GLUTEN-FREE A LA CARTE MENU

COLD STARTERS

AVOCADO PRAWN SALAD
Tiger Prawns, Mango Salsa, Garden Salad, Thousand Island Dressing
13.40

GREEK-STYLE LOBSTER SALAD
Half Lobster, Capsicum, Roma Tomatoes, Pickled Cucumbers, Avocado, Lemon Dressing, Thousand Island Dressing
24.05

STUFFED AVOCADO SALAD
Mango Salsa, Garden Salad, Beetroot Marmalade, Thousand Island Dressing
12.40

Add-ons
Feta Cheese **+3.50**
Portobello Mushrooms (80g) **+3.30**
Roasted Pumpkin (120g) **+2.75**
Half Avocado **+2.20**
Cherry Tomatoes **+2.00**
Bell Peppers **+1.85**
Hard-Boiled Egg (1 pc) **+1.40**

Stuffed Avocado Salad

HOT STARTERS & SOUP

ESCARGOT BOURGUIGNON (6)
Garlic Herb Butter
17.95

BHUNA GOSHT
Dry Mutton, Indian Spices
13.90

MULLIGATAWNY SOUP
Lemon Wedge, Fried Shallots
8.95

SANDWICHES

All Sandwiches Are Served on Gluten-Free Sourdough, Gluten-Free Tortilla Chips, Coleslaw, Salad

CHICKEN SANDWICH
9.90

BEEF SANDWICH
10.80

EGG SANDWICH
8.80

THE ASIAN

STEAMED BLACK COD CUBE
Gluten-Free Soya Sauce, Baby Kai Lan, Jasmine Rice
28.60

FRIED RICE
Egg, Scallion, Assorted Mushrooms, Carrots, Green Peas
12.60

KWAY TEOW | THIN BEE HOON
Assorted Mushrooms, Choy Sum, Carrots, Long Cabbage

Dry
12.60

Photos are for illustrative purposes only

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PASTA & MAINS

CHICKPEA TIKKA MASALA
Coconut Milk, Carrots, Green Peas, Tomatoes, Coriander, Ginger, Spices, Served with Gluten-Free Bread and Papadum
13.90

CARBONARA
Bacon, Parmesan Cheese, Egg Yolk
18.55

AGLIO OLIO
Sliced Garlic, Pepperoncino, Extra Virgin Olive Oil
10.85

BLACK ANGUS BEEF
Served with Béarnaise Sauce

SIRLOIN (250g) - USA
41.80

RIBEYE (250g) - AUSTRALIA
42.80

TENDERLOIN (180g) - NZ
37.40

Choice of 2 Sides
Baked Potato | Vegetable Medley
Garden Salad with House Dressing

WOOD-FIRED PIZZA (GLUTEN-FREE BASE)

CAPRICCIOSA
Parma Ham, Artichokes, Olives, Spinach, Mozzarella
30.75

MARGHERITA
Sweet Basil, Extra Virgin Olive Oil, Romano Cheese
25.45

QUATTRO FORMAGGI
Parmesan, Mozzarella, Gorgonzola, Romano Cheese
30.75

DIY PIZZA
21.50

Choice of Toppings
Mushrooms | Bell Peppers | Jalapeños | Onions
Spinach | Black Olives | Pineapples | Artichokes
1.85 each

DESSERTS

GLUTEN-FREE CHEESE BOARD
Kikorangi, Tête De Moine, Aged Cheddar, Brie, Stilton Blue, Vegetable Sticks, Dried Fruits, Quince Paste, Gluten-Free Crackers, Grapes, Nuts
26.90

Gluten-Free Cheese Board

CRÈME BRÛLÉE
Flavoured with Grand Marnier
8.80

ASSORTED FRUIT PLATTER
9.35

SORBET
Lychee | Lemon | Soursop | Mandarin Yuzu
4.60 Per Scoop

VEGAN · DAIRY FREE · VEGETARIAN · GLUTEN-FREE · FAVOURITE AND NEW