## ALATONERO GLUTEN FRIENDLY MENU

Whilst we make every effort to cater to dietaries, we cannot guarantee cross contamination from gluten, nutes, or any allergens.

We thank you for your understanding.
HOUSE MADE DIPS AND MEZZE
Tzatziki with pickled cucumber \& dill served with warmed GF pita Beetroot hummus with spiced pepitas, served with warmed GF pita Saganaki, fig \& lemon Warmed, marinated olives with charred chorizo, Josper grilled Octopus, white bean puree \& lemon
Fried calamari, rocket, fennel \& harissa aioli Slow roasted lamb ribs \& sticky honey and ouzo glaze

## LARGE PLATES

Fish of the day, your waiter will advise
Our signature, slow roasted lamb shoulder, roast potatoes \& jus Josper grilled Greek style chicken with red pepper honey yoghurt, lemon roast potatoes, currants \& almonds

Eggplant "Yemista", stuffed with lemon and spinach rice, smokey tomato puree \& roast potatoes
DIY Souvlaki - lamb, chicken, calamari or vegetarian with gf pita, chips, tzatziki \& salad Baked prawn and mussel "saganaki", feta \& tomato saltza (no orzo) Gigantes Plaki - giant beans, roasted pumpkin, zucchini, capsicum \& onion

## SIDES

Traditional Greek salad
Rocket and fennel salad, grated kefalograviera cheese
Horta, sauteed greens with lemon \& olive oil
Chips with lemon aioli or feta \& oregano
Lemon roast potatoes

## DESSERT

Panacotta with honey and yoghurt, rhubarb coulis, pistachio praline Warmed chocolate brownie, metaxa butterscotch \& vanilla bean ice cream

Orange cake with orange syrup, strawberries \& vanilla bean ice cream Affogato - vanilla bean ice cream \& espresso

