Gluten-free Menu

Coeliac Friendly

Mixed Leaf Salad *w. shredded radish, cherry tomatoes & sesame dressing* 13.5

Grilled Mushroom Souvlaki Skewers *w. citrus yoghurt* 18

Wok-fried Greens *of morning glory & green beans w. chilli & garlic* 18

Lemon Myrtle Cauliflower Florets *served w. isot pepper sauce, coconut tarator, parsley olive oil drizzle & walnuts (N)* 21

San Choy Bow *w. tofu, bamboo, fresh herbs, peanuts, fried shallots, bean sprouts & chilli (N) (coeliac on request)* 20

Baked Chipotle Cauliflower *w. butter bean cream & walnut crumbs (N)* 21

Pan-Fried Soy & Ginger King Brown Mushrooms *served w. fresh sugar snap peas, crispy enoki mushroom and a tomato & white bean sauce (coeliac on request)* 25

May Contain Traces of Gluten

Edamame & Coconut Moneybags *w. sweet chilli sauce (Gluten Free on request)* 16.5

Shiitake Mushroom Balls *w. wasabi mayo & chipotle namjim* 15.5

Korean-fried Broccolini *w. sticky sour chilli sauce, toasted coconut & crushed almonds (N)* 20

Zucchini Flowers *filled w. beetroot & truffle cream, served w. wasabi mayo, dijon mustard dressing w. an apple & walnut* salad *(N)* 25

Crispy Tofu *w. green papaya, Asian herbs & toasted peanut salad (N)* 22.5

Crispy Edamame-coated Eggplant *w. fried leeks & tom yum sauce* 25

Black Pepper Tofu w. stir fried leeks & jasmine rice 25

Coeliac Friendly Desserts

Warm Chocolate Lava Cake *w. fresh berries & caramel sauce (N -Almonds)* 17

Sticky Date Pudding *w. butterscotch sauce and coconut ice cream* 17

Davidson Plum & Persimmon Crumble *w. coconut ice cream* 17

Affogato *coconut ice cream served w. a shot of espresso (add Brookie's Mac (N) + $8)* 7.5

(N) – Contains Nuts, please ask wait staff if the dish can be done without

GLUTEN-FREE MENU

Yulli's
SURRY HILLS

Available for groups of two or more • $54 per head

♥ Optional drinks pairing • $110 per head

First Course

♥ *paired w. Passionfruit Martini*

Edamame & Coconut Moneybags *(GF version)*
w. sweet chilli sauce

Korean-fried Broccolini
w. sticky sour chilli sauce, toasted coconut & crushed almonds (N)

Shitake Mushroom Balls
w. wasabi mayo and chipotle namjim

Second Course

♥ *paired w. a glass of Geyer 'Blanc' Skin Contact*

San Choy Bow
w. tofu, fresh herbs, bamboo, peanuts, fried shallots & bean sprouts *(N)*

Crispy Tofu
w. green papaya, Asian herbs & toasted peanut (N)

Third Course

♥ *paired w. a glass of Trutta 'Streamside' Chilled Red*

Baked Chipotle Cauliflower
w. butter bean cream & walnut crumbs (N)

Pan-Fried Soy & Ginger King Brown Mushrooms
w. fresh sugar snap peas, crispy enoki mushroom and a tomato & white bean sauce

Mixed Leaf Salad
w. shredded radish, cherry tomatoes & sesame dressing

Dessert

♥ *paired w. Brookie's Macadamia Liqueur (N)*

Passionfruit Cashew Cheesecake
w. chocolate & almond crust (N)

Matcha Cashew & Almond Cake
w. walnut & date crumb (N)

Sticky Date Pudding
w. butterscotch sauce

All dishes may contain traces of gluten, the GF Banquet can not be done coeliac friendly.
(N) – Contains Nuts, please ask wait staff if the dish can be done without

GF BANQUET MENU