



# 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 \$22 | JUMBO \$32

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 seeded winter mash and red wine jus.

**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,

## 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.

