



# gluten free

## cold grazing

### Roasted sweet potato & blue lentil salad (V, GF)

\$24

baked sweet potato, australian blue lentils, mesclune lettuce, red onion, ricotta cheese, canadian maple & apple dressing, pecan nuts

### Star anis spiced chicken breast salad (GF, DF)

\$26

shredded mixed cabbage, caramelized red chili dressing

### Lime & pineapple marinated scallops (GF, DF)

\$32

lime & pineapple juice marinated, crushed minted green pea, sweet corn sauce, sweet red chili dressing

### Sea salt citrus zest cured gravlax (GF)

\$36

thinly sliced rosettes, dilled cream cheese, baby capers, avocado cream, micro herbs

### Charred eggplant involtini (V, Ve, GF, DF)

\$24

fire roasted capsicum & zucchini, sun dried tomato and cashew cream, evo drizzle, micro herbs

### Mixed olives (V, VG, GF, DF)

\$9.5

kalamata, green olives, infused with Mediterranean herbs, tuscan oil

## hot grazing

### Mexican chipotle chicken skewers (GF DF)

\$28

marinated, oregano, garlic, lime juice, EVO, green rice, smoky tomato & chipotle adobo, honey sauce

### Tasmanian Atlantic salmon medallions (GF, DF)

\$40

marinated, soy, lime, sesame oil, jalapeno green rice, orange juice reduction, fish sauce, soy, ginger sauce, toasted black sesame seeds

### Kaffir lime leaves marinated prawn (GF, DF)

\$36

served warm, peanut & asian herb pesto, forbidden black rice salad, edamame, carotte, mango dressing, chili oil

### Flash fried calamari fingers (GF, DF)

\$26

lightly battered calamari strips, roasted garlic aioli, chili infused sea salt

### Turmeric poached chicken (GF DF)

\$30

yellow curry sauce, chili, bean sprouts, lime leaves, jasmine rice

### Steamed green beans (V, VG, GF, DF)

\$15

tossed in fresh lemon, lime, ginger, red onion & walnuts

### Carrot & leek arancini (V, VG, GF, DF)

\$24

caraway infused carrots, sauteed leeks arancini, spinach leave gravy, mustard seeds, fenugreek, chili, yellow split peas

### Fried marinated tofu (V, VG, GF, DF)

\$26

chili paste marinated, curried cauliflower, red lentil, coconut milk, bolognese, vegan tahini cream, spice roasted chickpeas

### Grain fed beef rump steak (GF)

\$40

seared, sliced, herb marinated, buttery desiree potatoes mash, oregano, onion, garlic cream sauce

### Baked quinoa & black bean cakes (V, VG, GF, DF)

\$25

mung beans, purple skin sweet potato, rainbow chard, sweet corn, onion, garlic, herbs, edamame & kale dip

### Golden fried haloumi (V, GF)

\$24

watermelon, coriander & mint salsa, chilli oil drizzle

### Steamed jasmine rice (V, VG, GF, DF)

\$5.5

### Crushed chat potatoes (V, VG, GF, DF)

\$15

new york style, fresh herbs, seasoned salt