Gluten Free Menu

*our kitchen cannot guarantee that there will be no cross contamination as we cook with common allergens

black & blue toast | 23¾
shaved blue-rare sirloin, bacon jam, truffle aioli, balsamic reduction, parmesan, gluten free chia bun

prawn & salmon toast | 23¾
butter poached prawn, lemon herb aioli, goat cheese, smoked salmon, micro green, gluten free chia bun

scallops | 23 | +scallop | 5
pan seared scallop, tomato coconut curry sauce, chimmichurri, micro green

fish tacos | 19¾
poached pacific cajun cod, stone fruit salsa, cabbage, chipotle aioli, corn tortilla (3)

chicken taco | 20½
grilled cajun chicken, mixed cheese, corn salsa, cabbage, chipotle aioli, corn tortilla (3)

green pea hummus | 17
garlic, mint, lemon, spring pea hummus, olive oil grilled gluten free chia seed bun

sweet chili saute | 24
sauteed mushroom, peppers, onion, cashews, jasmine rice, sweet chili szechwan sauce, spicy aioli, green onions, chopped romaine, warmed corn tortilla (3)
+chicken | 9
+prawns | 11

Gluten Free Mains

honey citrus chicken salad | 23½
candied cashews, red onion, cucumber, mixed greens, honey citrus vinaigrette, grilled cajun chicken breast, goat cheese

cultus burger | 23¾
hand-pressed ground chuck patty, aged cheddar, lettuce, onion, pickle, chipotle aioli, served on a gluten free chia seed bun* served with choice of:
-mixed green salad
-jasmine rice
-fries (fryer may have cross contamination with gluten)

butter chicken | 32
housemade tomato coconut curry sauce, grilled chicken, jasmine rice, gluten free chia bun

chicken penne bake | 30
baked chicken breast, swiss cheese, tomato sauce, gluten free penne pasta, parmesan, balsamic green & pickled onion