

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**
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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