

SMALLS

GF SIGNATURE BUFFALO WINGS
(6 PIECES) \$8

GF CRISPY PORK BELLY* (3 PIECES) \$10

GF FRIES (V) (V+) (D) \$6

With special seasoning.

GF SWEET POTATO FRIES (V) (V+) (D) \$7

With special seasoning.

GF WEDGES (V) (V+) (D) \$10

With special seasoning. Served with sour cream.

PARMAS

All our parmas feature a free range, hormone free chicken breast fillet, breaded with corn flakes and topped with one of our delicious toppings. All served with fries.*

Choose from 2 sizes: regular or upgrade to jumbo (with 2 pots of house beer) for an extra \$10.

Add mixed leaf salad for an extra \$1.

GF NAKED SCHNITZ

REG \$15 | JUMBO \$25

Served with gravy.

GF I'LL HAVE FRIES WITH THAT PARMA

REG \$16 | JUMBO \$26

Topped with our special seasoning fries and smothered in gravy with a side of mixed leaf salad.

*Doesn't come with side fries.

GF CLASSIC PARMA

REG \$18 | JUMBO \$28

Topped with a house made Napoli sauce and mozzarella.

GF AUSSIE PARMA

REG \$20 | JUMBO \$30

Topped with bbq sauce, mozzarella, bacon and a fried egg.

GF MEXICAN PARMA

REG \$20 | JUMBO \$30

Topped with tasty cheese, smoky black angus chilli, jalapenos, sour cream & crushed corn chips.

GF CHEESEBURPARMA

REG \$20 | JUMBO \$30

Topped with cheese, black angus beef patty, bacon, lettuce and tomato.

SUGAR FIX

GF HOME MADE ICE CREAM AND SORBET
(V) (D+) \$6

Two scoops of home made ice cream or sorbet. Choose from vanilla bean ice cream, raspberry sorbet or coconut sorbet.

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination can occur. All our dishes may contain traces of soy, gluten & nuts.

NICE BUNS

Choose to have your burger in a lettuce wrap (LW) or a gluten free and vegan friendly burger bun. Upgrade your fries to a mixed leaf salad for an additional \$1.

GF AMERICAN CHEESEBURGER

(D+) LW \$15 / GF BUN \$17

100g Black Angus beef patty with pickles, cheese and special sauce. Served with fries.

GF DOUBLE AMERICAN CHEESEBURGER

(D+) LW \$18 / GF BUN \$20

100g Black Angus beef patty with pickles, cheese and special sauce. Served with fries.

GF ZUCCHINI AND MACADAMIA BURGER

(V) (V+) (N) LW \$17 / GF BUN \$19

A hand made zucchini and macadamia nut patty served with oozing melted Brie cheese, tomato, cos lettuce and a house made beetroot chutney. Served with fries.

GF BEEF AND HONEY BURGER

(D+) LW \$17 / GF BUN \$19

MSA graded char-grilled Black Angus beef patty marinated in honey, topped with bacon, a fried egg, tasty cheese, lettuce, tomato, BBQ sauce and Vegemite mayo. Served with fries.

GF FRIED CHICKEN BURGER

LW \$17 / GF BUN \$19

Crispy buttermilk chicken thigh with jalapeño pepper coleslaw and Dijonnaise. Served with fries.

BURGER EXTRAS

Tasty cheese\$1
Tomato\$1
Pineapple\$1
Fried Egg\$1
Beetroot Chutney\$1
Bacon\$2
Brie Cheese\$2
Double Patty\$5

50c SAUCE EXTRAS

Special sauce
Charcoal garlic aioli
BBQ sauce
Sriracha aioli
Yoghurt
Tomato sauce
Sour cream
Sweet chilli sauce
Blue cheese

CLASSIC HITS

GF CHILLI NACHOS (D+) \$12

Our signature black Angus smoky Texan chilli, served on cheese smothered corn chips, a dollop of sour cream and jalapeños.

GF FISH 'N' CHIPS (D+) \$15

New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with a side of fries and tartare sauce.

GF RUMP STEAK (D) \$16

200g aged Black Angus steak, cooked medium-rare, served with potato wedges and garlic aioli.

GF QUINOA, HALLOUMI, BLACK RICE AND ROASTED VEGETABLE SALAD (V) (V+) (D) \$20

Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, raisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil, with hummus dressing.

(V) VEGETARIAN
(V+) CAN BE MADE VEGAN
(N) CONTAINS NUTS

(D) DAIRY FREE
(D+) CAN BE MADE DAIRY FREE