

## Gluten Free Menu

### Entrée

Buttermilk quail with heritage coleslaw, raw honey and saffron yoghurt

Smoke salmon and crème fraiche terrine with asparagus dill pikelets

King George whiting, Iberico Jamón with pressed cucumber and lemon myrtle

Chicken and porcini dumplings, twice cooked broth, crisp skin and caviar

Wagyu beef tartare, soft herbs, shitake mushroom, egg and horseradish cream

**24 each**

### Main Course

Lobster minestrone with penne, peas, smoked paprika aioli 38

Lamb loin with smoked eggplant, fried chickpea and fattoush salad 39

Pan fried snapper, roast ratatouille with pistou tortellini, dried Kalamata 43

Organic chicken & Waldorf salad, warm grapes, candied walnuts, Roquefort 39

Crisp fried pork, Fremantle octopus with chorizo and apple salad 39

Beef City Black Angus fillet 220gm 43

Wagyu sirloin grade 4/5 220gm 48

*Served with pommes fondant, wood roasted vegetables*

### Sides to share 12 each

Chips, parmesan and sea salt

Mixed leaves, barrel aged feta, pomegranate molasses

Baby cos, mozzarella, white balsamic

## **Vegetarian Menu**

Heritage coleslaw, raw honey and saffron yoghurt

Porcini mushroom and onion soup with potato bread

Fattoush salad with smoked eggplant, paprika fried chickpeas

Goats curd tortellini, pinenut and currant vinaigrette

Mash potatoes with wood roasted vegetables

**21 entree size or 36 main course size**

### **Sides to share 12 each**

Chips, parmesan and sea salt

Mixed leaves, barrel aged feta, pomegranate molasses

Baby cos, mozzarella, white balsamic

### **Sweet things**

Pistachio cigars with raspberry sorbet rose pashmak (vegan)

Roasted cinnamon pineapple, milk crisps, waffle & burnt honey icecream (GF)