

# THE BACKBENCHER

GASTROPUB

GLUTEN  
FREE

## LIGHT MEALS

**P. Bennett's Salmon salad** 17.5

Beetroot cured salmon, quinoa, rocket, sprout, radish salad, avocado-lemon whip, dukkah

**C. Hipkin's Portobello mushrooms** 19.5

Squash-ginger puree, Portobello mushroom caps, sprouts, baby tomato, sorrel pesto, Pecorino

## SANDWICHES

**R. Mark's Reuben sandwich** 22

**w/ 2 fried eggs** 25.5

GF Focaccia, choka mayo, leaves, bread-n-butter pickles, red cabbage 'kraut', natural chips (cooked in shared fryer)  
w/ corn beef and melting swiss cheese or roasted Portobello mushrooms

## MAIN PLAYERS

**Sir Winston's Lamb rump** 29

Pan roasted lamb rump, honey-herb glaze, chargrilled cauliflower, chickpeas, rocket, preserved lemon, feta whip, toasted pine nuts, drunken raisins

**J. Ardern's Fresh fish creation** 28

Pan seared fresh market fish, roasted butternut, eggplant-pomegranate puree, baby tomato-sprout salad, sorrel pesto, pistachio crumb

**G. Robertson's Scotch fillet** 33

Chargrilled scotch fillet, duck fat roast baby potatoes, Arrabiata, summer greens, hollandaise

## DESSERTS

**J. Coleman's Brûlée** 10

Espresso & salted caramel Brûlée, maple-hokey gelato, soft cream