

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