



Gluten Free

Entree

Caesars Seafood Antipasto	Prawns, scallops and calamari, grilled atop Mediterranean vegetables, drizzled with lemon olive oil	(e) \$18.90 (m) \$ 28.90
	<i>***To compliment Caesars recommends Stumpy Gully Pinot Grigio***</i>	
Caesar Salad	Baby cos, dressed with seeded mustard mayonnaise, crispy bacon, shaved parmesan, anchovies and poached egg	\$16.90 with chicken \$19.90
Carpaccio Di Manzo	Raw marinated eye fillet sliced paper thin, dressed with an anchovy and caper mayonnaise, fresh basil leaves, parmigiano cheese and Sicilian sea salt, drizzled with black truffle olive oil.	\$19.90

Mains

Risotto Pescatore	Assorted trawler fresh seafood including king prawns, scallops, mussels, baby clams in a garlic, tomato, basil sauce.	\$25.90
Lamb Rump	Herb crusted lamb, baked medium with sweet potato and goats cheese soufflé with spiced beetroot jus.	\$35.90
	<i>**To compliment Caesars recommends Kilfara Pinot Noir**</i>	
Pollo Ripieni	Chicken breast filled with wild rice, spinach and roasted capsicum pesto dusted with Sumac spices baked on pomegranate jus.	\$29.90

Desserts

Trio Of Sorbet	Lemon, raspberry and green apple drizzled with Lemoncello liquor.	\$11.90
Semifreddo Torrone	Chilled nougat and almond cream, rich chocolate fudge, topped with cold Amaretto zabaglione	\$12.90
Panna Cotta	Sheep yoghurt and orange scented cream accompanied with grappa infused cherries and vanilla fairy floss.	\$12.90