

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 (v) diced tomato, red onion, basil pesto, fresh basil, balsamic glaze on gluten free bread	\$9.5
PAN-FRIED CHORIZO jalapeno, vincotto, brie cheese and toasted gluten free bread	\$13
SIDE SALAD With lemon dressing	\$7
GRILLED CHICKEN SALAD warm grilled chicken breast, rocket, cucumber, cherry tomatoes, olives, feta & lemon dressing	\$16.50
ROASTED VEGETABLE SALAD roasted vegetables (carrot, parsnip, brussel sprouts) baby kale, haloumi, almonds & balsamic dressing	\$16.50
CHICKEN MARYLAND garlic & thyme roasted potatoes, broccolini, carrots, chicken jus	\$26
MARKET FISH roasted pumpkin, asparagus, tomato & basil salsa, lemon butter sauce	\$32
SLOW COOKED SIRLOIN STEAK garlic & thyme mushrooms, creamy mash potatoes, charred brussel sprouts, peppercorn sauce	\$33
PORCINI MUSHROOM RISOTTO (v) Superfino carnaroli risotto, mixed mushroom & parmesan	\$24

Please turn over for dessert options



DESSERT

GELATO

\$6

triple scoop; hazelnut, banana or blueberry & yoghurt ice cream

PANNA COTTA

\$12

coconut & lime panna cotta, mango textures, shaved coconut, chocolate pencil

GLUTEN & DAIRY FREE ICE CREAM

\$6

double scoop, vanilla or coconut & mango

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.