



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

BBQ CHICKEN WINGS Free range, chipotle BBQ glaze, blue cheese dip

OYSTERS fabulous fresh icy-cold Southern Ocean oysters *Shucked to Order!*

Natural on ice with shallot red wine vinegar *mignonette*

Kilpatrick grilled bacon, chipotle BBQ sauce, worcestershire

VENISON CHORIZO MARGARET RIVER - GRILLED

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, Burnside Organic Farm avocado guacamole

SETTLERS DIPS PLATE House-made beetroot hummus dip, cheddar, chipotle & BBQ corn dip, local WA extra virgin olive oil + balsamic, sourdough* (*ask to serve with tortilla chips)

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 shredded chicken | shredded beef | vegetarian**

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

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

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, marinated feta, baby spinach, mint, parsley, house dressing

THAI BEEF SALAD Chilled, grilled rare beef, pickled bean sprouts, butter-crunch lettuce, coriander, cucumber, peanuts, spring onion, fried eschalots, nam jim dressing

GRILLED HALOUMI SALAD Baked beetroot, quinoa, rocket, baby spinach, walnuts, 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 > add marinated Danish feta & Kalamata 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 shredded chicken | shredded 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 = beetroot, lentils, chickpeas, potato, corn, seeds (hemp/sunflower/poppy/sesame/pumpkin)*

BANGERS + MASH Two fat "Princi 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 local Black Brook lamb French cutlets, grilled haloumi cheese, baked beetroot, quinoa, baby spinach, rocket, walnuts, red onion, pomegranate vinaigrette

THAI LAMB CURRY Southwest Black Brook lamb, house-made Thai curry paste, jasmine rice, Thai salad (*medium spiced*)

SCOTCH FILLET STEAK 300g 70-day aged grain fed WA Black Angus, herb and garlic butter, rich red wine jus, fresh salad, chips* *GF without chips

'BLACK BROOK' ANGUS SIRLOIN STEAK 250g grain fed Black Brook Black Angus, herb and garlic butter, rich red wine jus, fresh salad, chips* *GF without chips

'BLACK BROOK' DRY AGED ANGUS RUMP STEAK 250g 50 day dry aged grain fed Black Brook Black Angus, herb and garlic butter, rich red wine jus, fresh salad, chips* *GF without chips

*a surcharge of 15% applies on all public holidays