
Gluten Free Dinner & Dessert Menu

Entrées

Baguette 10

Garlic roasted baguette

Bruschetta 14

Topped with vine ripened tomatoes, basil, feta, balsamic reduction and olive oil

Soup of the Day 12

Salmon 18

Served with baby beets, courgette and dill yoghurt

Atlantic Scallops 19

Cauliflower, black pudding, charred apple and pernod butter sauce

Beef Cheek 18

Slowly braised Angus Pure beef cheek with red wine jus, beetroot and horseradish puree

Duck Liver Parfait 19

Served with red wine poached pear, date chutney and crispy bread

Mains

Market Fish 36

Delivered fresh every day – please enquire

Pork Belly 36

Twice cooked free range pork with celeriac puree, waldorf salad, potato beignet and apple cider jus

ANZCO Lamb Rump 36

Served with duck fat potato, broccolini, beetroot, roasted red pepper. Crumbed sweetbread and mint lamb jus

Chicken 35

Free range chicken breast stuffed with mozzarella, tomatoes and spinach. Served with roasted capsicum, chorizo,

salsa verde and jus

Duck 42

Crispy skinned duck breast with confit duck leg, red cabbage, roasted parsnip and port wine jus

Moroccan Chicken Salad 24

Baby spinach, honey soaked apricots, red onion, pomegranate seeds, roasted pistachio and coriander yoghurt

Roasted Vegetable Roulade 26

Falafel, three cheese potato gratin, broccolini and crispy kale

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: Roast garlic mushrooms – Brussel sprouts, bacon

and pine nuts – Baby beets, hazelnuts, goat cheese – Rocket,

walnut, pear and parmesan salad - Garden salad with

raspberry vinaigrette – 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

