



Gluten Free  
**MENU**

# Starters

All Gluten Free Chips are cooked in a separate fryer

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|---|-------------|
| <b>Rustic Garlic Bread (V)</b><br><i>Gluten free bread with garlic butter</i>   | <b>\$8</b>  |
| <b>Soup Of The Day</b><br><i>Chef's homemade soup with gluten free bread</i>  | <b>\$8</b>  |
| <b>Lamb Kofta</b><br><i>Middle Eastern style kofta with sumac yoghurt</i>   | <b>\$14</b> |
| <b>Chefs Grazing Plate (For 2)</b><br><i>Prosciutto, salami, chicken terrine, mature cheddar, marinated olives, pickles + gluten free bread</i> | <b>\$20</b> |
| <b>Trio Of Dips (V)</b><br><i>Seasonal homemade dips with marinated olives + gluten free bread</i>  | <b>\$16</b> |
| <b>Haloumi Fries (V)</b><br><i>Crisp za'atar haloumi fries spiced yoghurt + lemon</i>   | <b>\$12</b> |
| <b>Chilli, Lime + Coconut Prawn Skewers</b><br><i>Marinated prawn skewers + lime wedge</i>  | <b>\$15</b> |

# Mains

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|--|-------------|
| <b>Char Grilled 300gm Porterhouse</b><br><i>100% grass fed Gippsland tender cut choice beef cooked to your liking, served with house salad + gluten free chips or mash + vegetables</i><br><i>Choose a sauce – Mushroom, Red wine jus, Garlic butter, Pepper</i> | <b>\$36</b> |
| <b>Char Grilled 300gm Scotch</b><br><i>100% grass fed Gippsland prime cut beef cooked to your liking, served with house salad + chips or mash + vegetables</i><br><i>Choose a sauce – Mushroom, Red wine jus, Garlic butter, Pepper</i>                          | <b>\$38</b> |
| <b>Atlantic Salmon</b><br><i>Crispy skin salmon served with a citrus + fennel salad + roast chats</i>  | <b>\$29</b> |
| <b>Fresh Barramundi</b><br><i>Grilled barramundi served with house salad + gluten free chips with tartare sauce</i>  | <b>\$27</b> |
| <b>Crispy Duck Breast</b><br><i>Twice cooked duck breast, celeriac puree, dutch carrots + burnt orange sauce</i>   | <b>\$30</b> |
| <b>Chicken Schnitzel</b><br><i>Gluten free crumbed chicken breast served with house salad + gluten free chips or mash + vegetables + gravy</i>   | <b>\$24</b> |
| <b>Chicken Parmigiana</b><br><i>Gluten free crumbed chicken breast topped with Virginian leg ham, tomato sugo + mozzarella cheese with house salad + gluten free chips</i>   | <b>\$26</b> |



- 50 Acres Beef Burger** **\$23**  
*With bacon, cheese, cos, red onion, tomato relish + garlic aioli served with chips*
- Curry Of The Day** **\$27**  
*Traditional curry served with steamed basmati rice, raita + papadums*
- Fetta + Herb Chicken Breast** **\$26**  
*Oven baked stuffed chicken breast served with asparagus, roast chats + mushroom sauce*
- Nasi Goreng** **\$27**  
*Wok fried rice dish with chicken, prawns, vegetables + bean shoots topped with crispy shallots + a fried egg*
- 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*
- Lamb + Artichoke Risotto** **\$24**  
*Aborio rice tossed with slow cooked lamb, artichoke, parmesan, preserved lemon + herbs*
- Chilli + Garlic Prawn Penne** **\$30**  
*Pasta tossed with prawns, cherry tomato, onion + basil in a chilli + garlic butter sauce*
- Black Bean Burger (Vegan)** **\$20**  
*Black bean + brown rice pattie, lettuce, tomato, pickled onion + chipolte sauce served with sweet potato wedges*
- Chick Pea + Coconut Curry (Vegan)** **\$24**  
*Traditional Indian style curry served with steamed basmati rice + papadums*

\*V - Vegetarian Option

## Salads

- Caesar Salad** **\$16**  
*Baby cos leaves, crispy bacon, anchovies, aged parmesan, gluten free croutons, fried egg + caesar dressing*
- Summer Super Salad** **\$18**  
*Kale, red onion, edamame beans, cranberries, blueberries + toasted cashews with a red wine vinaigrette dressing*
- Smoked Chicken Salad** **\$20**  
*Tea smoked chicken tossed with green beans, asparagus, fennel, mixed leaves + toasted almonds with a citrus dressing*
- Beetroot + Prosciutto Salad** **\$20**  
*Roast baby beetroot, crispy prosciutto, watercress, goats cheese + candied walnuts with a honey mustard dressing*



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## 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*
- Grilled Ham Steak** **\$18**  
*Served with mash, green beans, caramelised pineapple + gravy*
- Beef Rissoles + Gravy** **\$14**  
*Served with mash + vegetables*
- Pumpkin Penne (V)** **\$12**  
*Roast pumpkin, capsicum, fetta + basil tossed with penne in a napoli + parmesan sauce*
- Penne Bolognese** **\$12**  
*Traditional Bolognese tossed with gluten free penne + topped with aged parmesan cheese*
- 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*
- Chickpea + Coconut Curry (V)** **\$14**  
*Indian style vegetable curry served with steamed basmati rice, raita + papadums*

## Kids Menu

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



# 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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