

GLUTEN FREE DINNER

Garlic Bread \$6.50	Add melted cheese \$8.50	Add cheese & bacon	\$9.50
Bowl of chips with your choice of sauce.			\$6.5

SALADS

Classic Caesar, cos, bacon, poached egg, parmesan and creamy dressing. \$18

Roast Pumpkin, baby beetroot, caramelized onions, spinach, fire roasted peppers, toasted pumpkin seeds, mizuna and pomegranate dressing.(V) \$19

Add chicken \$5 Add prawn tails (x5) \$9 Add poached Salmon \$6

Lemon myrtle and chilli dusted grilled calamari salad, baby coz leaves, cherry tomatoes, cucumber, red onion, house marinated olives, creamy feta finished with a lemon and oregano dressing. \$24

PENNE OR RISOTTO.

Prawn tails, preserved lemon, capers, BBQ fennel, spinach, buttered green peas in an apple cider reduction and cream sauce

Carbonara, bacon, onion, parmesan cheese, cream and garlic finished with a egg. \$20

Vegetarian, roast pumpkin, cherry tomatoes, roast capsicum and baby spinach, finished with lemon olive oil and toasted pine nuts. \$22

MAINS.

Chicken camembert, beans, chats, sundried tomato and spinach cream sauce. \$28

Jokers parmigiana, chunky roasted chat potatoes, camembert cheese and sundried tomatoes topped with a light spinach cream sauce and mozzarella cheese served with chips and salad or vegies. \$27

Chicken parmigiana, chips, house garden salad or sautéed vegetables. \$25

Grilled flathead fillets, house salad, tartare sauce, lemon and chips. \$25

STEAKS

300gm Porterhouse \$32 250gm Scotch Fillet \$34

Steaks served with chips or mash potato and your choice of a side dish.

Steak sauces - pepper, mushroom, gravy, garlic butter