

Allergen and Dietary Information

Please inform the team when ordering about any allergen or dietary requirements. While every effort will be made to prepare your food and drinks according to your requirements, we cannot guarantee that cross-contamination will not occur.

The numerical and alphabetical guide below is shown throughout our menus to help you make an informed decision. Regardless of this guide, we request that you also verbally inform our team of your allergy so we can alert the kitchen team. The number that appears on the dish description corresponds to the numbers below.

ALLERGEN GUIDE

- 1 Celery
- 2 Cereals containing gluten (such as wheat, barley and oats)
- 3 Crustaceans such as prawns, crabs and lobsters
- 4 Eggs
- 5 Fish
- 6 Lupin
- 7 Milk
- 8 Molluscs such as mussels and oysters
- 9 Mustard
- 10 Peanuts
- 11 Sesame
- 12 Soy
- 13 Suplhur Dioxide and sulphites
- 14 Tree nuts such as almonds, hazelnuts, walnuts, brazil nuts, cashews and pecans

DIETARY GUIDE

- ve Vegeterian Dish
- vg Vegan Dish
- gf Gluten Free Dish