

# GLUTEN FREE MENU

## ANTIPASTI

### CHIPS (v) | \$8

Tomato sauce

### TOMATO BRUSCHETTA (v) | \$13

Tomato, onion, basil & balsamic glaze on toasted gluten free bread

## SIDES/SALADS

### MEDITERRANEAN SALAD | \$16

Grilled chicken tenders, roasted capsicum, olives, red onion, tomato & mesclun lettuce

### APPLE & BLUE CHEESE SALAD (v) | \$13

With walnuts & rocket

### PATATE AL FORNO (v) | \$6

Garlic & rosemary baked chat potatoes

### GRILLED BROCCOLINI (v) | \$7

Sauteed almond flakes & garlic

## PASTA

*all pastas come with Gluten Free Penne Pasta & is cooked in the same water as our regular pasta*

### BEEF BOLOGNESE | \$22

Beef bolognese sauce & pecorino cheese

### POMODORO (v) | \$20

Pomodoro sauce, pecorino cheese

### CHILLI CRAB | \$24

Crab, chilli, garlic, cherry tomato & parsley

### TRUFFLE PASTA (v) | \$22

Truffle cream sauce, mushrooms & crispy sage

### CREAMY CARBONARA | \$21

Bacon, mushrooms, red onion, garlic, cream, white wine & pecorino cheese

### BEEF CHEEK | \$23

Slow cooked beef cheek pieces in tomato sauce

### PRAWN PESTO | \$25

Prawns, basil, parmesan & garlic pesto

## MAINS

### RISOTTO(v) | \$21

Pumpkin, feta & spinach

### SCOTCH FILLET | \$32

Served with broccolini, roasted garlic & rosemary chat potatoes & chargrilled vegetables

### BARRAMUNDI | \$29

Crispy skinned barramundi polenta bites & seasonal char grilled vegetables

### ROAST PORCHETTA | \$29

Slow cooked pork loin with a crispy crackle served with apple slaw & roast vegetables



## COELIAC FRIENDLY

*we can not guarantee no contamination as our kitchen handles gluten*

### MEDITERRANEAN SALAD | \$16

Grilled chicken tenders, roasted capsicum, olives, red onion, tomato & mesclun lettuce

### APPLE & BLUE CHEESE SALAD (v) | \$13

With walnuts & rocket

### PATATE AL FORNO (v) | \$6

Garlic & rosemary baked chat potatoes

### GRILLED BROCCOLINI (v) | \$7

Sauteed almond flakes & garlic

### TOMATO BRUSCHETTA (v) | \$13

Tomato, onion, basil & balsamic glaze on toasted gluten free bread

### RISOTTO(v) | \$21

Pumpkin, feta & spinach

### SCOTCH FILLET | \$32

Served with broccolini, roasted garlic & rosemary chat potatoes & chargrilled vegetables

### BARRAMUNDI | \$28

Crispy skinned barramundi & seasonal char grilled vegetables

### ROAST PORCHETTA | \$29

Slow cooked pork loin with a crispy crackle served with apple slaw & roast vegetables

## PIZZA

### GLUTEN FREE PIZZA BASE | +\$4

\*all pizzas may contain traces of gluten

Please view our regular menu for pizza options!

## DESSERT

*both gluten free & celiac friendly*

### PANNA COTTA | \$9

Chocolate panna cotta, raspberry coulis & pistacchio

### GELATO | \$2 per scoop

Vanilla, chocolate, hazelnut, banana or pistachio

### DAIRY FREE GELATO | \$3 per scoop

Salted caramel, vanilla, coconut & mango or ferrero rocher

### SORBET | \$2 per scoop

Watermelon, green apple, lemon or blood orange

not all ingredients are listed, please inform us of any dietary requirements

# VEGAN MENU

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## ANTIPASTI

**GARLIC FOCACCIA | \$9**  
Wood fired oven garlic focaccia

**CHIPS | \$8**  
Tomato sauce

**TOMATO BRUSCHETTA | \$13**  
Tomato, onion, basil & balsamic glaze on toasted ciabatta

## SIDES/SALADS

**MEDITERRANEAN SALAD | \$12**  
Roasted capsicum, olives, red onion, tomato & mesclun lettuce

**APPLE SIDE SALAD | \$10**  
Apple, walnuts & rocket

**PATATE AL FORNO (gf) | \$6**  
Garlic & rosemary baked chat potatoes

**GRILLED BROCCOLINI (gf) | \$7**  
Sauteed almond flakes & garlic

## MAINS

**RISOTTO (gf) | \$21**  
Pumpkin & spinach

**GNOCCHI POMODORO | \$19**  
Potato gnocchi, pomodoro sauce & fresh basil

**MARGHERITA PIZZA | \$20**  
Vegan mozzarella, tomato base & fresh basil

**VEGETARIANA PIZZA | \$24**  
Vegan mozzarella, artichokes, roasted tomatoes, red onion, capsicum, kalamata olives

**TARTUFATA PIZZA | \$23**  
Vegan mozzarella, mushrooms, truffle cream & parsley

**CALZONE ORTALANO | \$25**  
Vegan mozzarella, mushroom, artichokes, red onion, capsicum, kalamata olives & garlic oil

## DESSERT

**SFINCI | \$9**  
Italian donuts with cinnamon sugar

**DAIRY FREE GELATO | \$3 per scoop**  
Salted caramel, vanilla, coconut & mango or ferrero rocher

**SORBET | \$2 per scoop**  
Watermelon, green apple, lemon or blood orange

not all ingredients are listed, please inform us of any dietary requirements

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