

# GLUTEN FREE MENU

Allergen cross contaminations may be present. Please check with wait staff should you have an allergy or if you require a 'gluten free option upon request **GFO**' menu item.

## ENTREES

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**WARM MARINATED OLIVES \$12.5** **VGN** **GF**

**EDAMAME \$16**

served with tamari and ginger sauce **VGN** **GF**

**BEETROOT TARTARE \$22**

a bed of rocket drizzled with lemon, topped with vegan feta and orange **VGN** **GF**

**MISO ROASTED EGGPLANT \$23**

marinated oven roasted miso eggplant chunks topped with sesame seeds **VGN** **GF**

**DUO OF DIPS \$24**

(gluten free upon request **GFO**)

baba ghanoush and fire roasted capsicum with grilled gluten free bread / rice crackers **VGN** **GFO**

## MAINS

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**VEGETABLE FRIED RICE \$31**

green beans, carrot, red capsicum, peas, ginger, tamari and coriander **VGN** **GF**

**SPICY VODKA PENNE \$31**

(Gluten free pasta upon request **GFO** +\$3.5)

red chili, vodka, tomato and creamy coconut sauce with basil **VGN**

(add dairy parmesan \$3 **V**) **GFO**

**CHICKPEA & VEGETABLE CURRY \$31.5**

a mild tomato and coconut chickpea curry with green beans, capsicum and zucchini

served with turmeric basmati rice **VGN** **GF**

**STUFFED CHICKEN BREAST \$34**

stuffed with sundried tomato and cheddar cheese served with green beans, coconut

mashed sweet potato and a lemon, butter and parsley sauce **GF**

**GRILLED BARRAMUNDI FILLET \$42**

served with wild rice, marinated and roasted cauliflower and a turmeric, lime and

coconut sauce **GF** **DF**

**GRILLED SALMON FILLET \$43**

served with rosemary confit potatoes, green beans and a coconut, ginger and pea puree **GF** **DF**

**CHARGRILLED 250G FILLET MIGNON \$58**

served with grilled seasonal vegetables, confit potatoes and red wine jus **GF** **DF**

**WAGYU 50G FILLET \$49 PER 50G**

grilled wagyu served with three sauces: English mustard, French mustard, and chef's

special tamari and ginger sauce **GF** **DF**

**V** Vegetarian **VGN** Vegan **GF** Gluten Free **DF** Dairy Free

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## SIDES \$16

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- Rosemary confit potatoes **VGN GF**
- Mashed sweet potato with coconut and ginger **VGN GF**
- Vegetables with lemon dressing **VGN GF**
- Green beans with ginger and tamari **VGN GF**
- Lemon, fennel & dill slaw **VGN GF**

## DESSERTS

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### LEMON SORBET \$16

lemon sorbet served in a lemon shell, topped with fresh mint **VGN GF**

### CHOCOLATE MOUSSE \$18

a rich, velvety and solid vegan chocolate mousse blended with cacao and coconut cream topped with edible gold leaves **VGN GF**

### ISPAHAN PANNA COTTA \$19

layered raspberry and lychee panna cotta with lychee rose gel and sliced lychee **VGN GF**

### TROPICAL CHEESECAKE \$21

smooth and creamy tropical cheesecake topped with lime crisp, dried mango, dried pineapple and white chocolate crumbs **V GF**

### GLUTEN FREE THREE CHEESE PLATTER \$31

(Gluten free upon request **GFO** )

Aged red cheddar, cheddar and brie with quince paste, dried apricot preserves, grilled gluten free bread and rice crackers **GFO**

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