

GLUTEN FREE MENU



STARTERS

GF HONEY GLAZED CHORIZO (G) \$8

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

GF BLACK ANGUS TEXAN CHILLI (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.

GF NEW ORLEANS BLACKENED CAJUN (6/12) (G) \$8 / \$15

Chicken wings tossed in a Cajun spiced rub, roasted and served with a house made chipotle mayonnaise.

FRIES & SIDES

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

GF HAND-CUT CINNAMON SWEET POTATO (V) (G) (D) \$7

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

GF SPICY JALAPEÑO PEPPER COLESLAW (V) (G) \$7

GF BABY POTATO SALAD WITH BUTTERMILK MAYO (V) (G) \$7

WITH GLUTEN FREE BACON ADD \$2

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

GF JALAPENO CORNBREAD(G) \$7

SEAFOOD

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

Australian Barramundi fillet with salsa verde 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.

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

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

SALAD

GF WARM AUSSIE BEEF AND KALE SALAD (G) (D+) (N) \$18

Tender grass-fed prime beef strips, char-grilled and tossed with walnuts, blue cheese, green apple, cranberries, Goji berries and berry balsamic.

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.

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 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.

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.

GF SPICY SALMON SALAD (G) (D) (N) \$18

Marinated spicy salmon tossed with spinach, carrot, coriander, mint, peanuts and shallots with a tangy spicy lime dressing.

GF BEEF AND HONEY WORKS BURGER (G) (D+)

LETTUCE \$18 GF BUN \$20

MSA graded Black Angus beef patty marinated in honey with gluten free bacon, egg, pineapple, cheese, lettuce, tomato, beetroot chutney and BBQ sauce.

GF PHILLY STEAK SANDWICH (G) (D+)

LETTUCE \$19 GF BUN \$21

Grass-fed MSA Scotch fillet, house made tomato relish, caramelised onion, cheese and American mustard.

GF TRIO OF SLIDERS (G)

LETTUCE \$19 GF BUN \$21

• Buffalo Chicken • American Cheeseburger • Pulled Pork.

GF KALE & BEEF BURGER (G) (D+) \$18

MSA graded Black Angus beef patty layered with tomato relish, kale, caramelised onion and Brie cheese.

GF MAN BURGER (G) (D+)

LETTUCE \$21 GF BUN \$23

Grass-fed Qustralian MSA certified Black Angus beef patty, dijon mustard, 4 pieces of Swiss cheese, a fried egg, a full middle rasher of bacon and chipotle mayo.

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

MEAT

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 bernaise 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 DUO PORK BOARD (G) \$26

Duo of mouth-watering slow cooked pulled pork and slow roasted BBQ pork with crackling served with purple pickled horseradish coleslaw, house made jalapeño pepper coleslaw and mini corn tortillas (5).

GF FRIED CHICKEN AND WAFFLES (G) \$19

Juicy fried chicken with waffles, maple syrup and vanilla bean ice cream.

GF CHICKEN FRIED STEAK (G) \$24

Don’t let the name fool you-this is steak! Australian grass-fed MSA certified Scotch fillet fried in a crispy buttermilk batter served with a side of potato salad, house made jalapeño pepper coleslaw, pickles and house made gravy.

CONDIMENTS

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

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.

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