

GLUTEN FREE MENU

Please note dishes on this menu are gluten free by ingredient, there are gluten products present in our kitchen, we do our best to limit cross contamination.

ENTREE



Gluten free bread (V)

whipped butter \$6 / Matakana olive oil & balsamic \$7

Torn buffalo mozzarella, tomato, balsamic, toast (V) \$28

Charcuterie plate - pork & duck terrine, chicken liver parfait, prosciutto, cranberry chutney, cornichon, mustard, toast \$35.5

MAIN



Battered fish & shoestring fries, fennel salad, gribiche \$31

Penne, heirloom tomato, olive, dill, parmesan (V) \$29

Confit Mt Cook salmon, cucumber gazpacho, radish, nduja oil \$40

250gm Pure Angus scotch fillet, broccolini,

Sculptureum jus, fries \$50

SIDES



Matakana salad leaves, preserved lemon dressing (V) \$14

Shoestring fries, garlic aioli (V) \$9.5

Our dishes may contain allergens that are not noted on the menu, please advise your waiter of any allergies or dietary requirements.

Please note we charge a 2.5% surcharge for all credit and paywave transactions.



ROTHKO