

Gluten Free Menu
summer 18-19

To Start/Share

All bread and pizza bases are gluten free

Garlic bread	7.5
Bruschetta - tomato and basil salsa	9.0
Toasted bread - served with warm mozzarella, parmesan and gruyere dip	8.5
Pizzetta - Potato, rosemary, garlic and sea salt	13.4
Pizzetta - Olive, sun dried tomato, goat's cheese and rocket	13.9
Marinated goat's cheese with quince paste, pistachio dukkah and toasted gluten free bread	14.9

Oysters

Natural - with Limóncello vinaigrette	17.5 / 29.9
Kilpatrick - grilled bacon and Worcestershire sauce	19.5 / 31.9

Entrée / Main

Grilled chicken tenderloins with roast Mediterranean vegetable and couscous salad, feta, pomegranate, and avocado salsa	18.4 / 34.4
Slow cooked pork belly with potato mash, broccolini, beetroot relish and crackling	19.4 / 37.4
Prawns in garlic cream sauce with saffron risotto, chorizo, roast tomato and baby spinach	19.4 / 37.4
Fish of the day with roast potato, caramelised onion, prosciutto and melon salad	38.9
Filet Mignon - beef eye fillet wrapped in bacon with roast potatoes, Caprese salad and hollandaise sauce	39.9

Sides

Mediterranean salad - tomato, cucumber, feta, olives, balsamic vinaigrette	10.9
Rocket, pear and parmesan salad with reduced balsamic and extra virgin	10.9
Steamed vegetables	10.9

Please ensure the wait staff know that you are ordering off the
Gluten Free menu

Pizza - gluten free bases and toppings

Pizzetta / Main

Pizzetta is approx 20cm across, main size is approx 28cm across

Margherita - tomato sauce, oregano, garlic, mozzarella, parmesan and basil	12.9 / 19.9
Potato , rosemary, garlic and sea salt	13.4 / 20.4
Olive , sun dried tomato, goat's cheese and rocket	13.9 / 21.9
Garlic and lemon marinated chicken , roast sweet potato, mushroom, rocket and aioli	17.9 / 24.9
Beef , bacon, pepperoni, onion, pineapple and bbq sauce	17.9 / 24.9
Spinach , mushroom, capsicum, onion, goat's cheese, hummus and dukkah	17.9 / 24.9
Spicy Italian sausage , olive, anchovy, goat's cheese and mushroom	17.9 / 24.9
Mushroom , caramelised onion, dried figs, walnuts, goat's cheese, baby spinach and balsamic glaze	17.9 / 24.9
Smoked Salmon , spinach, roast sweet potato, onion, feta and sour cream	18.9 / 26.9

We make our pizza bases on the premises, and while every care is taken, there may be traces of gluten

Pasta - gluten free pasta with your choice of sauce...

Bolognese	17.9 / 24.9
Carbonara - bacon and garlic cream sauce	17.9 / 24.9
Vegetarian - eggplant, olive, chilli, tomato sauce and pine nuts	17.9 / 24.9
Grilled chicken , roast sweet potato and pesto cream sauce	19.9 / 27.9
Bacon, mushroom and spinach in tomato cream sauce	19.9 / 27.9
Prawns , calamari, basil, tomato sauce	19.9 / 27.9
Smoked salmon , sun-dried tomato, broccoli, basil and rocket in lemon cream sauce	19.9 / 27.9

We use store bought gluten free pasta and make all our sauces using gluten free products. While every care is taken, there may be traces of gluten

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Vegetarian and Vegan menus available upon request

Dessert

Chocolate panna Cotta with orange curd, baby meringues and pistachio praline	14.9
Mixed gelato plate- mixed berry, mint choc chip and salted caramel	14.9
Marinated goat's cheese with quince paste, pistachio dukkah and toasted gluten free bread	14.9
Affogato- vanilla bean gelato with a shot of espresso coffee and your choice of liquor	17.9

Dessert Wine

Glass / Bottle

De Bortoli Noble One 2013. 375ml	10	44
Malvasia di Salina 2013.Tasca d'Almerita 'Capo faro' 500ml. (Salina, Sicily. Italy)	15	99

After Dinner

Averna Amaro Crema	9
Limoncello Liquor	9
Galway Pipe Port	10
Grappa Italiana	10
Liqueur Coffee	12

Coffee and Tea

from 4

Short black, macchiato, flat white, cappuccino, long black, latte
English breakfast, Earl Grey, Irish, Chamomile, Peppermint, Green
Hot chocolate, Mocha, Chai, Skim, Soy and Decaf available

We use **La Casa del Caffè** 100% Rainforest Alliance organic coffee beans

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BYO cake charge \$3 per person
10% surcharge Sunday and public holidays