

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 14 **VGN** **GF**

EDAMAME 16

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

BEETROOT TARTARE 25

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

FENNEL & DILL SALAD 25

sliced fennel, rocket, parmesan, cucumber and dill with a zesty lemon and oil dressing **V** **GF**

MUSHROOM CROSTINIS 25

(gluten free upon request **GFO**)

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

MISO EGGPLANT 25

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

DUO OF DIPS 26

(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**

(add chicken 8)

VODKA PENNE 34

(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 34

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

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

STUFFED CHICKEN BREAST 38

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

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

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

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GRILLED BARRAMUNDI FILLET 49

served with creamy coconut mashed potato, 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**

TRUFFLE & MUSHROOM PAPPARDELLE 42

(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 46

(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 18

Green beans with ginger and tamari **VGN** **GF**

Vegetables with lemon dressing **VGN** **GF**

Mashed coconut Sweet potato **VGN** **GF**

Mashed coconut white potato **VGN** **GF**

Rosemary confit potatoes **VGN** **GF**

DESSERTS

LEMON SORBET 18

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

CHOCOLATE ESPRESSO MOUSSE 19

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

LYCHEE PANNA COTTA 22

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

TROPICAL CHEESECAKE 23

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

THREE CHEESE PLATTER 34

(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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