



Gluten Free Menu

Entrée

Antipasto Plate for Two - \$26.90

A Selection of Cold Meats, Marinated Vegetables, Calamari, Oysters & Gluten Free Bread

Bruschetta

Tomato (Diced Tomato, Onion, Pesto & Garlic on Grilled Gluten Free Bread) - \$17.90

Salmon (Smoked Salmon, Diced Tomato, Onion, Pesto & Garlic on Grilled Gluten Free Bread)-\$19.90

Salt & Pepper Calamari – \$16.50

Thin Strips of Calamari Dusted with Salt & Pepper and Rice Flour, Served with Salad & Aioli

Garlic Prawns - \$17.50

Pan Fried Prawns in a Creamy Garlic Sauce Served on Jasmine Rice & Salad

Chilli Prawns - \$17.50

Pan Fried Prawns in a Napoli Sauce Served with Capsicum & Chilli on Jasmine Rice & Salad

Bloody Mary Oyster Shot – \$5.90





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Steaks

350g Rib Eye - \$36.90

Served with Salad or Vegetables & Sweet Potato Mash

Eye Fillet Medallion - \$36.90

Pan Fried Eye Fillet Served with Sweet Potato Mash & Oven Roasted Tomatoes

300g Porterhouse Steak - \$34.90

Served with Salad or Vegetables & Sweet Potato Mash

Beef & Reef - \$37.90

Porterhouse Steak Topped with Prawns in a White Wine Creamy Garlic Sauce
Served with Salad or Vegetables & Sweet Potato Mash

Sauce Option

Diane, Pepper, Mushroom, Garlic, Port Jus & Red Wine Demi

Seafood

Baked Atlantic Salmon - 31.90

Served on Salad Topped with Dill Sauce

Salt & Pepper Calamari - \$29.50

Thin Strips of Calamari Dusted with a Salt & Pepper and Rice Flour, Served with Salad & aioli

Chilli Prawns - \$31.50

Pan Fried Prawns in a Napoli Sauce Served with Capsicum & Chilli on Jasmine Rice & Salad

Garlic Prawns - \$31.50

Pan Fried Prawns in a Creamy Garlic Sauce Served on Jasmine Rice & Salad

Sides

Vegetables - \$7.00

Garden Salad - \$7.00





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Salads

Calamari & Chorizo Salad - \$24.90

Calamari & Chorizo Served on a Mixed Salad Topped with a Vinaigrette Dressing

Roast Pumpkin Salad - \$19.90

Tomato, Olives, Fetta & Pine Nuts with Oregano Vinaigrette

Greek Lamb Salad - \$26.90

Cos Lettuce, Tomato, Olives, Capsicum, Cucumber & Fetta
Topped with Oregano Vinaigrette & Lamb Cutlets

Add - Calamari \$8.00 - Chicken \$8.00- Prawns \$9.00

Risottos

Seafood Risotto \$21.90

Prawns, Scallops, Calamari & Fish in a Napoli Sauce

Chicken & Avocado Risotto - \$24.90

Chicken, Avocado, Ham & Tomato in a Creamy Napoli Sauce

Bacon, Capsicum & Spinach Risotto - \$23.90

Served in a Creamy Napoli Sauce

Roast Pumpkin Risotto - \$21.90

Roast Pumpkin, Sundried Tomatoes & Spinach in a Vegetable Stock

Roast Vegetable Risotto-\$21.90

Oven Roasted Vegetables Cooked in a Vegetable Stock





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Mains

Veal Scaloppini - \$30.50

Pan Fried Veal with Onion, Mushroom & Garlic in a Cream Sauce
Served with Salad or Vegetables & Sweet Potato Mash

Paella - \$32.90

Chicken, Seafood, Chorizo, Onion, Capsicum & Spices with Napoli Sauce & Rice

Chicken Scaloppini - \$28.50

Pan Fried Chicken Tenderloins with Onion, Mushroom & Garlic in a Cream Sauce
Served with Salad or Vegetables & Sweet Potato Mash

Veal Puttanesca - \$29.90

Pan Fried Veal with Onion, Tomato, Capers, Anchovies, Olives & Garlic
In a White Wine Butter Sauce Served with Salad or Vegetables & Sweet Potato Mash

Desserts

Crème Brulee - \$10.50

Chocolate Mousse - \$9.50

Ice-Cream with Chocolate Fudge Sauce - \$8.90

Vanilla Panna Cotta - \$9.90

Mixed Berry Pavlova Parfait - \$10.90

Layers of Mixed Berries, Meringue & Cream Topped with Strawberry Coulis

Affogato- \$14.00

Vanilla Ice-Cream with a shot of Espresso & Your Choice of
Tia Maria, Baileys, Kahlua, Frangelico, Jameson's, Johnny Red or Brandy

The Nutty Irish Man: - \$16.50

Vanilla Ice-Cream with a Shot of Espresso Topped with Baileys, Frangelico & Cream

