

GLUTEN FREE MENU

Available from 17:00 – 22:00

SOUP & STARTERS

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| Minestrone Soup | 48 |
| Homemade Minestrone with Chef's very own recipe. | |
| Chicken & Fruit Salad | 72 |
| A mix of chicken, apple, orange, celery, chives, curry powder, coriander & mayonnaise, cream, mixed salad topped with balsamic dressing. | |
| Grilled Summer Vegetables & Feta Cheese | 72 |
| Drizzled with balsamic dressing. | |
| Grilled Asparagus served with Air-dried Ham 🐷 | 72 |
| Served with orange olive oil dressing. | |

MAIN COURSE

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| Grilled Lamb Leg Steak | 178 |
| Complemented with grilled vegetables, tomato chilli jam & mint béarnaise sauce. | |
| Cajun Grilled Salmon or Tuna Steak | 158 |
| Served with rucolla salad, grilled vegetables sour cream, & tomato chilli jam. | |
| Peppered Grilled Sirloin Steak | 230 |
| Accompanied with grilled vegetables & mixed salad, tomato chilli jam & béarnaise sauce. | |
| Gluten Free Pasta Putanesca | 98 |
| Penne pasta served in tomato ragout, anchovy, caper, black olive, cherry tomato, rucolla, red onion, chilli, garlic sauce topped with chilli pecorino cheese. | |



the menu item contains pork or ham