

GLUTEN FREE

STARTERS

FLAT BREAD 10
 • Garlic & sea salt • v
 • Olive, herb & parmesan cheese • v
 • Semi-dried tomato, bocconcini & basil • v

GARLIC CHEESE PIZZA • v 11

SOUP OF THE DAY 9
 With gluten free bread - please ask our staff for today's soup
 Extra bread +2

CLASSIC BRUSCHETTA • v 12
 Tomato, feta cheese, red onion, balsamic vinegar, basil, pine nut pesto

DIPS PLATE • v 14
 Two homemade dips & marinated olives - served with garlic flat bread

CHICKEN & CHORIZO SKEWERS • n 16
 Chargrilled succulent diced chicken, chorizo, green capsicum, red onion, pimento sauce, herb salad

CHEFS SIDES

STEAMED SEASONAL VEGETABLES • v 6

CREAMY MASH POTATO • v 6

GARDEN SALAD • d • v 6
 With tomato, cucumber, red onion, lemon dressing

BOWL OF CHIPS • v 9

SALADS

LEMON PEPPER CALAMARI • d 19
 Calamari marinated in paprika & lemon pepper, fried & served with a salad of mixed leaves, cherry tomatoes, red onion, roast red peppers, capers, lemon dressing

BEETROOT & WALNUT SALAD • n 17
 Roasted beetroot, spinach, candied walnuts, dukkah, goat's cheese, mint leaves, balsamic dressing

GRILLED OCTOPUS SALAD 22
 Marinated octopus, kale, sundried tomatoes, fennel, kipfler potatoes, sweet & sour thai dressing

PUMPKIN & CHICKPEA • v 15
 Roasted pumpkin, chickpeas, homemade chermoula, cranberries, dates, rocket, crispy tortillas

CHICKEN CAESAR 21
 Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing

EXTRA OPTIONS
 Add chicken +4
 Add smoked salmon +5

MAINS

CAPE GRIM PORTERHOUSE 300G • d 36
 Tasmanian pure grass fed, marble score 2+

RIB EYE 350G • d 38
 Pasture fed

All steaks served with house salad, chips and your choice of sauce: mushroom | peppercorn | creamy garlic | gravy

EXTRA OPTIONS
 Add saganaki & fig skewer +5
 Add half moreton bay bug +6

CHICKEN MIGNON 29
 Succulent chicken breast stuffed with mushrooms, ricotta, spinach, wrapped with bacon - served with crispy swirl potatoes, sautéed beans, semi-dried tomatoes, caramelised onion, creamy mushroom sauce

12 HOUR COOKED PORK RIBS 34
 Slow cooked bbq pork spare ribs rubbed with our secret spices, duck fat roasted kipfler potatoes, grilled apples, coleslaw

CHILLI MUSSELS 22
 Fresh local steamed mussels, spicy tomato sauce, onion, fennel, parsley with gluten free bread, a wedge of lemon

CALAMARI • d 25
 Fried calamari, dusted in paprika & lemon pepper - served with house salad, tartar sauce, fresh lemon & chips

GRILLED FISH & CHIPS • d 26
 With house salad, tartar sauce & fresh lemon

WHOLE BABY SNAPPER 33
 Pan roasted baby snapper, beetroots, broccolini, potatoes, anchovy & caper sauce

PASTA AND RISOTTO

MUSHROOM RISOTTO • v 21
 Porcini, shimeji, button mushroom risotto with tarragon, parmesan cheese
 Add chicken +4

CARBONARA PENNE 21
 Carbonara of bacon, egg, parsley & basil in a creamy garlic sauce

BOLOGNESE PENNE 21
 Beef bolognese, slow cooked in rich napoli sauce

GOURMET PIZZA

MARGHERITA • v 17
 Pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil, grated parmesan cheese

CAPRICCIOSA 21
 Pizza sauce, mozzarella, smoked leg ham, mushrooms, kalamata olives, anchovies, oregano

HAWAIIAN 20
 Pizza sauce, mozzarella, smoked leg ham, pineapple

VEGO-RAMA • v 23
 Pizza sauce, mozzarella, pumpkin, eggplant, zucchini, green peas, roast red peppers, pecorino cheese

EXTRA TOPPINGS
 Add vegetables / cheese +3
 Add meat +4
 Add smoked salmon +5

SENIORS

Please present your seniors card when ordering
MUSHROOM RISOTTO • v 9.9
 Creamy mushroom risotto with tarragon & parmesan cheese
 Add chicken +3

GLUTEN FREE PENNE PASTA SERVED WITH YOUR CHOICE OF: 12
 Carbonara of bacon, egg, parsley & basil in a creamy garlic sauce or beef bolognese, slow cooked in rich napoli sauce

CHICKEN CAESAR SALAD 14
 Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing

GRILLED FISH & CHIPS • d 14
 Served with house salad, tartar sauce & fresh lemon

BBQ PORK RIBS 19
 Slow cooked bbq pork spare ribs with mash, vegies & apple chutney

GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d 19
 Grass fed
 Served with house salad, chips and your choice of sauce: mushroom | peppercorn | creamy garlic | gravy

UPGRADE YOUR MEAL
 • Soup of the day with gluten free bread +4
 • Gluten free garlic flat bread +4
 • 150ml glass of house wine +4
 • Vanilla ice cream +4

GLUTEN FREE KIDS

FOR CHILDREN UNDER 13 YEARS 7
 For a healthier option salad or vegetables are available instead of chips
 • Grilled chicken tenders & vegies
 • Grilled fish & chips • d
 • Gluten free penne bolognese
 • Mini frankfurts & chips • d

FOR HUNGRIER TUMMIES
 • Vegie risotto • v 8
 • Steak with chips & vegies 16

UPGRADE FOR AN ADDITIONAL DRINK AND JELLY OR SOFT SERVE +4

VEGAN KIDS

FOR CHILDREN UNDER 13 YEARS
 • Polenta chips, homemade tomato sauce • g 8
 • Vegetable spring roll, sweet & sour sauce 8
 • Beetroot doughnuts, lettuce, cashew nut cheese • g • n 8
 • Corn nuggets, soya emulsion 8

FOR HUNGRIER TUMMIES
 • Potato cake, vegetables, napoli • g 10
 • Mushroom risotto • g 10
 • Healthy broth, tofu, greens, noodles 10

DESSERT

FRIED SNAKE DOUGHNUTS, CHOCOLATE SAUCE 6

VEGAN

STARTERS

POLENTA FRIES • g 11
 Crispy polenta fries, homemade tomato sauce

DEEP FRIED VEGETABLE SPRING ROLLS 15
 Vermicelli noodles, carrots, shiitake mushrooms & cabbage, sweet & sour sauce

TOMATO BRUSCHETTA 12
 Crusty sourdough with roma tomato, shaved red onion, basil, olive oil

ENTRÉES

GRAIN SALAD • n 17
 Barley, black quinoa, slivered almonds, pumpkin & sunflower seeds, raisins, lemon dressing, sautéed kale, cos lettuce

PUMPKIN & CHICKPEA SALAD 15
 Roasted pumpkin, chickpeas, homemade chermoula, cranberries, dates, rocket, crispy tortillas

CORN FRITTERS 14
 Crispy corn & zucchini fritters, soya emulsion, guacamole, lime

CAULIFLOWER SHAWARMA • g • n 17
 Confit cauliflower, shawarma spices, tahini, cranberries, pine nuts, fresh herbs, lemon

MAINS

VEGAN BEETROOT BURGER • n 16
 Beetroot patty, cashew nut cheese, onion jam, lettuce, tomato, red onion, beetroot bun with chips

HOMEMADE POTATO ROSTI & CAPONATA 22
 Potato rosti, eggplant, red capsicum, capers, red onions, olives, tomato, oregano, basil leaves, sautéed kale

MUSHROOM RISOTTO • g 22
 Seasonal mixed mushrooms, tarragon, mushroom puree, olive oil

MISO RAMEN 19
 Tofu, vegan mince, bean sprouts, dried shiitake mushrooms, bok choy, seaweed, noodles

SPICED MOROCCAN BEAN RAGOUT 21
 Cannellini beans, borlotti beans, lentils, tomato sugo, harissa spice, rocket & crusty bread

DESSERT

ORANGE & POPPY SEED CAKE 9

CHURROS & CHOCOLATE SAUCE 10



Please alert us to any allergies.
 d • dairy free | g • gluten free | v • suitable for vegetarians | n • contains nuts
 10% surcharge applies on public holidays.