

Gluten Free Dinner Menu

Starters and Salads

- Avocado Smash** / Bacon, lime, soured cream, grilled corn tortilla 12.95
Chiang Mai Curried Noodles* / Rice noodles, tenderloin, coconut milk 10.95
Sautéed Gulf Shrimp / Lime-chili sauce, warm sticky rice, scallions 13.95
Pan-Fried Brussels Sprouts / Applewood bacon, parmesan 9.95

Salads

- Traditional Caesar** / White anchovies, romaine hearts 10.95
Grilled Shrimp and Avocado Salad / Baby arugula, citrus vinaigrette,
asparagus, toasted almonds 19.95
Field Greens and Fig Salad / Toasted hazelnuts, goat cheese, ruby grapefruit 10.95

Main Plates

- Grilled Angus Cheese Burger*** / One all-beef patty, special sauce,
Grafton cheddar, gluten-free bun, kettle chips 19.95
Olli Pepperoni Stone Pie / Nduja, mustard greens, Parmesan Reggiano 17.95
Hidden-Fjord Salmon* / chorizo, roasted garlic whipped potatoes
tarragon, pea tendrils 29.95
Four Cheese Ravioli / Aglio e olio, seared shrimp, sweet peas, parmesan 27.95
Herb Cured Brick Pressed Chicken / Seasonal vegetables
garlic mashed potatoes, lemon garlic sauce 26.95
Pan-roasted Shoulder Tenderloin* / Anna potatoes, grilled spring onion
watercress 29.95

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness”