

Gluten Free Menu

ENTREES

Soup Of The Day	14.9
Chef's choice of the freshest local ingredients, served with GF bread	
Ale House Loaf	12.5
3 Gluten free mini loaves, served with a side of garlic butter	
Pig Hunters Ribs	18.9
Slow cooked pork ribs stacked and smothered in a spiced BBQ sauce	
Creole and Lime Squid	17.9
Tender squid in a zesty creole and lime seasoning, flash fried and served with a tangy dipping sauce and a side salad	

If you have any special dietary requirements (ie. Allergies) please tell your server

MAINS

Blue and Gold

small **28.90** | large **43.9**

Oven Baked Blue cod fillets. Served on fries with a garden salad and tartare sauce

Oven Baked Salmon

35.9

Stewart Island salmon, pan seared then oven baked, served with parmesan and rosemary roasted potato, broccolini, roasted tomato and lemon fennel compound butter

Seafood Bowl

40.9

Green lipped mussels, prawns, squid and blue cod steamed on a bed of gourmet potatoes and red onion and finished with a spicy garlic and lemon madras cream and served with garlic toasted baguette - (Optional with no Curry)

Chicken Crepes

small **28.90** | large **33.9**

Roast chicken, bacon red onion and sun dried tomato folded through cream cheese and wrapped in a Gluten Free crepe. Baked until golden and crisp, topped with peach and mango chutney. Served on fries with a garden salad

Pig Hunters Ribs

38.9

Slow cooked pork ribs stacked and smothered in a spiced BBQ sauce, stacked on fries and served with a garden salad

Chicken Diavolo

30.9

Succulent chicken thigh fillets marinated in paprika, chilli and garlic, served on a potato stack, mesclun, roasted kumara and finished with a fresh herb yoghurt

Highlander Roast Pork

27.9

Succulent roast pork served with roasted potatoes, pumpkin and kumara, steamed carrots and peas, onion gravy, apple sauce and crackling

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Pork Belly **35.9**

Twice cooked pork belly topped with crystallised ginger, pear and sage and served on creamy mashed potato with pan roasted carrots, parsnips and asparagus and finished with a cider and five spice jus

Good Old Bangers And Mash **24.9**

Truck stop sized sausages served on creamy mashed potatoes with Freshly made onion gravy

The Roaring Stag **39.9**

Denver venison leg, pan seared and oven baked to medium rare served on a baked kumara stack with broccolini, beetroot chutney and finished with a red wine jus

Southernman Steak **41.9**

300 gram Hereford Ribeye steak cooked to your liking, served with mushroom duxelle, freshly made onion gravy, salsa verde and a side of creamy mash potato

Steak, Eggs and chips **38.9**

300 gram Hereford Ribeye steak cooked to your liking, with 2 fried eggs and fries. Served with garlic butter.

Surf & Turf **44.9**

300g Hereford ribeye cooked to your liking and served resting on a baked potato gratin, topped with prawns in a creamy garlic sauce with a garden salad

Speights Shearers Shank **36.9**

Slow cooked lamb shank served with seasonal steamed vegetables and fresh herbs. Includes a side of mash and gravy

SALADS

Chicken Salad 25.5

Crispy chicken breast strips served on a salad of mixed greens, crispy bacon, tomato, red onion and cucumber and topped with shaved parmesan, maple creole roasted cashews and a mandarin, mango and mint salsa

Kumara, Date & Walnut (V) 25.5

Roasted kumara, dates and walnuts resting on a salad of mixed greens and topped with crumbled feta cheese and fresh slices of pear. Finished with a maple and balsamic drizzle and avocado oil

Smoked Salmon 25.5

Hot smoked salmon, cherry tomatoes, cucumber, guacamole, red onion and gourmet potatoes tossed with salad greens topped with a herbed yoghurt dressing.

PASTA

Spinach, Mushroom & Blue Cheese Risotto (V) 25.9

Roast kumara, spinach and mushrooms in a creamy blue cheese risotto and topped with shaved parmesan and toasted pumpkin seeds

Chicken, Bacon & Mushroom Carbonara 25.9

Our twist on the traditional fettuccine with chicken, bacon, mushrooms and herb pesto tossed in a creamy white wine and garlic sauce and topped with parmesan.

Midnight Pasta 34.9

Chefs specialty pasta creation. GF pasta with a medley of pork lardons, prawns, chorizo, red capsicum, peas, corn, red onion, olives and sun dried tomatoes seasoned with lemon zest, parmesan and chilli flakes

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DESSERTS

Death by Mud Cake 12.5

Chocolate mud cake served warm with chocolate sauce, chocolate mousse, chocolate crumb and dutch chocolate ice cream

Farm House Cheesecake 12.5

House made cheesecake served with chantilly cream
Ask your server for Todays Cheesecake

Cromwell Crumble 12.5

Apple and mixed berry crumble served with vanilla anglaise and vanilla ice cream

Crème Brulee 12.5

Classic crème brulee, served with an apple and Mixed berry compote & biscotti

Black Forest Mousse 12.5

Decandent layered dessert, cherry and pear compote with a velvety chocolate mousse topped with a Kahlua caramel sauce and shaved chocolate.

Sticky Date Pudding 12.5

Warm Sticky Date Pudding. Served with Vanilla Ice cream and Caramel Sauce

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