

Coeliac Menu Options



Please be sure to alert our staff when ordering of **any** allergies or dietary requirements as these dishes differ from our regular menu items

ENTRÉE & SIDES

MIXED SEASONED OLIVES (v)	\$8
TOMATO BRUSCHETTA (COLD) (v) Tomato medley, stracciatella di bufala, oregano, mint, basil, balsamic pearls, gluten free bread	\$12
MUSHROOM BRUSCHETTA (WARM) (v) Mixed exotic mushrooms, truffle oil, truffle paste, gluten free bread	\$12
BUFFALO CAPRESE SALAD (v) Buffalo mozzarella cheese, heirloom tomatoes, fresh basil, balsamic caviar	\$16
OCTOPUS & BROCCOLINI Slow cooked octopus in spices & citrus flavours, poached broccolini & sun-dried tomato	\$16
CHARRED ZUCCHINI (v) Balsamic pickled baby onions with lime & mint oil	\$12
ROASTED SPICED PUMPKIN (v) Pumpkin roasted with thyme, garlic & spiced almond, pickled pumpkin & pumpkin puree	\$12
QUINOA & CURED SALMON House cured salmon, quinoa, onion, carrot, confit kipfler & purple congo potatoes	\$18
PAN-FRIED CHORIZO Chickpea, jalapeno, vincotto and toasted gluten free bread	\$12
BURRATA & PROSCIUTTO Traditional italian milky soft cheese, with prosciutto parma, rocket and fresh fig	\$18

Please turn over



MAINS

WARM BEETROOT SALAD (v)	\$16.50
Slow cooked red & gold beetroot, baby spinach, roasted walnuts, oregano & red wine dressing	
CHICKEN BREAST	\$26
Chicken breast, garlic mash potato, charred zucchini, balsamic onions & baked truss tomatoes	
MARKET FISH	M.P.
Choice of 4: roasted spiced pumpkin, quinoa & cured salmon, charred zucchini or poached potatoes & carrot	
TENDER RIDGE SCOTCH FILLET	\$35
Choice of 4: roasted spiced pumpkin, quinoa & cured salmon, charred zucchini or poached potatoes & carrot	
DUCK BREAST	\$34
Served medium rare, garlic & thyme roasted pumpkin, pickled pumpkin, grapefruit dressing, watercress & pomegranate salad	
ZUCCHINE DIAVOLA (v)	\$22
Zucchini pasta, sweet corn, asparagus, red onion, truss tomato, sun-dried tomato & chilli jam, napolitana sauce	
PEA AND BASIL RISOTTO (v)	\$25
Superfino carnaroli risotto, fresh crunchy sugar snap peas, pea puree, onion & goat chèvre	
SHELLFISH RISOTTO	\$25
Superfino carnaroli risotto, blue swimmer crab, prawns, zucchini, onion, garlic, lime & parsley	

DESSERT

Gluten and dairy free vegan ice cream, double scoop	\$6
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Please see our cake table for possible gluten free options or consult with our wait staff who may be able to offer an alternative depending on availability of produce on hand.