



## Gluten Free\* Dishes

See MAIN MENU for prices and details

**PLEASE NOTE:** Please speak to the manager on any questions you may have on ingredients listed on all pages of this menu. We make note on dishes that we know have no flour/wheat added, therefore it is a guide for those with wheat allergies only. **It is not intended for those with Coeliac disease, nor those who are anaphylactic or have any other dietary allergies.**

### APPETIZERS & LIGHT DISHES

**OYSTERS** Australian Rock Oysters *Shucked to Order!*

**Natural** on ice with shallot red wine vinegar *mignonette*

**Kilpatrick** grilled bacon, chipotle BBQ sauce, Worcestershire sauce

**OLIVES** 5 Bowl of mixed local olives from *Whirlwind Olives, Karridale WA*

**EDAMAME 'Love' BEANS**

**GARLIC BREAD** Toasted sourdough, garlic butter, parmesan cheese, herbs

*\*ask for gluten free bread*

**BRUSCHETTA** Two pieces of sourdough, fresh mozzarella, tomato, onion, basil, organic WA extra virgin olive oil *\*ask for gluten free bread*

**TORTILLA CHIPS, GUACAMOLE, SALSA** Hand-cut/house-fried blue and yellow corn tortilla chips, salsa fresca, avocado guacamole

**NACHOS GRANDE** Hand-cut/house-fried blue and yellow corn tortilla chips, cheese sauce, sour cream, spicy tomato salsa fresca, guacamole, jalapeños, coriander >**choice of pulled chicken | pulled beef | vegetarian**

**CHICKEN SATAY** Grilled free-range chicken skewers (3), salad garnish, house-made GF peanut satay sauce served on the side

> **add rice** > **add chips**

**BBQ CHICKEN WINGS / BBQ LAMB RIBS** See main menu

### BURGERS | SANDWICHES | AMERICAN BBQ BUNS

See main menu – substitute gluten free bread or buns

Gluten free buns available & see the daily specials blackboard for more options

\*a surcharge of 15% applies on all public holidays

### FRESH SALADS

**PUMPKIN & CHICKEN SALAD** Free-range grilled chicken breast, roasted pumpkin, pepitas, rocket, feta, baby spinach, mint, parsley, house dressing

**THAI BEEF SALAD** Chilled, grilled rare beef, pickled bean sprouts, baby gem lettuce, coriander, cucumber, peanuts, spring onion, fried eschalots, *nam jim dressing (lime juice, fresh chilli, palm sugar)*

**GRILLED HALOUMI SALAD** Baked beetroot, quinoa, rocket, baby spinach, walnuts, mint, pomegranate vinaigrette

**CLASSIC CAESAR SALAD** Cool crunchy cos lettuce, bacon, house-made caesar dressing, free range chilled hard boiled egg, parmesan, garlic croutons\* (*\* ask to serve without croutons*) > *add anchovies* >*add free-range chicken*

**GARDEN SALAD** Fresh salad greens, tomato, cucumber, red onion, house dressing (olive oil, vinegar, mustard salt & pepper)  
> *add marinated Danish feta & pitted olives*

### MAINS

**CALIFORNIA TACOS** Two soft corn tortillas, slow cooked meat, Mexican slaw, chipotle-sour-cream, salsa fresca w/ hand-cut blue + yellow tortilla chips, guacamole, coriander and jalapenos on the side

> **choice of pulled chicken | pulled beef**

**CATCH OF THE DAY** \$MP fresh fish, local line-caught whenever available *see blackboard* \*pan sear grilled, beurre blanc, mashed potatoes + fresh salad

**PLATE OF JOY!** Crispy house-made vegan patty, ratatouille, rice + fresh salad  
*House-made patty = lentils, chickpeas, potato, corn, seeds (hemp/sunflower/poppy/sesame/pumpkin)*

**BANGERS + MASH** Two fat 'Margaret River Gourmet Butchers' Southwest pure pork snags, mashed potatoes, peas, grilled tomato, onion gravy

**LAMB SHANK** Slow braised, Southwest lamb shank, rich sauce, mashed potatoes, steamed carrots, fresh green beans

**'LAMB POPS' & HALOUMI SALAD** Three grilled Southwest WA lamb French cutlets, grilled haloumi cheese, baked beetroot, quinoa, baby spinach, rocket, walnuts, red onion, pomegranate vinaigrette

**BEEF RENDANG CURRY** Southwest Black Angus beef, Indonesian style, potato, jasmine rice, bean sprout salad (*medium spiced*)

**STEAKS** See main menu, all steaks, sauces & sides gluten free

**SCOTCH FILLET / SIRLOIN / RUMP / REEF & BEEF**

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