

**gluten free menu**

**::sample copy::**

**entrée**

seared scallop, carrot, prosciutto, aioli  
chicken liver pate, san jose prosciutto, cornichons, gf crackers  
smoked duck, waldorf salad  
sa prawns, avocado, tomato jelly  
goat cheese, beetroot, candied walnut

**main course**

barramundi, samphire, soy bean, wakame, lemon bierre blanc  
honey mustard turkey escalope, avocado, cashews, watercress  
slow cooked duck leg, pickled cherries  
beef tataki, condiments: seared fillet::rare only

**sides** additional \$9 each

greens, garlic, crispy shallots, soy  
cucumber, pickled red onion, mint  
fried desiree potatoes, smoked paprika salt  
carrot, smoked yoghurt, roast almond

**dessert**

chocolate truffle terrine, salty sugared almonds, chocolate candy  
coconut jelly, passionfruit, pineapple compote  
gf petits fours plate: chef's selection  
frozen raspberry and meringue parfait  
single cheese plate, fruit compote, gf crackers  
brie::blue::cheddar  
additional selection of cheese is \$9 each

**one course \$35**

**two courses \$55 includes 100mls house selected wine**

**three courses \$75**

**\*additional glasses of the house selected wine is served at 160mls  
and charged at the wine list price**

summer 2012

please request your account at the table::one account per table::no separate accounts  
allow ample time for processing if you are going to a show.