

GLASSHOUSE RESTAURANT

APPETISERS AND SALADS

Something tasty to start

GARLIC BREAD \$7
BRUSCHETTA W/ FETTA AND BALSAMIC GLAZE \$10
VEGETARIAN SPRING ROLLS \$12
THAI BEEF SALAD (GF) \$16
GARDEN SALAD (GF) \$12
CHIPS AND AIOLI \$6

BISTRO CLASSICS

Old classics made new

PANKO CRUMBED CHICKEN SCHNITZEL \$21
TRADITIONAL CHICKEN PARMIGIANA \$23
250G 6 HOUR SLOW COOKED PORTERHOUSE STEAK (GFA) \$29
LAMB CUTLETS \$29

Your Choice of:
Mash and Veg OR Chips and Salad
Pepper, Red Wine Jus(GFA) or Mushroom Gravy

CRISPY BEER BATTERED FISH AND CHIPS \$24
Locally caught flathead, fresh from Eden

BLACK ANGUS BEEF BURGER \$18
Beetroot, tomato, cheese, caramelized onion, sourdough bun and chips

WINTER WARMERS

Warm up from the inside out

SOUP OF THE DAY \$14
Served w/ sliced sourdough (GFA)

GUINNESS AND LAMB STEW \$25
Served w/ mash and seasonal Vegetables (GF)

CURRY OF THE WEEK \$22
See our specials board (GFA)

KIDS MEALS

12 YEARS AND UNDER

All kids meals come with a 7oz glass of soft drink

CHICKEN TENDERS (NUGGETS) AND CHIPS \$12
SPAGHETTI BOLOGNAISE \$12
FISH AND CHIPS \$12
HAWAIIAN PIZZA \$12
CHEESEBURGER AND CHIPS \$12

MEMBERS RECEIVE DISCOUNTS ON ALL MEALS

(V) Vegan (GF) Gluten Free (GFA) Gluten Free Available

GLASSHOUSE RESTAURANT

GLASSHOUSE SPECIALTIES

From our chef's collection

DARLING DOWNS EYE FILLET WAGYU BEEF \$39

Served w/ red wine jus, green beans, wilted spinach and potato gratin (GFA)

SLOW COOKED PORTUGUESE LAMB \$30

Served with mash, peas and glazed shallots

CONFIT DUCK LEG \$32

Served w/ carrot batons, broccolini, mash and orange glaze

FISH OF THE DAY

Market price, chef's selection (GFA) see our specials board

BRAISED PORK BELLY (GF) \$29

Served w/ fennel, apple puree and sweet potato mash

ROASTED VEGETARIAN SALAD (V) \$22

Served w/ house made dukkha and vincotto

LEMON PEPPER CALAMARI \$22

Served w/ crispy noodle asian salad (GFA)

PASTA AND PIZZA

Everybody loves Italian

Pizza Sizes small 25cm large 30cm

FETTUCCHINI ~Braised lamb with garlic labna \$23

PESTO GNOCCHI ~Tossed with roasted eggplant, zucchini and cherry tomatoes (V) \$23

BBQ CHICKEN ~Chicken, onion, bacon, pineapple & smokey BBQ sauce (GFA) S \$16 L \$23

CHAR SUI PORK ~Char sui marinated pork, caramelised onion and fresh chilli (GFA) S \$16 L \$22

GARLIC AND HUMMUS ~Hummus, mozzarella and brushed with garlic oil (GFA) S \$14 L \$20

CLASSIC HAWAIIAN ~Tomato base, ham, pineapple and cheese (GFA) S \$16 L \$22

PEPPERONI ~Tomato base, cheese and pepperoni (GFA) S \$16 L \$22

DESSERT

Homemade desserts to cap off your night

STICKY DATE PUDDING \$7

Served with a butterscotch sauce and vanilla bean ice-cream

CHOCOLATE BROWNIE \$7

Served with chocolate ganache and vanilla bean ice-cream

SELECTION OF GLASSHOUSE CAKES (GFA) \$7-\$10

Choose from our cabinet, served with vanilla bean ice-cream

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