

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

WARM MARINATED OLIVES \$13.5 **VGN** **GF**

EDAMAME \$16

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

BETROOT TARTARE \$23

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

MUSHROOM CROSTINIS \$23

rich savoury forest mushroom pate served on rice crackers **VGN** **GFO**

MISO EGGPLANT \$24

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

VEGETABLE FRIED RICE \$32

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

VODKA PENNE \$32

(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 \$32

a mild tomato and coconut chickpea curry with green beans, capsicum and zucchini served with turmeric basmati rice **VGN** **GF**

STUFFED CHICKEN BREAST \$36

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 \$48

served with wild rice, marinated and roasted cauliflower and a turmeric, lime and coconut sauce **GF** **DF**

CHARGRILLED 200G FILLET MIGNON \$59

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

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

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GLUTEN FREE MENU. This is a sample menu as of March 2025. Ingredients may be subject to changes. Please check with wait staff should you have an intolerance or an allergy.

TRUFFLE & MUSHROOM PAPPARDELLE \$38

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

a creamy garlic, anchovy and truffle sauce. This dish pairs excellently with Brunello di Montalcino wine **GFO**

LAMB RAGU \$44

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

succulent lamb braised with onions, pappardelle pasta in a red wine and tomato sauce served with a side of parmesan **GFO**

SIDES \$16

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

LEMON SORBET \$18

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

CHOCOLATE MOUSSE \$19

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

ISPAHAN PANNA COTTA \$21

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

TROPICAL CHEESECAKE \$22

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

THREE CHEESE PLATTER \$31.5

(gluten free upon request **GFO**)

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

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