

MENU FOR PATRONS WITH SPECIAL DIETARY REQUIREMENTS



Soup of the day – check with wait staff (ALL)	13			
Garlic Bread – (V)	8	With cheese	12	
Oven baked tomato and capsicum batard with virgin olive oil, balsamic vinegar and butter. (V)				Half 6 Full 12
Bruschetta of the day on toasted Turkish bread. (V)				
Red thai pumpkin & chickpea curry with steamed rice & pita bread. (V,VG, GF)				23
Fish of the day – Served with vegetables. (GF, DF, YF)		Grilled	26	Crumbed 28
Mediterranean Vege Stack with grilled Halloumi – Egg plant, caramelized onion, capsicum, pumpkin, zucchini, mushroom & yoghurt on a potato rosti. (V,GF with quinoa and no rosti)				26
Lemon pepper calamari on a salad of mixed greens, beets, orange, pickled cucumber & daikon with a ginger citrus dressing (GF,YF)				25
STEAKS – aged on the premises for 8 weeks, <u>chargrilled to your liking.</u> (GF)				
Porterhouse – 300 gms	33	Scotch Fillet – 350 gms		36
Chicken Breast, Prawns & Avocado on a medley of roasted vegetables, spinach & watercress with a garlic cream.				35
Pan-fried duck breast on a spiced pumpkin, quinoa, walnut & baby spinach salad & drizzled with a spicy cranberry sauce. (GF, DF, YF)				30
Chicken Parmagiana with vegetables. (GF)				28
Chicken Schnitzel with vegetables. (GF, DF)				24
Roasted butternut pumpkin & cous cous salad with chickpea, feta, pine nuts tossed with coriander & spinach leaves with a Moroccan dressing. (V, GF, YF)				18
Pork Belly infused with orange and coriander , caramelized potato & snow peas (GF, DF, YF)				28
GF – Gluten Free	DF – Dairy Free	VG – Vegan	V – Vegetarian	YF – Yeast Free