



GLUTEN FREE MENU

Locally smoked bacon, fried eggs* & slice of **GF** toast

Add locally made **GF** beef, tomato & onion sausage house made baked beans or mushrooms

Our baked beans are a blend of great northern cannellini & navy haricot beans with our secret tomato & spice sauce

GF hash brown or tomato *change fried eggs for poached or scrambled

Omelette with mozzarella cheese, parsley & **GF** toast

Add locally smoked leg ham or smoked salmon mushrooms, capsicum & onion

Eggs Benedict - poached eggs in hollandaise sauce with baby spinach on a slice of **GF** toast **Add** locally smoked leg ham, locally smoked bacon or smoked salmon mushrooms

TOASTS 2 slices **GF** toast with house made marmalade jam

Add a mug of coffee or a pot of tea for \$3.0 with any breakfast meal purchased

GOURMET BURGERS on GF toast

CHICKEN – grilled chicken breast with lettuce, tomato, cheese & aioli

STEAK – MSA graded steak with lettuce, cucumber, tomato, cheese & barbecue sauce

BLT – locally smoked bacon, lettuce, tomato with aioli on **GF** bread

CLUB SANDWICH – 3 lightly toasted layers **GF** bread with lettuce, breast of chicken, locally smoked bacon, tomato & egg topped with aioli

MSA prime steak (enquire which steak is available) rump, Club T-bone, or rib fillet, mashed potato & salad P.O.A.

Pan fried 200g Pacific salmon steak with mashed potato & salad

Vegetarian Nachos

FOR CAKES & SWEET TREATS SEE OUR RANGE OF GF PRODUCTS ON DISPLAY IN CAKE CABINET

Food Allergies

Please be aware that all care is taken when catering for special requirements. Please note that within the premises we do handle ingredients containing gluten as well as nuts, seafood, shellfish, sesame seeds, wheat flour, mushrooms, eggs and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the diner's responsibility.