

# GLUTEN FREE

## STARTERS

<b>GARLIC OR HERB PIZZA WITH CHEESE • v</b>	<b>14</b>
<b>SOUP OF THE DAY</b>	<b>9</b>
With gluten free bread - please ask our staff for today's soup	
Extra bread	<b>+2</b>
<b>TOMATO BRUSCHETTA • v</b>	<b>FOR 1 - 7 / FOR 2 - 12</b>
Toasted gluten free bread with roma tomato, shaved red onion, basil, torn bocconcini & extra virgin olive oil	
<b>DIPS PLATE • v</b>	<b>14</b>
Two homemade dips & marinated olives - served with gluten free za'atar bread	
<b>PAN SEARED SCALLOPS</b>	<b>15</b>
Carrot puree, prosciutto, pickled radish, baby carrots, anchovy cream cheese, lime segments, crispy sweet potato	
<b>STICKY SPICY CHICKEN WINGS (8) • d</b>	<b>15</b>
With asian salad	

## CHEFS SIDES

<b>SAGANAKI • v • n</b>	<b>7</b>
Crispy saganaki, maple syrup, dried fig & walnuts, rocket leaves	
<b>POLENTA FRIES • v</b>	<b>11</b>
Crispy polenta fries, homemade tomato sauce	
<b>SEASONAL VEGIES • v</b>	<b>6</b>
<b>CREAMY MASHED POTATO • v</b>	<b>6</b>
<b>GREEK SALAD • v</b>	<b>6</b>
With tomato, cucumber, cos lettuce, olives, red onion & feta	
<b>BOWL OF CHIPS • v</b>	<b>9</b>

## SALADS

<b>PUMPKIN &amp; CHICKPEA SALAD • v • d</b>	<b>15</b>
Chickpeas, butternut pumpkin, dried cranberries, pitted dates, rocket, parsley, homemade chermoula, olive oil	
<b>TOMATO &amp; GOAT'S CHEESE • v • n</b>	<b>16</b>
Tomatoes, goat's cheese, macadamias, gluten free croutons, rocket, apple vinegar	
<b>CHICKEN CAESAR</b>	<b>23</b>
Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
<b>EXTRA OPTIONS</b>	
Add grilled chicken	<b>+4</b>
Add smoked salmon	<b>+5</b>
Add saganaki	<b>+5</b>

## MAINS

<b>CAPE GRIM PORTERHOUSE 300G • d</b>	<b>36</b>
Tasmanian pure grass fed, marble score 2+	
<b>RIB EYE 350G • d</b>	<b>38</b>
Pasture fed	

All steaks served with house salad, chips and your choice of sauce: mushroom | peppercorn | garlic | red wine jus

<b>FLINDER'S ISLAND LAMB</b>	<b>32</b>
Sous vide cooked lamb shoulder, eggplant caponata, polenta, caramelised shallot puree, verjus raisins, red wine jus	
<b>ROASTED PORK LOIN</b>	<b>29</b>
Smoked paprika & fennel marinated pork loin - served with sautéed spinach, creamy mashed potato, capsicum purée, charred pineapple salsa & bordelaise sauce	
<b>NEPALESE CHICKEN CURRY</b>	<b>27</b>
Spicy, slow cooked chicken thigh - served with raita, pappadums & our pilaf style rice cooked with carrot, peas & sultanas	
<b>PORTUGUESE CHICKEN • d</b>	<b>27</b>
Grilled marinated chicken breast with sweet potato chips, rocket, preserved lemon, red onion & coriander salad – peri mayo & lemon wedge	
<b>BARRAMUNDI FILLET</b>	<b>31</b>
Grilled barramundi fillet, spiced moroccan bean ragout, carrot puree, pickled fennel, radish, lemon	
<b>GRILLED FISH &amp; CHIPS • d</b>	<b>26</b>
Grilled barramundi with house salad, lime aioli, lemon	

## PASTA AND RISOTTO

<b>MUSHROOM RISOTTO • v</b>	<b>22</b>
Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, truffle oil	
<b>SAFFRON MARINARA</b>	<b>27</b>
Penne pasta with sautéed barramundi, mussels, pipis, leek & carrot in a creamy saffron sauce	
<b>LAMB SHANK RISOTTO</b>	<b>27</b>
Flinder's Island lamb shank - served with a milanese risotto & gruyere cheese	
<b>EXTRA OPTIONS</b>	
Add chicken	<b>+4</b>
Add smoked salmon	<b>+5</b>

## GOURMET PIZZA

<b>MARGHERITA • v</b>	<b>18</b>
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & parmesan cheese	
<b>MEATLOVER</b>	<b>26</b>
With pizza sauce, mozzarella, bacon, smoked leg ham, sopressa salami, pork & fennel sausage, red capsicum & bbq sauce	
<b>SMOKY BBQ CHICKEN</b>	<b>23</b>
With pizza sauce, roast red peppers, balsamic onions, smoked mozzarella, bbq sauce & fresh parsley	
<b>VEGETARIAN • v • n</b>	<b>23</b>
With basil pesto, zucchini, roasted mushrooms, red peppers, kalamata olives & feta	
<b>EXTRA TOPPINGS</b>	
Add vegetables / cheese	<b>+3</b>
Add meat	<b>+4</b>
Add salmon	<b>+5</b>

## SENIORS

Please present your seniors card when ordering

<b>MUSHROOM RISOTTO • v</b>	<b>9.9</b>
Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, olive oil	
<b>GLUTEN FREE PENNE PASTA SERVED WITH YOUR CHOICE OF:</b>	<b>9.9</b>
Carbonara of pancetta & mushrooms in a garlic cream sauce or classic, rich napoli sauce	
<b>CHICKEN CAESAR SALAD</b>	<b>14</b>
Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
<b>GRILLED FISH &amp; CHIPS • d</b>	<b>15</b>
Served with house salad, lime aioli, lemon	
<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b>	<b>21</b>
Grass fed	
Served with house salad, chips and your choice of sauce: mushroom   peppercorn   garlic   red wine jus	
<b>UPGRADE YOUR MEAL</b>	
Soup of the day with gluten free bread	<b>+4</b>
150ml glass of house wine	<b>+4</b>
Vanilla ice cream	<b>+4</b>

## KIDS GLUTEN FREE

<b>FOR CHILDREN UNDER 13 YEARS</b>	<b>7</b>
For a healthier option salad or vegetables are available instead of chips	
• Grilled chicken tenders with chips	
• Grilled fish & chips • d	
• Gluten free penne napoli	
<b>FOR HUNGRIER TUMMIES</b>	
• Vegie risotto • v	<b>8</b>
• Porterhouse steak with chips & vegies	<b>16</b>
<b>UPGRADE FOR AN ADDITIONAL DRINK AND JELLY OR SOFT SERVE</b>	<b>+4</b>

## KIDS VEGAN

<b>FOR CHILDREN UNDER 13 YEARS</b>	
• Polenta chips, homemade tomato sauce • g	<b>8</b>
• Vegetable spring roll, sweet & sour sauce	<b>8</b>
• Beetroot doughnuts, lettuce, cashew nut cheese • g • n	<b>8</b>
• Corn nuggets, soya emulsion	<b>8</b>
<b>FOR HUNGRIER TUMMIES</b>	
• Potato cake, vegetables, napoli • g	<b>10</b>
• Mushroom risotto • g	<b>10</b>
• Healthy broth, tofu, greens, noodles	<b>10</b>

## DESSERT

<b>FRIED SNAKE DOUGHNUTS, CHOCOLATE SAUCE</b>	<b>6</b>
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# VEGAN

## STARTERS

<b>POLENTA FRIES • g</b>	<b>11</b>
Crispy polenta fries, homemade tomato sauce	
<b>DEEP FRIED VEGETABLE SPRING ROLLS</b>	<b>15</b>
Vermicelli noodles, carrots, shiitake mushrooms & cabbage, sweet & sour sauce	
<b>TOMATO BRUSCHETTA</b>	<b>12</b>
Crusty sourdough with roma tomato, shaved red onion, basil, olive oil	

## ENTRÉES

<b>GRAIN SALAD • n</b>	<b>17</b>
Barley, black quinoa, slivered almonds, pumpkin & sunflower seeds, raisins, lemon dressing, sautéed kale, cos lettuce	
<b>PUMPKIN &amp; CHICKPEA SALAD</b>	<b>15</b>
Chickpeas, butternut pumpkin, dried cranberries, pitted dates, rocket, parsley, homemade chermoula, olive oil, crispy tortillas	
<b>CORN FRITTERS</b>	<b>14</b>
Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	
<b>CAULIFLOWER SHAWARMA • g • n</b>	<b>17</b>
Confit cauliflower, shawarma spices, tahini, cranberries, pine nuts, fresh herbs, lemon	

## MAINS

<b>VEGAN BEETROOT BURGER • n</b>	<b>16</b>
Beetroot patty, cashew nut cheese, onion jam, lettuce, tomato, red onion, beetroot bun with chips	
<b>HOMEMADE POTATO ROSTI &amp; CAPONATA</b>	<b>22</b>
Potato rosti, eggplant, red capsicum, capers, red onions, olives, tomato, oregano, basil leaves, sautéed kale	
<b>MUSHROOM RISOTTO • g</b>	<b>22</b>
Seasonal mixed mushrooms, tarragon, mushroom puree, truffle oil	
<b>MISO RAMEN</b>	<b>19</b>
Tofu, vegan mince, bean sprouts, dried shiitake mushrooms, bok choy, seaweed, noodles	
<b>SPICED MOROCCAN BEAN RAGOUT</b>	<b>21</b>
Cannellini beans, borlotti beans, lentils, tomato sugo, harissa spice, rocket & crusty bread	

## DESSERT

<b>ORANGE &amp; POPPY SEED CAKE</b>	<b>9</b>
<b>CHURROS &amp; CHOCOLATE SAUCE</b>	<b>10</b>

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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.