

# Celiac Menu

## Homemade Dips 12

An assortment of dips with felafel chips and ciabatta bread

## Scollop & Salmon Risotto 17/25

Fresh Atlantic salmon, corn kernals, roasted red peppers mixed in a risotto with scallops, wasabi cavier and lemon butter sauce

## 300g Nth Queensland Porterhouse\* 32

With gratin potatoes and fresh market greens  
(wild mushroom jus, pepper jus or garlic butter)

*\*not available ½ price bloke's night*

## Fish & kipfler 24

Grilled fresh fish fillets with kipfler potatoes, garden salad and sauce.

## Fresh Tasmanian Atlantic Salmon 28

Crispy skin Atlantic Salmon on a bed of market fresh spring greens, chat potatoes and finished with a lemon butter sauce

## Char grilled Chicken Breast 25

On a fatouche salad with asparagus, tomato and herbs, finished with a lemon vinaigrette

## Roasted Saddle of Hamilton Free Range Lamb 28

Oven roasted lamb on a Mediterranean salad of red onion, spinach, sumac, cucumber, rocket, pistachio nut and preserved lemon, finished with a rosemary jus

## Roast Duck Breast 27

Crisp duck breast with chat potato's and baby bok choy, finished with a caramelized pear and lychee sauce

## Gnocchi 22

Potato gnocchi: With your choice of sauce:- Napoli, Bolognaise, Alfredo or Classic gorgonzola cream sauce

## Pizzas 24

<b>Margaritaville</b>	Thinly sliced roma tomatoes, mixed herbs, mozzarella and fresh basil
<b>Old faithful</b>	Ham, pineapple and mozzarella
<b>BBQ Chook</b>	BBQ chicken, bacon, balsamic glazed onion, brie cheese, thyme & BBQ sauce
<b>Aussie</b>	Ham, bacon, mozzarella and egg
<b>Sopressa</b>	Sopressa salami, ham, red and yellow capsicum, garlic, kalamata olives and mozzarella
<b>Pescatore</b>	Calamari, prawns, fresh fish, garlic, chilli and mozzarella, topped with pepper and fresh parsley
<b>Peperonata</b>	Sautéed red, yellow and green capsicum, Spanish onion, sage and pumpkin mash, finished with fetta
<b>Musharama</b>	Wild mushrooms and ham, finished with tarragon and grated parmesan
<b>Zinger</b>	Hot Salami, Chorizo sausage, olives, bococcini, jalepenos and mozzarella
<b>Manchego</b>	Chicken, chorizo, blanched spinach, cherry tomato, Spanish onion, mixed herbs and mozzarella
<b>Spanio</b>	Marinated prawns, chorizo, Spanish onion, mozzarella cheese and parsley

## O'briens Pale Ale \$9