
Gluten Free Dinner & Dessert Menu

Eye Fillet 200g | 36

Tenderest cut 300g | 40

Scotch Fillet 300g | 36

Award winning. Tasty and juicy

Sirloin (Porterhouse) 300g | 34

Full bodied, slightly firmer texture

T-Bone 500g | 45

Sirloin on one side

and a small fillet on the other

OP Rib 500g | 44

Scotch fillet on the bone

Add

Salt and pepper prawns 4 prawns | 8

All steaks served with seasonal vegetables, red wine jus

and your choice of potato and one sauce or butter

Sauces: Mustards - Mushroom sauce - Horseradish cream

Butters: Sage – Sea salt and roast garlic – Café de Paris

Potatoes: Creamy mash – Fries - Baby potatoes - Au Gratin

Sides: Baby peas and bacon – Roast garlic mushrooms

– Rocket, walnut, pear and parmesan salad - Garden salad with

raspberry vinaigrette – Watermelon and mint salad with feta –

Steamed broccolini, roasted almonds & lemon olive oil - Fries

Desserts

Crème Brulee 15

Panna Cotta 15

Salted caramel pistachio sauce

Chocolate Mousse 15

Raspberry sorbet, praline

Trio of Ice Creams 13

Flavours of the day

Choice of chocolate or butterscotch sauce

Affogato 16

Kapiti vanilla ice cream with a double espresso and liqueur of your choice

Please ask for our selection of cheeses