

# GLUTEN FREE

## Entree

Grilled GF bread board with house made dips, dukkah, olive oil, balsamic & confit olives (v).....\$16

Szechuan spiced calamari with an Asian herb salad & Nahm Jim.....\$16

Mussels & GF bread (see specials menu) ½ Kg.....\$18

Beef carpaccio with pecorino, roquette, pickled asparagus & horseradish cream.....\$19

Brussel sprouts with bacon.....\$9



## STEAKS



200g Eye Fillet, pasture fed, Gippsland.....\$40

250g Scotch Fillet, pasture fed, O'Connor, Gippsland, VIC.....\$29

300g Porterhouse, pasture fed, O'Connor Premium, Gippsland.....\$39

400g Black Angus Rump, grass fed, Rangers Valley.....\$46

500g Ribeye, pasture fed, O'Connor, Gippsland.....\$52

## MAINS

Roasted Beetroot Risotto (v) with preserved lemon, butter braised fennel & dill.....\$23

Sher Wagyu Beef Burger with maple bacon, cheddar, cos lettuce, tomato & sriracha aioli.....\$25

Chermoula Tofu Burger (v) with roasted red capsicum, Spanish red onion, lettuce & cucumber.....\$25

Steak Sandwich chargrilled scotch fillet with pickled beetroot, tomato relish, roquette, tomato & fried egg. Served in a GF burger bun with a garden salad.....\$25

Superfood Salad (v) with smoked yoghurt, baby spinach, pumpkin, ancient grains,

## PIZZA

Tandoori Chicken Pizza with roasted red capsicum, spring onion & smoked yoghurt.....\$24

The Leveson Aussie Pizza with egg, double smoked ham, onion, feta & parsley.....\$24

Haloumi Pizza (v) with cherry tomatoes, olives, & mint.....\$23

(V) = Vegetarian

Please inform our staff of any other food allergy or intolerances  
We apologise we do not split bills