

Gluten Free
MENU

Starters

- Rustic Garlic Bread (V)** \$8
Gluten free bread with garlic butter
- Soup Of The Day** \$9
Chef's homemade soup with gluten free bread
- Salt + Szechuan Pepper Squid** \$12
Deep fried salt + pepper squid with lemon aioli + crispy shallots
- Thai Vegetable Spring Rolls (V,VG)** \$12
House made spring rolls with sweet chilli dipping sauce
- Trio Of Dips (V)** \$15
Seasonal homemade dips with marinated olives + gluten free bread
- Grilled Saganaki (V,FF)** \$12
Warm saganaki served with red capsicum couli + lemon
- 50 Acres Taste Plate** \$18
Grilled saganaki, salt + pepper calamari, lemon herb chicken + warm marinated olives

Pans

- Wild Mushroom + Pine Nut Risotto (V,VGO)** \$24
Aborio rice tossed with wild mushrooms, pine nuts, garlic, white wine + parsley, finished with parmesan cheese
Add Chicken \$6
- Nasi Goreng** \$27
Wok fried rice dish with chicken, prawns, vegetables + bean shoots topped with crispy shallots + a fried egg
- Chicken Pesto Fettuccine** \$24
Gluten free pasta tossed with chicken, asparagus, peas + zucchini in a homemade almond pesto sauce with white wine + parmesan
- Lentil + Vegetable Curry (V,VG)** \$24
Indian style vegetable curry served with steamed basmati rice, warm flatbread, pappadums + coconut raita
- Veal Scallopini** \$29
Tender veal medallions in a creamy bacon, mushroom + white wine sauce served with green beans + mash
- Curry of the Day** \$27
Traditional curry served with steamed basmati rice, raita + pappadums



Mains

- Chargrilled 300g 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
- Bangers + Mash** **\$22**
Tully's Butchers pork, maple + sage sausages served with creamy mash, peas, red wine jus + crispy onions
- Grilled Atlantic Salmon** **\$32**
Crispy skin salmon served with an orange, fennel + tomato salad, roast chat potatoes + salsa verde
- Fresh Barramundi** **\$30**
Grilled barramundi served with house salad + gluten free chips with tartare 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 2.0** **\$23**
With bacon, cheese, cos, red onion, pickles + special burger sauce served with gluten free chips
- Brie + Cranberry Chicken Roulade** **\$28**
Oven baked stuffed chicken breast served with celeriac puree, brussel sprouts, bacon lardons + red wine jus
- 50 Acres Lamb Shank** **\$30**
Tender lamb shank cooked in an apricot, chic pea + date tomato sauce served with sweet potato mash
- Twice Cooked Pork Belly** **\$29**
Roasted pork belly served with sauteed silverbeet, bacon + cider jam, pickled apple + port wine jus
- Hickory BBQ Pork Ribs** **\$34**
Sous vide pork ribs marinated in our house spice rub + glazed with a smokey Hickory BBQ sauce served with chips + crunchy coleslaw
- Sweet Potato + Black Bean Burger (V,VG)** **\$27**
Spiced sweet potato, black bean + quinoa pattie, lettuce, tomato, cheese, pickles + garlic veganaise served with chips
- Lemon Pepper Squid** **\$24**
Tender lemon pepper seasoned squid served with gluten free chips, Asian crispy noodle salad + sweet chilli aioli
- Eggplant Parmigiana (V,VGO)** **\$24**
Gluten free crumbed eggplant topped with tomato sugo, spinach + buffalo mozzarella served with a Greek salad



50
ACRES

Salads

- Caesar Salad** **\$16**
Baby cos leaves, crispy bacon, anchovies, aged parmesan, gluten free croutons, fried egg + caesar dressing
- Thai Beef Salad (FF)** **\$20**
Grilled beef with vermicelli rice noodles, Asian greens, bean shoots, cucumber + peanuts tossed with a chilli lime dressing
- Beetroot + Goats Curd Salad (V)** **\$20**
Trio of beetroot, baby silverbeet, goats curd, dukkah tossed with a sherry vinaigrette topped with a poached egg
- 50 Acres Spring Super Salad (V,VG)** **\$18**
Kale, beetroot, zucchini, red onion + quinoa mixed with seeds + toasted almonds tossed with a tumeric + lemongrass dressing
Add Chicken \$6 | Add Prawns \$8

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 Greek Salad**

Kids Menu

- Grilled Chicken Tenders** **\$7**
Served with chips or mash + vegetables
- Penne Bolognese or Penne Napoli** **\$7**
Gluten free penne topped with parmesan cheese
- Cheese Burger** **\$9**
Beef pattie, cheese + tomato sauce on a gluten free bun with chips
- Salt + Pepper Squid** **\$7**
Crispy squid with chips or mash + vegetables
- Chicken Noodle Stir Fry** **\$7**
Chicken + rice noodles tossed with vegetables



Seniors Menu

Chargrilled 200g Porterhouse	\$21
<i>Cooked to your liking, served with house salad + gluten free chips or mash + vegetables</i>	
<i>Choose a sauce – Mushroom, Red wine jus, Garlic butter, Pepper</i>	
Chicken Schnitzel	\$13
<i>Gluten free crumbed chicken breast served with house salad + gluten free chips or mash + vegetables + gravy</i>	
Chicken Parmigiana	\$15
<i>Gluten free crumbed chicken breast topped with Virginian leg ham, tomato sugo + mozzarella cheese served with house salad + gluten free chips</i>	
Traditional Corned Beef	\$18
<i>Served with mash, Dutch carrots + a creamy mustard sauce</i>	
Beef Rissoles + Gravy	\$14
<i>Served with mash + vegetables</i>	
Bangers + Mash	\$18
<i>Tully's Butchers pork, maple + sage sausages served with creamy mash, peas + red wine jus + crispy onions</i>	
Penne Bolognese	\$12
<i>Traditional beef bolognese tossed with gluten free penne + topped with shaved parmesan</i>	
Chicken Pesto Fettuccine	\$14
<i>Gluten free pasta tossed with chicken, asparagus, peas + zucchini in a homemade almond pesto sauce with white wine + parmesan</i>	
Wild Mushroom Risotto (V)	\$14
<i>Aborio rice tossed with wild mushrooms, pine nuts, garlic, white wine + parsley, finished with parmesan cheese</i>	
Yellow Lentil + Vegetable Curry (V,VG)	\$14
<i>Indian style vegetable curry served with steamed basmati rice, warm flatbread, pappadums + coconut raita</i>	
Lambs Fry + Bacon	\$14
<i>Served with mash, bacon, steamed vegetables + gravy</i>	
Chicken Caesar Salad	\$13
<i>Baby cos leaves, crispy bacon, anchovies, gluten free croutons, aged parmesan, fried egg with caesar dressing</i>	

(GF) Gluten Free

(V) Vegetarian

(VG) Vegan

(VGO) Vegan Option available

(FF) Fructose Friendly

*All Gluten Free Chips are cooked in a separate fryer

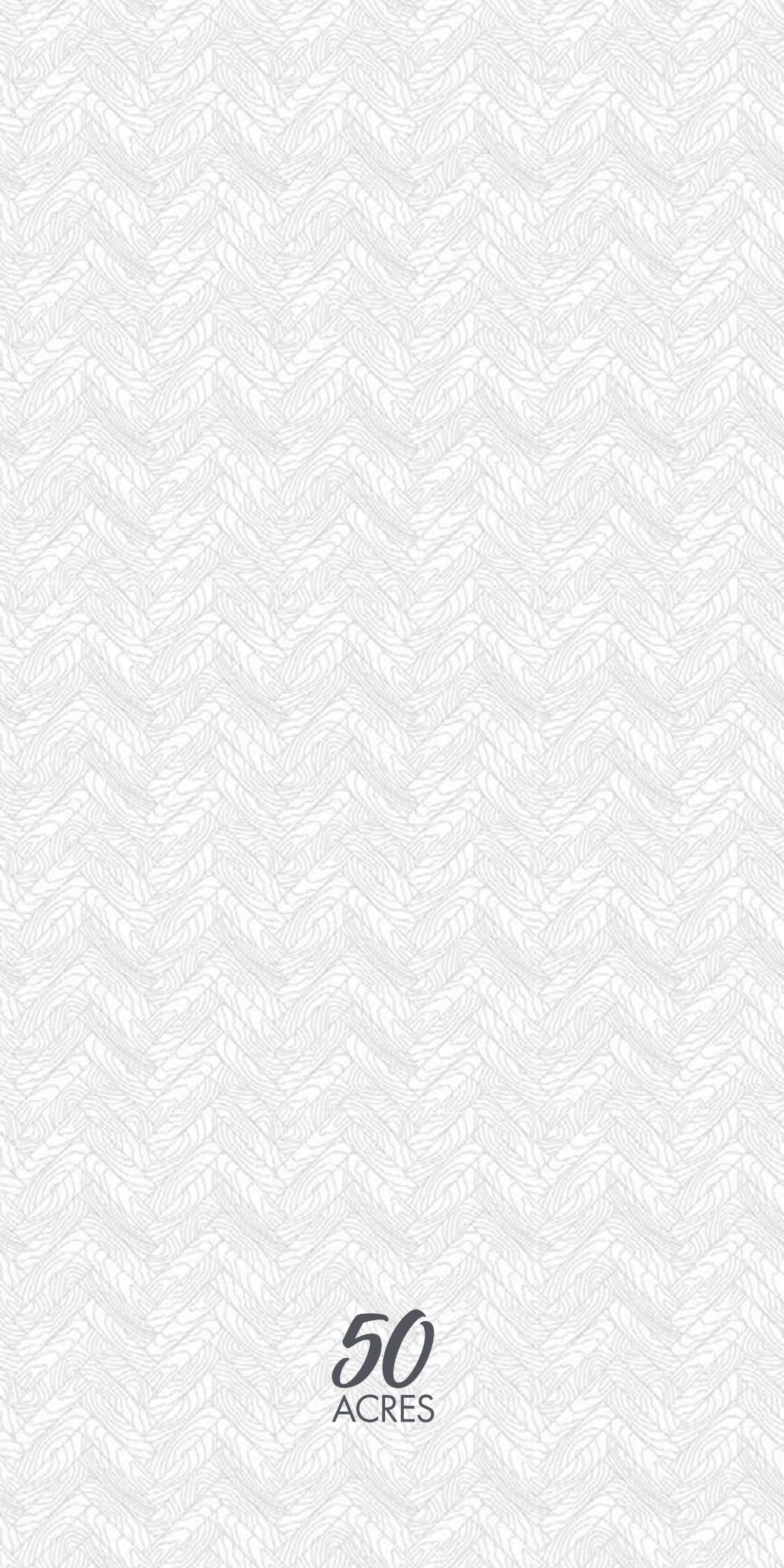
Please note as we are not a 100% gluten free kitchen it is important that you advise your wait staff of any allergies or intolerances when ordering so that adequate precautions can be taken.



Our gluten free menu options are Accredited by Coeliac Australia and we have processes in place to minimise any risk of cross contamination.



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ACRES



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