BREAKFAST

Bacon & Eggs | 19
boundary road sourdough, middle bacon, poached eggs
GFO/DFO

Station Breakfast | 34
hashbrown, roast tomato, flat mushroom, avocado, poached eggs, middle bacon, sourdough
GFO/DFO

Dauphine Benedict | 28
wilted spinach, poached egg, glazed ham, hollandaise

Smashed Avocado | 26
pickled onions, dukka, feta, poached egg
GFO/DFO/V/N

Seasonal Harvest Plate | 24
fried falafel, cauliflower, beetroot, zatar, hummus, poached egg
GFO/DFO/V

Chicken & Mushroom Breakfast Congee | 26
housemade chilli oil, spring onion, crispy shallots, fried egg
GF/DF

Fruit Toast | 22
whipped mascarpone, fresh berries, apple crisp
DFO/V

Banoffee Banana Toast | 26
brulee banana bread, banana chips, macadamia praline, whipped yoghurt cream, brookies mac anglaise
V/N

Golden Syrup Porridge | 22
crispy granola, coconut yoghurt, rhubarb sorbet
V/N

BUILD YOUR BREAKFAST | 5

Bacon
Eggs (2)
Hashbrown
Avocado
Mushroom
Sourdough
Feta
Hollandaise
Roasted Tomatoes

KIDS | 12

Egg & Bacon
sourdough, poached egg, middle bacon
GFO/DFO

Nutella & Banana Toast
sliced banana, sourdough, nutella
GFO/DFO/V/N

Avocado Toast
sourdough, half avocado
GFO/DFO/V

Fairy Floss Waffle
ice cream, maple syrup
V

COFFEE | 6

Cappuccino, Flat White, Latte, Chai,
Piccolo, Macchiato, Short Black

Soy, Almond, Lactose Free, Oat | 1
Double Shot | 1

TEA | 5

Earl Grey, English Breakfast,
Green, Peppermint, Chamomile

JUICE | 6

Orange, Apple, Pineapple

MILKSHAKES | 7

Chocolate, Caramel, Strawberry, Vanilla

PLEASE NOTE

5% surcharge on weekends
15% surcharge on public holidays

GF | Gluten Free DF | Dairy Free V | Vegetarian N | Contains Nuts
O | Denotes Optional Minor Changes from the Kitchen

Please advise your wait staff member of any allergies.

House Made Focaccia | 14
rosemary salt, olive oil, balsamic

ENTRÉES

Chicken & Mushroom Terrine | 29
caramelised onion jam, watercress, toasted sourdough
GF/DF/N

Seasonal Garden Plate | 29
fresh, pickled and cooked seasonal vegetables, creamy hummus, lemon dressing
DF/GF/VE

Grilled Beef Brochette | 32
smoked eggplant puree, green herb salsa verde, pickled shallot, spiced chickpeas
GF/DF

Handmade Burrata & Peaches | 29
charred peaches, maple drizzle, toasted macadamia, lemon thyme, lavosh
GF/N

Kingfish Crudo | 29
smoked buttermilk, garlic chive oil, puffed buckwheat, apple
GF/A

Pan Seared Japanese Scallop | 32
sweet corn espuma, chorizo crumb, finger lime, toasted corn kernels, beurre noisette
GF/I

MAINS

Zucchini Orzo | 49
zucchini puree, grilled and shaved zucchini, stracciatella, pine nuts
V/N

S.Kidman Petite Tender | 52
charred spring onion, onion soubise, garlic chive oil, jus
GF

Slow Roasted Eggplant | 49
smoked tomato sauce, spiced chickpeas, basil, lemon, spiced pistachios
GF/DF/VE/N

Roasted Lamb Rump | 52
white bean puree, blanched pea salad, jus, lemon oil
GF

Humpty-Doo Barramundi | 52
roe and lemon beurre blanc, finger lime, chive, fennel
GF/A

Dry Aged Duck Breast | 59
grilled radicchio, glazed baby beetroot, beetroot puree, jus, crispy quinoa
DF

SIDES | 16

Sgagliozze (GF)
crispy polenta chips, rosemary salt, pecorino, pepper berry

Charred Asparagus (GF/DF/V/N)
tender asparagus, slivered almonds, popped capers, dill, mint

Fennel & Celery Salad (GF/DFO)
shaved parmesan, pomegranate molasses dressing, sultanas

Crushed Chat Potatoes (GF/DF)
rustic potatoes, green olive, lemon, parsley, olive oil

We know that sometimes it all looks too good to decide. Why not ask for our tasting menu?

We will serve a selection of our most popular dishes, just let us know any dietaries. For the enjoyment of all guests, the tasting menu is served for the entire table.

$80pp - add dessert for $15pp

GF | Gluten Free DF | Dairy Free V | Vegetarian VE | Vegan
N | Contains Nuts A | Australian I | Imported
O | Denotes optional with minor changes from the kitchen

DESSERTS | 22

Glasshouse Tiramisu (N)
coffee jelly, soaked coffee sponge, tiramisu mousse, hazelnut sponge

Coconut & Strawberry (GF)
toasted coconut parfait, earl grey ice cream, strawberry gum jelly, white chocolate crumb

Grape & Olive (GF/DFO)
chardonnay mousse, compressed and frozen grapes, lemon myrtle sorbet, finger lime, verjuice granita, olive oil

Baklava Cheesecake Slice (N)
honey cheesecake, caramelised filo pastry, pistachio and walnut crumb, honey, vanilla ice cream

Classic Vanilla Affogato (GF/N) | 18
frangelico, vanilla ice cream, freshly brewed espresso
Add Brookies Mac | 20
decaf option available

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KIDS MENU

MAINS | 15

Angus Petite Tender
sliced australian beef, hand-cut chips, seasonal salad
GF/DF

Crispy Chicken Cutlet
steamed broccoli, hand-cut chips, jus

Grilled Australian Barramundi
seasonal salad, lemon
GF/DF

Tomato Sugo Fettuccine
basil, shaved parmesan

Pasta Boscaiola
sliced bacon, parmesan, mushrooms, garlic cream

DESSERTS | 8

Vanilla Ice Cream
three scoops with your choice of topping

Warm Chocolate Cake
vanilla ice cream, chocolate sauce

Please Note:
Card payments attract a surcharge which equals our cost of acceptance. This varies from 0.78% for EFTPOS, to 1.74% for credit and Amex payments. 15% surcharge on public holidays.

***GF** Gluten Free* ***DF** Dairy Free*

GLASSHOUSE : GOONOO GOONOO STATION

COCKTAILS

Lavender Gimlet | 21
vodka, st germain, lavender syrup and lime juice

Chambord Bramble | 21
chambord, gin and lemon juice

Espresso Martini | 22
vodka, kahlua, sugar syrup and freshly brewed coffee

French Martini | 21
vodka, chambord and pineapple juice

Pimms | 19
pimms, dry gingerale and lemonade with fresh fruit

Margarita | 20
classic: tequila, cointreau and lime juice
make it spicy with our in-house spiced tequila | 21
make it a tommy's with agave | 22

Spritz | 20
prosecco, topped with soda
aperol
hugo (st germain)
lemoncello
campari

TEA

Earl Grey, English Breakfast,
Green, Peppermint, Chamomile | 5

COFFEE

Cappuccino, Flat White, Latte, Chai,
Piccolo, Macchiato, Short Black | 6

Soy, Almond, Lactose Free, Oat | 1
Double Shot | 1

BEER

On Tap
Great Northern | 11
Sapporo | 12
Grainfed Sneaky Ale | 12
Grainfed "Plan B" (3.3%) | 12
New England Pale Ale | 12

Bottles and Cans
Corona | 11
Asahi | 11
Peroni | 11
Stone & Wood Pacific Ale | 12
White Rabbit Dark Ale | 12

Low Alcohol
Peroni Leggera 3.5 | 10
Coopers Light | 9
Heineken 0.0 | 9

CIDER

Young Henry's Cloudy Apple | 12

ALCOHOL FREE

Soft Drinks
Coke, Coke Zero, Sprite, Lift, Fanta,
Lemon, Lime & Bitters | 6
Ginger Beer | 7

Juice
Orange, Apple, Pineapple | 6

Milkshakes
Chocolate, Strawberry, Caramel, Vanilla | 7

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VODKA

Absolut | 12

Belvedere | 14

Grey Goose | 15

GIN

Gordons | 12

Brookies' Slow Gin - Davidson Plum | 13

Four Pillars Bloody Shiraz | 14

Archie Rose | 15

The Botanist | 16

RUM

Bacardi | 12

Bundaberg | 11

Captain Morgan Original Gold | 11

Kraken Spiced Dark | 12

Malibu | 10

BOURBON

Buffalo Trace | 14

Jack Daniels | 12

Makers Mark | 15

Wild Turkey | 14

Woodford Reserve | 15

SCOTCH

Ballantines | 12

Bruichladdich "The Laddie" 16yo | 19

Chivas Regal 18yo | 16

Dalwhinnie 15yo | 18

Glenfiddich 12yo | 15

Glenfiddich 18yo | 30

Glenmorangie 18yo | 30

Johnnie Walker Black | 12

Johnnie Walker Blue | 35

Lagavulin | 18

Oban 14yo | 18

Talisker Storm | 17

The Macallan 12yo | 18

OTHER

Baileys | 11

Tia Maria | 11

Canadian Club | 12

Cointreau | 10

Frangelico | 10

Kahlua | 11

Grand Marnier | 10

Jose Cuervo | 10

St Remy | 11

Campari | 10

Brookies' "Mac" | 13

Hennessy VS Cognac | 15

Hennessy V.S.O.P. Cognac | 19

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CHAMPAGNE & SPARKLING

Madame Coco Methode Traditionelle,
N.V. | Aude Valley, France
Glass: 14 Bottle: 60

Angas Moscato, N.V. | Barossa, SA
Glass: 13 Bottle: 56

Bellebonne 'Bis' Rosé,
N.V. | Piper's River Tasmania
Bottle: 98

Jansz Premium Cuvée, N.V. | Tasmania
Glass: 18 Bottle: 94

Logan M Cuvée | Orange, NSW
Bottle: 98

Pol Roger Brut Réserve, N.V. | Epernay, France
Glass: 35 Bottle: 175

Corte Giara Prosecco DOC, N.V. | Veneto, Italy
Glass: 18 Bottle: 94

WHITE WINES

VARIETALS

Heifer Station Pinot Gris, 2025 | Orange, NSW
Glass: 19 Bottle: 84

Tiefenbrunner Pinot Grigio DOC, 2023 | Alto Adige, Italy
Glass: 24 Bottle: 104

Ten Minutes by Tractor 10X Pinot Gris, 2022 | Mornington, VIC
Glass: 20 Bottle: 95

RIESLING

Jim Barry The Atherley Riesling, 2025 | Clare Valley, SA
Glass: 16 Bottle: 66

Parish Vineyard Riesling, 2024 | Coal River, Tasmania
Bottle: 88

Topper's Mountain Petit Manseng, 2021 | New England, NSW
Bottle: 96

CHARDONNAY

Goonoo Goonoo Station Chardonnay, 2024 | Central Ranges, NSW
Glass: 14 Bottle: 54

Logan Chardonnay, 2022 | Orange, NSW
Bottle: 64

Vasse Felix Filius Chardonnay, 2025 | Margaret River, WA
Glass: 19 Bottle: 78

Heifer Station Chardonnay, 2023 | Orange, NSW
Bottle: 85

SAVOURY WHITES

Goonoo Goonoo Station Sauvignon Blanc, 2024 | Limestone Coast, SA
Glass: 14 Bottle: 54

Roaring Meg Sauvignon Blanc, 2025 | Central Otago, NZ
Glass: 18 Bottle: 74

Brokenwood Semillon, 2024 | Hunter Valley, NSW
Bottle: 75

Hay Shed Hill Block 1 Semillon Sauvignon Blanc, 2023 |
Margaret River, WA
Bottle: 94

DESSERT WINES - 375ML

Dme de Coyeaux Muscat De Beaume De Venise, 2024 | France
Glass: 14 Bottle: 65

Vasse Felix Cane Cut, 2024 | Barossa, SA
Glass: 18 Bottle: 81

FORTIFIED WINES

Yalumba Old Antique Tawny 15 years | Barossa, SA
Glass: 14 Bottle: 59

Penfolds "The Grandfather" | Barossa, SA
Glass: 20 Bottle: 159

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RED WINES

ROSÉ

La Vieille Ferme Rosé, 2024 | Rhone Valley, France
Glass: 15 Bottle: 58

Arc du Soleil Sable de Camargue Rosé, 2024 | Provence, France
Glass: 17 Bottle: 62

Brokenwood Rosato, 2025 | Hunter Valley, NSW
Glass: 18 Bottle: 74

Heifer Station Rosé, 2022 | Orange, NSW
Bottle: 80

Ten Minutes by Tractor 10X Rosé, 2022 | Mornington, VIC
Glass: 19 Bottle: 95

SHIRAZ & BLENDS

Goonoo Goonoo Station Shiraz, 2023 | Langhorne Creek, SA
Glass: 14 Bottle: 54

Langmeil The Long Mile Shiraz, 2024 | Barossa Valley, SA
Glass: 15 Bottle: 64

Lowe Organic Block 8 Shiraz, 2022 | Mudgee, NSW
Bottle: 80

O'Leary Walker Shiraz, 2022/23 | Clare Valley, SA
Glass: 18 Bottle: 85

Heifer Station Shiraz, 2023 | Orange, NSW
Glass: 18 Bottle: 85

Brokenwood Hunter Shiraz, 2023 | Hunter Valley, NSW
Bottle: 124

CABERNET & BLENDS

Brokenwood "8 Rows" Cab Sauv Merlot, 2023 | Clare Valley, SA
Bottle: 59

Primo Estate Merlesco, 2024 | McLaren Vale, SA
Glass: 16 Bottle: 66

Vasse Felix Filius Cabernet Sauvignon, 2023 | Margaret River, WA
Glass: 17 Bottle: 78

Yalumba "The Cigar" Cab Sauv, 2023 | Coonawarra, SA
Bottle: 95

Bowen Estate Cab Sauv, 2023 | Coonawarra, SA
Bottle: 105

PINOT NOIR

Goonoo Goonoo Station Pinot Noir, 2023 | Limestone Coast, SA
Glass: 14 Bottle: 54

Heifer Station Pinot Noir, 2024 | Orange, NSW
Glass: 18 Bottle: 95

Picnic by Two Paddocks, 2024 | Central Otago, NZ
Glass: 28 Bottle: 115

VARIETALS

Weemala Tempranillo, 2023 | Central Ranges, NSW
Glass: 15 Bottle: 58

E. Guigal Côtes du Rhône, 2020 | Rhone Valley, France
Bottle: 91

Maretti Langhe Nebbiolo, 2021 | Piedmont, Italy
Bottle: 74

RESERVE LIST

Hugel Classic Riesling, 2021/23 | Alsace, France
Bottle: 112

William Fèvre Chablis, 2023 | Chablis, France
Bottle: 123

Ata Rangi Pinot Noir, 2022 | Martinborough, NZ
Bottle: 185

Ten Minutes by Tractor Wallis Chardonnay, 2022 | Mornington, VIC
Bottle: 140

Yalumba "Signature" Cab Sauv Shiraz, 2022 | Barossa, SA
Bottle: 170

Penfolds Grange - Assorted vintages | South Australia
Bottle: ~1,100

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