

Gluten Free Menu

Oysters

Fresh Tasmanian Oysters (Minimum of 6)

- > **NATURAL**\$3.20ea
Fresh & chilled, served with cocktail sauce & lemon wedges
- > **KILPATRICK**\$3.50ea
Topped with bacon & Worcestershire sauce

EXTRAS



- BOWL OF SHOESTRING FRIES**\$9.50
- SIDE OF SHOESTRING FRIES** \$4.50
- SIDE OF VEGETABLES**\$4.50
- SIDE OF MASHED POTATO**\$4.50
- SIDE OF COLESLAW**\$4.50
- GARDEN SALAD** \$4.50

FROM THE Wok

- NASI GORENG**\$23.90
Indonesian style fried rice with shrimps, chilli, peas, bean shoots & soy sauce
- CHICKEN & CASHEWS**\$23.90
Chicken breast & wok tossed Asian stir fried vegetables & soy sauce, served with rice
- PANEER JALFREZI**\$22.90
Vegetarian curry with Indian cottage cheese, tomatoes, onions, peppers, served with rice

SALADS

- TRADITIONAL CAESAR SALAD**\$19.90
Cos lettuce, crispy bacon & parmesan in a creamy Caesar dressing topped with a poached egg (anchovies optional)
- > **Add chicken** \$3.00
- THAI BEEF SALAD**\$23.90
Tender fillet pieces tossed through mixed salad leaves, tomatoes, capsicum, cucumber, peanuts, snow peas, bean shoots, spring onions & a coriander, lime & sweet chilli dressing
- C.A.B SALAD**\$22.90
Grilled chicken, avocado, bacon, tomato, Spanish onion & cos lettuce with a Ranch dressing
- PULLED GREEK LAMB SALAD**\$23.90
Slow cooked lamb, tomato, Spanish onion, feta & cucumber topped with a tzatziki dressing
- ROASTED CAULIFLOWER SALAD**\$20.90
Roasted spiced cauliflower, fresh herbs, spinach, almonds & pomegranate
- DUCK & MANGO SALAD**\$23.90
Shredded roast duck, mango, Spanish onion, cucumber & chilli lime dressing

Risotto

- CHICKEN & MUSHROOM RISOTTO**\$22.90
Shredded chicken breast, smokey bacon & button mushrooms topped with parmesan
- PEA & ASPARAGUS RISOTTO**\$22.90
Peas & asparagus topped with ricotta cheese

Pizza Oven

*GLUTEN FREE PIZZA BASES

- > **MARGHERITA**\$19.90
Tomato / Cheese / Oregano
- > **VEGETARIAN**\$19.90
Tomato / Mushroom / Pineapple / Onion / Capsicum / Cheese
- > **HAWAIIAN**\$20.90
Tomato / Ham / Pineapple / Cheese
- > **AUSSIE**\$20.90
Tomato / Ham / Bacon / Egg / Onion / Cheese
- > **PEPPERONI**\$20.90
Pepperoni / Cheese / Basil / Buffalo Mozzarella
- > **SERRANO**\$21.90
Serrano Ham / Cherry Tomatoes / Buffalo Mozzarella

Gluten Free Menu

FROM THE *Chargrill*

RIB EYE 400GM	\$42.90
PORTERHOUSE 350GM	\$34.90
EYE FILLET MEDALLIONS	\$36.90

ALL STEAKS ARE CHARGRILLED, COOKED TO YOUR LIKING WITH YOUR CHOICE OF GARLIC BUTTER, MUSHROOM OR PEPPER SAUCE SERVED WITH CHIPS & SALAD

KIDS MENU

NUGGETS & CHIPS	\$8.90
GRILLED FISH & CHIPS	\$8.90
GRILLED PARMA & CHIPS	\$8.90
KIDS ROAST served with gravy & vegetables	\$8.90
KIDS SHOESTRING CHIPS	\$5.00

Main Fare

GARLIC PRAWNS	\$27.90
Pan seared in a creamy garlic, parsley & white wine sauce, served with rice & a side salad	
BARRAMUNDI FILLET	\$24.90
Grilled Barramundi fillet topped with tomato & caper salsa, served with roasted kipfler potatoes & yellow beans	
SEAFOOD PAELLA	\$30.90
Fresh mussels, prawns, scallops, calamari, fish pieces & chorizo with saffron & green peas	
GRILLED FISH & CHIPS	\$25.90
Grilled, fresh Australian gummy shark fillets served with shoestring chips, tartare sauce, lemon & a side salad	
CHICKEN PARMA	\$23.90
Grilled chicken breast topped with Napoli, ham & cheese served with shoestring chips or vegetables	
CHICKEN SCALOPINI	\$24.90
Thinly sliced chicken with sautéed mushrooms, cream & Dijon mustard served with mashed potato & asparagus	
CHICKEN ALEISHA	\$24.90
Grilled & sliced breast with a bacon, mushroom & avocado cream sauce, served with shoestring chips or vegetables	
LANGY PUB LAMB SHANKS	\$25.90
Slow braised hind quarter shanks with winter vegetables & red wine sauce served on mashed potato	
LAMBS FRY & BACON	\$23.90
Thinly sliced & grilled with crispy bacon & gravy served with shoestring chips or vegetables	

Disclaimer

Our Gluten free foods are prepared in a kitchen where foods containing wheat, milk, soy, nuts and seeds etc. are also prepared. Beretta's Langwarrin Hotel is sensitive to the dietary needs and concerns of our consumers and we provide gluten free foods in response to customer request, but we cannot ensure that cross contamination of ingredients does not occur in our kitchen. Please be aware that during kitchen operations, glutinous items are prepared during the day, although during our gluten-free preparation process we only use gluten free items. Please be aware that there is a possibility that food items will come into contact with wheat and/or gluten. Accordingly, we **do not** recommend consumption of our gluten free foods by those with Celiac disease.