## DIETARY menu

## TO START \& SHARE

non members
WARM MARINATED MIXED OLIVES [GF] [VG] FRIED CAULIFLOWER [V] [GF]
$\$ 11.00$ BASE LEVEL
MEMBERS *

Chipotle aioli, lemon, rocket \& parmesan
PAN FRIED HALLOUMI [V] [GF]
$\$ 16.70$
Confit tomatoes, balsamic glaze, rocket \& lemon SZECHUAN PEPPERED CALAMARI [GF] [DF]
Fried calamari with Szechuan pepper spice blend, lime mayo \& fresh herbs
TRUFFLE \& PORCINI ARANCINI [V] [GF] \$19.65 \$17.70
Aioli \& shaved parmesan
CRISPY WINGS [GF]

## $\$ 20.00$

$\$ 18.00$
Half kilo crispy wings with our famous hot sauce or smokey bbq sauce, ranch dressing \& parsley

## MAINS

SPICED ROASTED SWEET POTATO [GF] [VG]
Quinoa pilaf, beetroot hommus, tahini dressing, rocket \& toasted pepitas
ROASTED BEETROOT \& PUMPKIN SALAD [VG] [V] [GF]
Mixed leaves, tomato, pickled red onion, pepitas \& balsamic dressing
HARISSA CHICKEN SALAD [GF]
Mixed leaves, tomato, cucumber, pickle red onion, chickpeas, toasted almond with basil pesto dressing
Add pan fried halloumi $\$ 5.00$
BAKED LEMON \& PEPPER CHICKEN MARYLAND [GF]

MOROCCAN LAMB SKEWERS [GF]

## MAINS

LEMON PEPPER CALAMARI [GF] [DF]

Rosemary pumpkin, blistered cherry tomato, onion confit, baby spinach, basil pesto cream sauce \& parmesan
Add marinated chicken $\$ 5.00$
GARLIC PRAWNS [GF]
Twelve sautéed prawn cutlets with garlic \& onion confit, finished with white wine cream sauce, steamed rice, rocket \& lemon

BUTTER CHICKEN CURRY [GF]
Indian style curry with a spiced tomato \& butter sauce, steamed rice \& fresh herbs
All steaks are gluten free except for our pork steak.
Please let your waiter know if you require celiac chips.
Gluten free sauces
Mushroom / Green Peppercorn / Garlic Cream / Gravy / Diane / Hollandaise / Bearnaise

## DESSERT

## PASSIONFRUIT CREME BRULEE(GF)

Gluten free cinnamon crumble \& vanilla ice cream
STICKY DATE PUDDING [V]
Warm butterscotch sauce, brandy snap, cinnamon crumble \& vanilla ice cream

## CHEESE PLATE [GF]

| Your choice of: Australian brie, blue vein or | One cheese | $\$ 15.40$ | $\$ 13.90$ |
| :--- | ---: | :--- | ---: |
| vintage cheddar served with quince paste, nuts, | Two cheese | $\$ 19.95$ | $\$ 17.90$ |
| dried fruit \& crackers | Three cheeses | $\$ 25.40$ | $\$ 22.90$ |

Gluten free crackers available

