

COELIAC MENU



Please inform staff of dietary requirements when ordering

ENTRÉE & SIDES

TOMATO BRUSCHETTA (v) | \$10

diced tomato, red onion, basil pesto, bocconcini, fresh basil & balsamic glaze on gluten free bread

CHORIZO | \$12

red wine vinegar glaze, fresh basil & lemon

SIDE GARDEN SALAD | \$8

rocket, tomato, cucumber, red onion, & lemon dressing

MAINS

CHICKEN SALAD | \$18.5

grilled marinated chicken breast, cherry tomato, cucumber, olives, feta, red onion, rocket & lemon dressing

CHICKEN MARYLAND | \$26

cherry tomato, roasted capsicum, red onion, basil & balsamic dressing
or

potato gratin, roasted cherry truss tomato, rocket & parmesan salad with onion jus

FISH OF THE DAY | \$32

baked market fish served with orange, beetroot & fennel salad, house made tartare sauce & lemon

SIRLOIN STEAK | \$32

potato gratin, roasted cherry truss tomato, rocket & parmesan salad with onion jus

MUSHROOM RISOTTO | \$26

arborio rice, porcini mushroom, truffle cream, parmesan & parsley

DESSERT

CHOCOLATE CREME BRULEE | \$11

dark chocolate custard, vanilla ice-cream & strawberry

SORBET | \$2 per scoop

watermelon or green apple or blood orange

GELATO | \$2 per scoop

hazelnut, banana, strawberry & chocolate

GLUTEN & DAIRY FREE ICE CREAM | \$3 per scoop

salted caramel, vanilla or coconut & mango

GLUTEN FREE BROWNIES & CAKES | From \$4.5

See counter for today's selection