

# GLUTEN FREE MENU

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## APPETISER

### Hummus dip

*A smooth blend of chickpea and tahini with a hint of mint, served with a warm gluten free roll*

### Roasted Red Capsicum Dip

*Fresh roasted capsicum blended with Australian cream cheese and tapenade, served with a warm gluten free roll*

## ENTRÉE

### Duck Terrine

*Tender confit duck terrine wrapped in prosciutto, accompanied by a wild berry relish and cornichons*

### Smoked Salmon & Avocado

*Smoked Tasmanian salmon and avocado mousse, dressed with baby capers, red onion and tomato salsa*

## MAIN

### Grilled Chicken Breast

*Paired with a rosemary and thyme scallop potato, fresh seasonal vegetables finished with a sautéed mushroom jus*

### Victorian Farmed Eye Fillet of Beef

*Paired with a rosemary and thyme scallop potato, fresh seasonal vegetables, onion marmalade and a rich red wine reduction*

## CHEESE TASTING PLATE

### Chef's Selection of Local Cheese

*Matched with a quince paste, golden crisp water crackers, and a spiced fruit loaf*

## DESSERT

*An individual tasting plate of delicate desserts*

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