



**ALL ITEMS WILL BE ALTERED FOR GLUTEN FREE
PLEASE ENSURE YOU TELL YOUR SERVER**

STARTERS

GF BARILLA BAY TASMANIAN OYSTERS
Natural (D) \$3 EA

GF CHILLI NACHOS \$12
Our Signature Black Angus smoky Texan chilli, served with cheese smothered corn chips, a dollop of sour cream and jalapeños on the side.

GF AUSTRALIAN PORK BELLY WITH PEAR AND APPLE PURÉE 3 PCE (D) \$13

GF BUFFALO WINGS 6 PCE \$9 12 PCE \$16
Local chicken wings sautéed in a traditional Buffalo sauce served with a house made blue cheese sauce and celery sticks on the side.

FRIES & SIDES

GF FRIES WITH OUR SECRET SEASONING (V) (D+) \$6

GF SWEET POTATO FRIES (V) (D) \$7

GF WEDGES WITH OUR SPECIAL SEASONING AND SOUR CREAM (V) \$10

GF POLENTA AND PARMESAN CUBES (V) \$7

GF ROQUETTE, PARMESAN AND PEAR SALAD (V) \$ 8

PIZZAS

ALL MADE WITH A GLUTEN FREE BASE.

GF MARGHERITA (V) \$16.50
A gluten free base with Napoli sauce, buffalo mozzarella and cherry tomatoes.

GF PEPPERONI \$18.50
A gluten free thin base with Napoli sauce and cheese, topped with mouth watering pepperoni.

GF RAGIN' CAJUN \$19.50
A gluten free thin base with Napoli sauce topped with Cajun chicken, spanish onion and spinach. Finished with Sriracha aioli.

BURGERS

Choose to have your burger wrapped in iceberg lettuce (IL) or a gluten free and vegan friendly burger bun. All served with a side of fries with our secret seasoning.

GF AMERICAN CHEESEBURGER
IL \$15 / GF BUN \$17
MSA certified Black Angus beef patty, lettuce, tomato, cheese, pickles and special sauce.

GF DOUBLE AMERICAN CHEESEBURGER
IL \$18 / GF BUN \$20
Double Black Angus beef patty, lettuce, tomato, double cheese, pickles and special sauce.

GF DOUBLE FRIED CHICKEN BURGER
IL \$17 / GF BUN \$19
Two crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and dijonnaise.

GF BEEF AND HONEY BURGER
(D+) IL \$17 / GF BUN \$19
MSA graded char-grilled Black Angus beef patty marinated in honey, topped with bacon, a fried egg, cheese, lettuce, tomato and BBQ sauce.

GF ZUCCHINI AND MACADAMIA BURGER
(V) (V+) (N) IL \$17 / GF BUN \$19
A handmade zucchini and macadamia nut patty served with gooey melted Brie cheese, tomato, cos lettuce and house made beetroot chutney.



(V) VEGETARIAN (V+) CAN BE MADE VEGAN
(G) GLUTEN FREE (S) CONTAINS SOY (N) CONTAINS NUTS
(D) DAIRY FREE (D+) CAN BE MADE DAIRY FREE
(IL) ICEBURG LETTUCE

ALL FRIED GLUTEN FREE ITEMS ARE COOKED IN THEIR VERY OWN FRYERS, HOWEVER PLEASE NOTE WE HAVE A SHARED KITCHEN SO CROSS CONTAMINATION MAY OCCUR.

ALL OUR DISHES MAY CONTAIN TRACES OF SOY, GLUTEN AND NUTS.

NEW SIGNATURE PARMAS

All our parmas feature a free range, hormone free chicken breast fillet, breaded with gluten free corn flakes and topped with one of our delicious toppings.

All served with fries.

GF NAKED SCHNITZ
REG \$15 | JUMBO \$25
Served with gravy.

GF CLASSIC PARMA
REG \$18 | JUMBO \$28
Topped with a house made Napoli sauce and mozzarella.

GF MEXICAN PARMA
REG \$20 | JUMBO \$30
Topped with tasty cheese, smoky Black Angus chilli, jalapenos, sour cream and crushed corn chips.

GF CHEESEBURPARMA
REG \$22 | JUMBO \$32
With cheese, Black Angus beef patty, bacon, lettuce, tomato, and topped with a gluten free burger bun.

MEAT

GF CRUMBED LAMB CUTLETS (N) \$27
Three juicy Australian raised and grass-fed lamb cutlets with a pistachio and cashew nut crust. Served with seeded winter mash and red wine jus.

GF 250G EYE FILLET \$34
Australian grass-fed MSA certified prime beef cooked medium-rare, pan seared and roasted, topped with onion marmalade. Served with sweet potato fries.

GF 300G AGED BLACK ANGUS RUMP (D) \$28
Australian grass-fed MSA certified Angus rump steak, cooked medium-rare and served with fries and mixed leaf salad.

GF SURF 'N' TURF (N) (D+) \$32
Australian grass-fed MSA certified prime beef eye fillet, pan seared and roasted, cooked medium-rare, topped with prawns, chorizo and pork belly. Served with sautéed green beans with almonds and topped with bernaise sauce.

CONDIMENTS
Peppercorn \$2 · Mushroom \$2 · Bernaise \$2 · Gravy \$2
Horseradish · Hot English · Dijon · Seeded Mustard

SEAFOOD

GF FISH 'N' CHIPS (D+) \$24
New Zealand Blue Whiting coated in a gluten free rosemary and ginger beer batter. Served with a side of fries and tartare sauce.

GF PAN SEARED SKIN SALMON (N) (D+) \$28
Pan seared and roasted Tasmanian salmon topped with citrus crème fraîche and laid on a bed of pistachio, craisin and cherry tomato quinoa salad.

SALADS

GF QUINOA, HALLOUMI, BLACK RICE AND ROASTED VEGETABLE SALAD (V) (V+) (D+) \$20
Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, craisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil, with hummus dressing.

GF CHICKEN CAESAR SALAD \$19
Cos lettuce tossed with gluten free bacon, chicken breast, craisins and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

GF SPICY SALMON SALAD \$18 (D) (N)
Marinated spicy salmon tossed with spinach, carrot, coriander, mint, peanuts and shallots with a tangy and spicy lime dressing.

DESSERTS

GF SALTED CARAMEL AND POPCORN PANNA COTTA \$8
Our classic popcorn infused panna cotta is topped with fresh light popcorn, sticky salted caramel and chunks of home made honeycomb. The perfect salty-sweet balance.

GF MILK CHOCOLATE GANACHE (V) \$8
A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream.

GF DESSERT PIZZA (V) (N) \$9
A thin gluten free base topped with Nutella, fresh strawberries, vanilla bean ice cream and fresh mint.

GF HOME MADE ICE CREAM AND SORBET (V+) \$6
Two scoops of our home made ice cream. Choose from vanilla ice cream, raspberry sorbet, or coconut sorbet.

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