

FOOD

GLUTEN FREE MENU



PECKISH | SIDES | SHARING

CALAMARI | w housemade sweet chilli syrup **12**

LAMB KOFTAS | 6 lamb koftas served w mint yoghurt & fresh lime **15**

VEGIE ANTIPASTI PLATE | char grilled seasonal vegies w two housemade dips **20**

PLOUGHMAN'S PLATTER | spanish prosciutto, smoked chorizo, hot mustard, blue vein, vintage cheddar, mild chevette, & dried fig/red wine/rosemary chutney **24**

MUSSELS

TOMATO | garlic, white wine & basil leaves (chilli optional) **22**

SPICED (HOT) | saffron, thyme & a touch of cream **22**

HUNGRY | MAIN FARE

PORK BELLY **25**

EYE FILLET STEAK **29**

F.O.D. | grilled fish of the day, see blackboard or ask staff **MP**

Served with your choice of salad, or char grilled seasonal vegies with rice.

SALADS

ROCKET SALAD | w parmesan, extra virgin olive oil & balsamic dressing **8**

ROAST PUMPKIN | w danish feta, spanish onion, oven-dried roma tomatoes, pine nuts, pepitas & a light sweet chilli dressing **18**

add chicken **22**

Please inform staff of any dietary requirements when placing your order so that all care is taken when preparing your meal. We hope you enjoy!



PLEASE ORDER & PAY AT THE BAR