

starters & share plates

BAKED ROSEMARY, GARLIC & CHEESE COB ROLL 8.0

OYSTERS

pacific shucked oysters
natural with lemon & mignonette sauce [gf] 3.5ea
classic kilpatrick 4.0ea

DAILY SOUP SPECIAL

sourdough long roll & butter 11.5

GOATS CHEESE, PEAR & WALNUT BRUSCHETTA
toasted walnuts, soft goats cheese, roasted pear,
rocket & balsamic glaze 11.0

SMOKED CHICKEN WINGS

spicy bbq sauce, sesame seeds 14.5

DEVILLED CRAB ON TOAST

australian spanner crab meat, red chilli, coriander,
lemon, arugula on toasted stone baked ciabatta 16.5

DUCK & CHICKEN PARFAIT

toasted stone baked ciabatta & cornichons 16.0

SALT & SZECHUAN PEPPER CALAMARI

marinated deep fried calamari, arugula salad & aioli 15.5

CHILLED SEAFOOD PLATE [gf]

pacific oysters, tiger prawns, blue swimmer crab,
smoked salmon, marie rose sauce & lemon 25.0

CHARCUTERIE PLATE

a selection of cured meats, olives, cornichons,
pecorino, chutney & toasted stone baked ciabatta 25.0

classics

BEER BATTERED FISH & CHIPS

crispy battered fries, tartare sauce & lemon 23.0

THE GLASSHOUSE PIE

smooth mash & braised peas 20.0

OUR ROAST [gf]

roasted & steamed vegetables & gravy
petite 15.0 regular 22.0

300g CHICKEN SCHNITZEL

crispy battered fries, mixed leaf salad & gravy 19.5

300g CHICKEN PARMIGIANA

leg ham, napoli sauce, mozzarella,
crispy battered fries & mixed leaf salad 24.0

SLOW COOKED JUNE LAMB SHANK [gf]

braised lamb shank, rosemary,
smooth mash & braised peas
single 19.0 double 32.0

glasshouse signature pressed coal & wood grill

*served with smashed chats tossed in rosemary and
butter or crispy battered fries & wedge salad*

300g CAPE GRIM GRASS FED
MSA APPROVED RUMP TAS [gf] 29.0

300g CAPE GRIM GRASS FED
MSA APPROVED SIRLOIN TAS [gf] 34.5

250g CAPE BYRON GRASS FED
SCOTCH FILLET NSW [gf] 33.0

220g ABERDEEN ANGUS GRASS FED
EYE FILLET GRADED 55+ NSW [gf] 32.0

350g COLLINSON BLACK ANGUS GRAIN FED
MSA APPROVED T-BONE VIC [gf] 36.0

350g BORROWDALE FREE RANGE
PORK CUTLET QLD [gf] 30.0

500g BRUEMARS BBQ PORK RIBS NSW [gf]
slow cooked ribs served with
our spicy, smoky bbq sauce 38.0

HALF FREE RANGE CHICKEN FROM OUR
CHURRASCO ROTISSERIE [gf] 23.0

CHOOSE A SAUCE FOR THE ABOVE [all gf]
red wine jus pepper
mushroom béarnaise
chimichurri

to share [two or more]

*all served with smashed chats or crispy battered fries,
slaw or arugula & parmesan salad*

1kg MOROCCAN JUNE LAMB SLOW COOKED
LAMB SHOULDER BONE-IN
chargrilled flat bread 56.0

WHOLE FREE RANGE CHICKEN FROM OUR
CHURRASCO ROTISSERIE
chargrilled flat bread,
choose 2 sauces 35.0

“CHURRASCO STYLE”
check today's selection
all cooked on our churrasco rotisserie,
accompanied with romesco,
house bbq & chimichurri sauce 33.0

500g SOUTHERN GRASS FED
RIB OFF THE BONE MSA APPROVED 55.0

burgers

all burgers come with crispy battered fries

THYME ROASTED MUSHROOM & HALLOUMI BURGER [v]
portabella mushroom, roasted capsicum,
grilled halloumi, arugula, aioli & tomato chutney 18.5

WAGYU BEEF & CHEESE

lettuce, tomato, pickles, ketchup &
american mustard 18.5

KOREAN FRIED CHICKEN

crusty black bun, lettuce, tomato,
kimchi & sticky chilli sauce 18.5

SMOKY, SPICY BBQ PULLED PORK

streaky bacon, shredded cabbage &
smoked mozzarella 18.5

fish & crustaceans

HUON SALMON FILLET [gf]

buttered chat potatoes, asparagus, arugula,
lemon & hollandaise sauce 29.5

MARKET FISH [gf]

smashed chats, chermoula,
tomato & lemon thyme 29.5

CHILLED SEAFOOD PLATTER [gf]

pacific oysters, tiger prawns, blue swimmer crab,
bugs & smoked salmon
selection of sauces 90.0

GLASSHOUSE SEAFOOD PLATTER [TO SHARE]

pacific oysters, tiger prawns, blue swimmer crab, bugs,
smoked salmon, beer battered fish, salt & pepper calamari
served with fries, salad & a selection of sauces 125.0

pasta

SEAFOOD LINGUINE

prawns, mussels, calamari, fish, extra virgin olive oil,
white wine & fresh herbs 26.5

BRAISED LAMB PAPPARDELLE

slow cooked lamb shoulder, braised vegetables,
rosemary & parmesan 24.0

SPINACH, PESTO & PINE NUT LINGUINE [v]

baby spinach, basil pesto, toasted pine nuts &
shaved parmesan 21.0

salads

CLASSIC CAESAR SALAD

baby cos lettuce, crispy bacon, anchovies,
croutons, parmesan & caesar dressing 16.5

SMOKED SALMON SALAD [gf]

kipfler potatoes, green beans, arugula,
mixed leaves, capers, aioli & egg 19.5

BRAISED LAMB SALAD [gf]

roasted pumpkin, chickpeas, toasted almonds,
baby spinach & cranberries 22.5

GARDEN SALAD [gf] [v]

radishes, corn, fennel, beans, mixed leaves,
cherry tomatoes, edible flowers,
fresh herbs & lemon vinaigrette 14.5

ADD ROTISSERIE ROAST CHICKEN

TO YOUR SALAD [gf] 7.0

a bit on the side

SYDNEY SOURDOUGH LONG ROLL 2.5

ADDITIONAL SAUCE/GRAVY [gf] 3.0

ROASTED VEGETABLES [gf] 7.5

STEAMED VEGETABLES [gf] 7.5

COMBINATION OF STEAMED &
ROASTED VEGETABLES [gf] 7.5

SLAW [gf] 7.0

ARUGULA & PARMESAN SALAD [gf] 7.5

BOWL OF CRISPY BATTERED FRIES 8.0

desserts

CHURROS “SPANISH DOUGHNUT”

crispy & golden, dusted in cinnamon sugar
served with a warm dipping chocolate
& vanilla ice cream 9.0

OUR GLASSHOUSE MESS PAVLOVA [gf]

smashed meringue, seasonal fruit & chantilly cream 12.5

WARM CHOCOLATE & WALNUT BROWNIE

salted caramel sauce, crushed pistachios
& vanilla ice cream 13.5

UPSIDEDOWN APPLE TART

slow cooked caramelised apple & cinnamon,
light flaky pastry & yoghurt ice cream 13.5