



Gluten Free
MENU

Starters

All Gluten Free Chips are cooked in a separate fryer

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| Rustic Garlic Bread (V)
<i>Gluten free bread with garlic butter</i> | \$8 |
| Soup Of The Day
<i>Chef's homemade soup with gluten free bread</i> | \$8 |
| Saganki (V)
<i>Pan fried saganaki with olive tapenade + lemon</i> | \$12 |
| Lamb Kofta
<i>Middle eastern style kofta, rocket + tzatiki</i> | \$14 |
| Trio Of Dips (V)
<i>Seasonal homemade dips with marinated olives + gluten free bread</i> | \$16 |
| Pear + Prosciutto Bruschetta
<i>Gluten free bread topped with sliced pears, prosciutto, rocket + blue cheese</i> | \$16 |
| Chilli + Garlic Prawn Skewers
<i>Marinated prawn skewers + mango salsa</i> | \$15 |

From the Pans

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| Nasi Goreng
<i>Wok fried rice dish with chicken, prawns, vegetables + bean shoots topped with crispy shallots + a fried egg</i>
<i>Vegetarian Option Available \$21</i> | \$27 |
| Chicken, Chorizo + Green pea Risotto
<i>Poached chicken + chorizo risotto finished with green peas, fresh herbs + shaved parmesan</i> | \$24 |
| Pumpkin + Ricotta Ravioli (V)
<i>Gluten free pasta parcels stuffed with pumpkin + ricotta tossed with spinach in a pesto cream sauce + shaved parmesan</i> | \$26 |
| Veal Osso Bucco Penne
<i>Slow cooked veal osso bucco ragu tossed with gluten free penne, gremolata + parmesan</i> | \$27 |
| Combination Wok
<i>Stir fried beef, chicken + prawn with wok fried Asian vegetables, fresh rice noodles + nim jim sauce</i>
<i>Vegetarian Option Available \$21</i> | \$28 |

*V - Vegetarian Option



Mains

Char Grilled 300gm Porterhouse **\$36**

100% grass fed Gippsland tender cut choice beef cooked to your liking, served with house salad + gluten free chips or mash + vegetables

Choose a sauce – Mushroom, Red wine jus, Garlic butter, Pepper

Atlantic Salmon **\$29**

Crispy skin salmon served with beetroot puree, roasted chats, green asparagus + lemon

Fresh Barramundi **\$26**

Grilled barramundi served with house salad + gluten free chips with tartare sauce

Crispy Duck Breast **\$29**

Duck breast served with potato fondant, green beans + spiced cranberry brandy sauce

Chicken Schnitzel **\$24**

Gluten free crumbed chicken breast served with house salad + gluten free chips or mash + vegetables + gravy

Chicken Parmigiana **\$26**

Gluten free crumbed chicken breast topped with Virginian leg ham, tomato sugo + mozzarella cheese with house salad + gluten free chips

50 Acres Beef Burger **\$23**

Gluten free burger bun, bacon, cheese, tomato, lettuce, pickle, onion + mustard aioli served with gluten free chips

Prosciutto + Sage wrapped Chicken Breast **\$26**

Grilled chicken breast served with house made potato rosti, sauteed spinach + red wine jus

Sticky Bourbon Pork Ribs **\$28**

Slow cooked American style spiced pork ribs with a sticky bourbon glaze, crunchy coleslaw + gluten free chips

Curry Of The Day **\$26**

Traditional curry served with steamed basmati rice, raita + pappadums

Lemon Pepper Squid **\$24**

Tender lemon pepper seasoned squid served with gluten free chips, Asian crispy noodle salad + sweet chilli aioli

Eggplant Parmigiana (V) **\$24**

Gluten free crumbed eggplant topped with tomato sugo, mozzarella + fetta served with creamy mash + green beans

**V - Vegetarian Option*



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Kids Menu

- Grilled Chicken Tenders** \$7
Served with gluten free chips or mash + vegetables
- Penne Bolognese or Napoli** \$7
Gluten free penne topped with parmesan cheese
- Cheese Burger** \$9
Gluten free burger bun + gluten free chips

Seniors Menu

- Chargrilled 200gm Porterhouse** \$21
Cooked to your liking, served with house salad + gluten free chips or mash + vegetables
Choose a sauce – Mushroom, Red wine jus, Garlic butter, Pepper
- Chicken Schnitzel** \$13
Gluten free crumbed chicken breast served with house salad + gluten free chips or mash + vegetables + gravy
- Chicken Parmigiana** \$15
Gluten free crumbed chicken breast topped with Virginian leg ham, tomato sugo + mozzarella cheese served with house salad + gluten free chips
- Corned Beef** \$17
Served with mash + vegetables + gravy
- Beef Rissoles + Gravy** \$14
Served with mash + vegetables
- Penne Bolognese** \$12
Traditional Bolognese tossed with gluten free penne + topped with aged parmesan cheese
- Spaghetti Carbonara** \$14
Gluten free penne tossed with bacon, mushroom + onion in a creamy sauce finished with shaved parmesan
- Primavera Pasta (V)** \$14
Gluten free penne tossed with snow peas, zucchini, asparagus finished with garlic cream sauce + rocket
- Lambs Fry + Bacon** \$14
Served with mash, bacon, steamed vegetables + gravy
- Chicken Caesar Salad** \$13
Baby cos leaves, crispy bacon, anchovies, gluten free croutons, aged parmesan, fried egg with caesar dressing



Salads

Caesar Salad **\$16**
Baby cos leaves, crispy bacon, anchovies, aged parmesan, gluten free croutons, fried egg + caesar dressing

Kale, Quinoa + Avocado Salad (V) **\$19**
Fresh kale, quinoa + avocado tossed with cherry tomatoes, fetta + French dressing

Poached Chicken + Vermicelli Salad **\$20**
Asian style poached chicken tossed with vermicelli noodles, Asian greens + peanut dressing

Roasted Pumpkin + Chickpea Salad (V) **\$18**
Chickpeas, pumpkin, spinach, goats cheese, onions, semi dried tomatoes + honey balsamic dressing

Sides

\$7, or 3 for \$18

Sweet Potato Wedges
With aioli

Gluten Free Chips
With tomato sauce

Steamed Seasonal Vegetables
Tossed in garlic butter

Creamy Buttered Mash

50 Acres House Salad

50 Acres Bar and Bistro makes every effort to identify ingredients that may cause allergic reactions for those with food allergies and intolerances.

While we take care in preparing and cooking our meals to our customers requirements, it is important to note that our kitchen is not an allergen free environment, as such if you have dietary requirements or food allergies please inform our staff when placing your order.



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