

[GLUTEN FREE MENU]



LOCKLEYS
— HOTEL —

[STARTERS]

Oysters

Natural oysters (min 3) | 3.5 EACH

Kilpatrick oysters (min 3) | 4 EACH

Oysters Florentine (min 3) | 4.5 EACH
spinach & cheese

Wasabi oysters (min 3) | 4.5 EACH
tempura oysters with a wasabi aioli,
crispy shallots and coriander gremolata

AB lamb | 18

garlic sauce, BBQ sauce, tomato sauce
& chips

Chips | 9

tomato sauce

Polenta fries | 12

tomato relish and sour cream

Foraging chips | 12

sweet potato, zucchini, carrot, parsnip
fries & tzatziki sauce

[MAINS]

Dukkah crusted salmon | 32

caper, dill, smashed potato & green
pepper cream sauce

Seafood mixed grill | 36

grilled fish, chargrilled calamari, prawn
skewer and Greek flavoured octopus
tentacle & house salad

Confit duck | 32

parsnip puree, sweet potato shards &
apple cider jus

250G Sirloin steak | 30

house salad & chips

Roast of the day | 24

roasted vegetables & gravy

[SALADS]

Quinoa & black bean salad | 22

quinoa, black beans, corn, fragrant
spices, red onion, tomato, lime juice &
fresh parsley

Caesar salad | 22

crispy cos lettuce, croutons, bacon,
parmesan, anchovies, poached egg &
house Caesar dressing. No croutons

Smoked cauliflower salad | 22

paprika smoked cauliflower, diced
fetta, pomegranate, cherry tomatoes,
capsicum strips & hummus

add chicken | 6 add prawns | 6.5

add squid | 5 add haloumi | 5