun.

MEAT

CRUMBED LAMB CUTLETS (N) (G) (D+) \$27

Three juicy Australian raised and grass-fed lamb cutlets with a pistachio and cashew nut crust. Served with roquette, parmesan and pear salad.

GF SURF 'N' TURF (N) (G) (D+) \$32

Grass-fed Australian MSA certified eye fillet of prime beef, pan seared and roasted, cooked medium-rare, topped with prawns, chorizo and pork belly served with sautéed green beans with almonds and topped with bernaïse sauce.

GF EYE FILLET (G) \$34

Australian grass-fed MSA certified prime beef cooked medium-rare, pan seared and roasted, topped with onion marmalade. Served with hand cut cinnamon sweet potato wedges and house made jalapeño pepper coleslaw.

GF 300G AGED ANGUS RUMP STEAK (G) (D) \$28

Cooked medium-rare and served with fries and mixed leaf salad.

GF FRIED CHICKEN (G) \$19

Juicy fried chicken served with fries, onion rings and pickles.

CONDIMENTS

Peppercorn \$2, Bernaïse \$2, Dijon mustard \$2, Mushroom \$2, Horseradish relish, House made Gravy \$2, Hot English Mustard

SALAD

GF QUINOA, HALLOUMI, BLACK RICE AND ROASTED VEGETABLE SALAD (V) (G) (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 MIAMI JERK CHICKEN SALAD (N) (G) (D) \$19

Marinated and roasted chicken breast atop a bed of pineapple vinaigrette dressed cos lettuce and baby spinach with char-roasted red capsicum, red onion, char-grilled pineapple and toasted almonds.

REPLACE CHICKEN WITH PAN FRIED HALLOUMI FOR \$16

GF FATHER'S TURKEY CAESAR SALAD (G) \$19

Cos lettuce tossed with gluten free bacon, turkey breast, craisins and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

DESSERTS

GF SALTED CARAMEL AND POPCORN PANNA COTTA (V) (G) \$8

Our classic popcorn infused panna cotta is topped with fresh light popcorn, sticky salted caramel and chunks of homemade honeycomb. The perfect salty-sweet balance.

GF MILK CHOCOLATE GANACHE (V) (G) \$8

A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream

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

Two scoops of our home made ice cream. Choose from vanilla ice cream, raspberry sorbet, or coconut sorbet.

