

gluten free menu

starters + snacks

tasmanian oysters

natural	each	3.2
kilpatrick	each	3.5
daily treat	each	3.5

grilled lamb koftas with a chickpea and mediterranean vegetable salsa & tzatziki **17**

homemade soup of the day **15**

crispy potato skins seasoned with bacon salt, grilled mozzarella cheese & sour cream **14**

dip plate – trio of house made dips, crackers & antipasto **16**

sides

gluten free chips	10
garden salad	8.5
greek salad	10

mains

slow roasted lamb shoulder braised forest mushrooms, parsnip chips & salsa verde **29**

chargrilled 300g porterhouse steak served with crispy potato skins, bacon salt, green beans & jus **33**

thebeach parma seared chicken breast with bell pepper coulis & mozzarella, oven baked & served with gluten free chips & garden salad **28**

pork belly salad with pickled mango, fried shallots, peanuts & a strawberry chilli dressing **27**

beef + cashew nut stir-fry served with seasonal vegetables & black bean asian caramel ~ *vegetarian: add tofu* **27**

braised lamb shank served on creamy mash potato, buttered greens & jus **24**

chargrilled pork ribeye served with a winter vegetable casserole + jus & green apple relish **32**

oven baked chicken breast with a pesto & ricotta stuffing, roasted sweet potato wedges, puffed quinoa & dressed rocket **29**

oven baked atlantic salmon fillet served on a salad of warm binji potatoes, pear & dill, finished with salsa verde & preserved lemon butter **34**

we choose to use free range chicken + eggs

gst inclusive