

COELIAC MENU - MAY 24

If you are a **coeliac and/or highly sensitive to gluten** **please advise us before ordering** – some dishes need to be altered from the main menu to be GF friendly. While our GF dishes are prepared gluten free, we cannot completely guarantee that products we purchase have not been cross contaminated in their production. We have separate preparation processes (such as a separate fryer) when preparing your food but gluten products are always present in our kitchen

DELI SIDE SALAD mixed leafy greens, house vinaigrette, toasted pumpkin seeds gf/df/v	8.5
FRIES shoestrings, tomato relish gf/ve/df	11.5
OLIVES elysian foods chilli marinated green olives gf/ve	11.5
PATATAS BRAVAS crispy potatoes, bravas sauce, aioli gf/df/v	17.9
GRAINS & GREENS broccoli, beans, seasonal greens, quinoa, buckwheat, sesame+ cashew w a soy, agave nectar & ginger glaze gf/df/ve	24.5
ARTICHOKE + SPINACH our famous cheesy hot bake, mexi salsa, served with tortilla wafers *gf on request /v	26.9
PRAWNS prawns with coconut, chilli & lime and topped with a cucumber + pickled ginger + shallot salsa, bread on the side gf* on request / df	26.9
FRIED CHICKEN toasted sesame & sticky soy dressing, pickled cabbage + spring onions gf	27.9
SALT & PEPPER SQUID in-house prepared calamari, dusted in our seasoned gluten free flour, sichuan pepper, aioli, & kaffir splash gf/df	26.9
FIRSTLIGHT WAGYU TATAKI seared, sliced rare, wagyu beef w green bean, crispy chickpeas, rocket salad & a truffle ponzu dressing gf/df	27.9
HOLLY PORK BELLY crispy pork belly w sticky lemongrass + ginger on asian slaw gf/df	36.9
TUNA SU MISO sesame crusted yellow-fin tuna, apple + daikon salad with mustard su-miso & lime kewpie gf/df	33.9
MOROCCAN LAMB braised lamb shoulder, honey glazed eggplant, citrus labne, salsa verde gf/df*on request	36.9
BEEF BRISKET slow braised bbq brisket, chipotle potatoes & corn+black bean salsa gf/df*req	36.9
MUSSELS mussels cooked in our famous garlic, white wine, cream & housemade chilli jam sauce, gf * on request	36.9

Gluten Free desserts

CRÈME BRULEE almond biscotti & affogato bean ice cream <i>gf*</i> on request	17.9
AFFOGATO deconstructed (of course); fresh espresso, vanilla bean ice cream, your choice of liqueur: baileys, kahlua, frangelico, amaretto, grand marnier <i>gf</i>	18.9
BOHEMEIN CHOC FISH it's just a really good, hand crafted chocolate fish; vanilla marshmallow, 53% dark chocolate	9.5

Cheeses

all cheeses served with gluten free crackers & seed crackers

MEYER VINTAGE GOUDA a semi-hard aged gouda, nutty, sharp & spicy notes, served with housemade onion jam	16.5
WHITESTONE WINDSOR BLUE creamy blue with a soft buttery texture and a silky smooth mouth feel served with quince paste	16.5
CHEVRE soft mild unaged french goats milk cheese, served with borage honey & walnuts	16.5
	ALL 3: 48.0