



# Gluten Free Selection



<b>Trio of Oysters (GF/DFA)</b> Natural with green ant hot sauce Spek bacon Kilpatrick Rockefeller	<b>15</b>
<b>Seared Scallops (GF)</b> Cauliflower purée, Maple glazed spek	<b>22</b>
<b>Escalivada Vegetables with Toasted Ciabatta (VG/GF)</b> Charred eggplant, red pepper & onion, gluten free bread, roasted garlic aioli	<b>19</b>
<b>Roasted Cauliflower Salad (VG)</b> Warm salad of roasted cauliflower, spiced butter beans & pumpkin hummus	<b>17</b>
<b>Grilled Pink Snapper Fillet (GF)</b> Potato Rösti, caperberries, horseradish cream	<b>34</b>
<b>Grilled Chicken Supreme (GF/DFA)</b> Garlic mash potato, roasted broccolini, thyme jus	<b>33</b>
<b>Slow Roasted Lamb Shoulder (GF/DF)</b> Roasted pumpkin purée, crisp cavolo nero, rosemary jus	<b>38</b>
<b>350g MSA Scotch Fillet (GF/DFA)</b> Fondant potato, sautéed green beans, your choice of sauce: Red wine jus (GF/DF) Mushroom (GF) Peppercorn (GF) Béarnaise (GF)	<b>49</b>
<b>Duck Two Ways (GF)</b> Confit leg & escabeche breast of duck, snow peas, kipfler potato, hazelnut citrus jus	<b>38</b>
<b>Spiced Chickpea &amp; Cauliflower Tagine (VG/GF)</b> Ras el hanout spiced chickpea, cauliflower & tomato casserole, coconut rice, turmeric & coconut labneh	<b>32</b>



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**Fattoush Salad (VG/GF) 9**  
Cherry tomato, cos lettuce, cucumber, radish, parsley, lime dressing

**Coconut Rice (VG/GF) 7**  
Aromatic rice, kaffir lime, lemongrass, coconut milk

**Grilled Garlic Prawn Skewers (GF/DF) 9**  
Garlic and parsley marinated prawns

**Side of Greens (VG/GF) 9**  
Chefs selection of sautéed seasonal green vegetables

**Palate Cleanser (VG/GF) 12**  
Two scoops of mango & raspberry sorbet

**Cheese Plate (V/GF) 25**  
Chef's selections of South Australia's finest cheeses, quince paste & gluten free bread