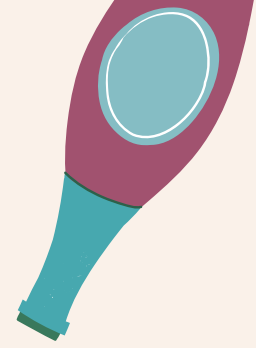


GLUTEN FRIENDLY IGLOO MENU



STANDARD

\$49PP

Mini prawn roll, chives, kewpie, dill

Dips and gluten friendly bread
(hummus, eggplant)

Charcuterie plate; prosciutto, Sopressa
salami, brie, smoked cheddar, gluten friendly
bread, olives, chutney

Meatballs on toast, parmesan, basil,
napoli, sourdough

Rustic fries, chipotle mayo

Salt & pepper squid, lemon, aioli

Grain salad; roasted heirloom carrots,
quinoa, spinach, roasted pumpkin, pepitas,
lemon dressing

Charred corn cob, paprika, chipotle mayo,
soft herbs, parmesan

Chocolate ice cream sandwich

1 x sparkling, red or white house wine
or house beer

PREMIUM

\$69PP



Mini prawn roll, chives, kewpie, dill

Dips and gluten friendly bread
(hummus, eggplant)

Charcuterie plate; prosciutto, Sopressa
salami, lavosh, brie, smoked cheddar, gluten
friendly bread, olives, chutney

Meatballs on toast, parmesan, basil, napoli,
sourdough

Rustic fries, chipotle mayo

Salt & pepper squid, lemon, aioli

Grain salad; roasted heirloom carrots,
quinoa, spinach, roasted pumpkin, pepitas,
lemon dressing

Charred corn cob, paprika, chipotle mayo,
soft herbs, parmesan

Chocolate ice cream sandwich

Chocolate sundae; brownie, chocolate
sauce, honeycomb, fresh berries, salted
caramel

1 x Aperol Spritz, Espresso Martini, sparkling,
red or white house wine or house beer

