



Chef's Specials

CHEF'S BOARD - \$35 (V OPTION AVAILABLE)

Gypsy smoked Byron Bay ham, mortadella, grapes, lavosh crackers, quince paste, vintage cheddar, pickled cucumber, marinated olives, pear

GRILLED EGGPLANT AND HEIRLOOM

TOMATO BRUSCHETTA (V) - \$24

Smoked buffalo mozzarella, roasted garlic and parmesan baguette served with basil oil and snow peas tendrils

ZUCCHINI STUFFED WITH MUSHROOM RAGU

(V) (GF) (CONTAINS NUTS) - \$18

Beetroot jam, hazelnut dressing, enoki mushrooms and petite bouche

SPINACH AND RICOTTA RAVIOLI (V) - \$21

Burnt butter sauce, porcini and parmesan crumb, Meredith's goat cheese, micro herbs

MOROCCAN CHICKEN PIZZA (GF) - \$21

Pumpkin, spiced chickpeas, Spanish onion, rocket, cherry tomatoes, minted yogurt, fresh lemon

300GM SIRLOIN STEAK (GF) - \$38

Roast carrot, charred broccolini, chat potatoes, mustard sour cream

MIXED BERRY TART - \$11

Served warm with vanilla bean ice-cream, toasted coconut flakes

(V) VEGETARIAN | (GF) GLUTEN FREE | (V) VEGAN

GENERAL
THE **GORDON**