

Cafe **GLUTEN FREE MENU**

To Share 11am - 9pm

DAILY FRESH OYSTERS	1/2 doz 14.5 1 doz 22.5
CHEFS PLATTER chicken tenders, lamb cutlets, prawns, feta, olives	for 1 18.0 for 2 28.0
CRISPY PORK BELLY slow cooked for six hours, with braised cabbage, apple compote, red currant jus	16.5

Something Light 11am - 9pm

CHICKEN SALAD grilled chicken tenders, mixed lettuce, tomato, cucumber, carrots, onions & lemon aioli	23.9
CHICKEN CAESAR SALAD cos lettuce, crispy bacon, parmesan shavings, anchovies, caesar dressing & topped with a poached egg	22.0
MOROCCAN LAMB SALAD moroccan spiced lamb tenderloins cooked medium rare, mixed lettuce, baby beetroot, pumpkin, chickpeas, feta cheese & mint yogurt dressing	24.5

Main Meals 11am - 9pm

GARLIC PRAWN BROCHETTES pan fried tiger prawn cutlets, creamy garlic sauce, jasmine rice & house salad	26.0
HOT & COLD SEAFOOD PLATTER grilled fish, grilled tiger prawns, grilled scallops, chilli mussels, natural oysters, smoked salmon, house salad, chips, lemon & tartare sauce	for one 30.0 for two 46.0
CHICKEN SCALLOPINE pan fried with mushrooms, bacon & white wine cream sauce. Served with green beans & garlic smashed potato	26.0
PORK BELLY slow cooked for six hours with braised cabbage, potato & red currant jus	29.9
RISOTTO POLLO sauteed chicken breast pieces, mushrooms, white wine, cream, onion, garlic, spring onion, candied prosciutto & parmesan cheese	23.9
BUTTERNUT PUMPKIN & ZUCCHINI RISOTTO  roasted pumpkin, zucchini, semi-dried tomato, caramelised onion & rocket leaves	23.0

Our Gluten free foods are prepared in a kitchen where foods containing wheat, milk, soy, nuts and seeds etc. are also prepared. The Settlement at Cranbourne is sensitive to the dietary needs and concerns of our consumers and we provide gluten free foods in response to customer request, but we cannot ensure that cross contamination of ingredients does not occur in our kitchen. Please be aware that there is a possibility that food items will come into contact with wheat and/or gluten. Accordingly, we do not recommend consumption of our gluten free foods by those with Celiac disease.