

GLUTEN FREE MENU

OYSTERS

	½ dozen	dozen
Oysters Natural	13.9	22.0
Oysters Coral Eater topped with prawns & hollandaise	14.9	24.9

LIGHT MEALS

	entrée	main
Creamy Garlic King Prawns	14.5	19.9
Tandoori lamb skewers served w/ minted yoghurt on a bed of rice	14.5	19.9
Chilli Tomato Prawns & Squid w/ jasmine rice	12.5	18.9

SALADS

Mediterranean Lamb Salad	15.9
Caesar Salad - w/ Chicken add \$2 w/ Prawns add \$3	15.9

most mains served with vegetables or chips & salad

MAINS

Grilled Chicken Breast	16.9
300gm Scotch Fillet	24.9
300gm Angus Rump	21.9
350gm T-Bone	22.9
Pork Medallions w/ caramelised apple segments & honey mustard sauce	25.9
Lamb Shanks Braised in rich tomato red wine gravy	21.9
Atlantic Salmon w/ asparagus & hollandaise sauce	22.9
Risotto ask at the counter for this week's special	

SAUCES

Creamy Garlic	2.0
Hawaiian, Mexican, Parmigiana	4.0
Creamy Garlic Prawns	5.0
Prawns, Avocado & Béarnaise	5.0

SIDES

Fresh Garden Salad	4.9
Steamed Vegetables	4.9
Mash Potato	4.9
Fried Jacket Potato w/ sweet chilli & sour cream	4.9

VEGETARIAN MENU

BREADS

Garlic		4.9
Sweet Chilli & Cheese		5.9
Pizza Bread		6.9
Dipping Plate toasted turkish bread w/ selection of tapenades & condiments		8.9

LIGHT MEALS

	entrée	main
Vegetarian Salad Wrap w/ lime aioli		11.9
House Made Spring Rolls w/ plum dipping sauce		14.9
Seasoned Potato Wedges w/ sour cream & sweet chill sauce		8.9
Vegetarian Nachos	10.5	13.9

MAINS

Diced & Roasted Butternut Pumpkin w/ light pesto cream & fresh parmesan	9.9	13.9
Risotto ask at the counter for this week's special		
Vegetarian Stir-Fry ask at the counter for this week's special		
Mediterranean Salad		15.9
Traditional Caesar Salad		15.9

SAUCES

Creamy Garlic		2.0
Hawaiian, Mexican, Parmigiana		4.0

SIDES

Fresh Garden Salad		4.9
Steamed Vegetables		4.9
Mash Potato		4.9
Beer Battered Fries		4.9

DESSERTS

See our Dessert board for this week's specials		7.5
-------------------------------------------------------	--	------------