



BREAKFAST

Thick Cut Raisin Toast | 14
marmalade, whipped butter

Glasshouse Breakfast | 29
middle bacon, halloumi, herb roasted tomato, avocado, two poached eggs, relish, sourdough
GFO/DFO

Avocado on Toast | 24
red pesto, smashed avocado, persian feta, poached egg on seeded sourdough
GFO/DFO/V

Housemade French Toast | 22
whipped biscoff cheesecake, berry coulis

Char Sui Pork Omelette | 24
slow cooked pork, crispy chilli, shallot, sourdough
GFO/DFO

Huevos Rancheros | 22
pico de gallo, tortillas, fried egg, lime
GFO/DF/V

Toulouse Sausage | 24
pork sausage, caramelised onion gravy, poached egg, chive
GF/DF

Mixed Grain & Macadamia Granola | 19
maple and brown sugar roasted grains, seasonal berries, rhubarb, coconut yoghurt
GF/DF/V

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

SIDES | 4

Poached Eggs (2)
Avocado
Roast Tomato
Bacon
Feta
Halloumi
Chorizo
Sourdough

KIDS

Egg and Bacon | 12
poached local egg and middle bacon served on housemade sourdough

Avocado on Toast | 12
australian avocado served on housemade sourdough
add: vegemite

Kids Waffles | 12
vanilla waffles with maple syrup and vanilla bean ice cream

Tiger Toast | 8
vegemite and melted cheese on sourdough

COFFEE | 5

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

Soy, Almond, Lactose Free, Oat | 0.5
Double Shot | 1

TEA | 4.5

Earl Grey, English Breakfast, Green, Peppermint

JUICE | 6

Orange, Apple, Pineapple

MILKSHAKES | 7

Chocolate, Caramel, Strawberry, Vanilla

PLEASE NOTE

All credit card payments attract a surcharge of 1.63%, EFTPOS / debit payments attract a surcharge of 0.23% and there is a 15% surcharge on public holidays.

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

Please advise your wait staff member of any allergies.



ENTRÉES | 29

Ham Hock Terrine (GFO/DF)

warm fried sourdough, dijon, pickles

Citrus Cured Salmon Sashimi (GF/DF)

green apple, breakfast radish, togarashi, avocado

Chicken Toast (DF/GFO/N)

furikake, coconut, lime, peanut sauce

Housemade Halloumi (GF/V)

hot honey, thyme, butternut

Chickpea Panisse (VE/GF/DF)

black olive, charred eggplant, zucchini

Pan Seared Japanese Scallops (GF)

tomato butter, lemon oil

MAINS | 49

Slow Cooked Angus Tri Tip (GF/ DFO)

smoked leek puree, charred leek, jus

Hand-Rolled Pici Pasta (V)

jerusalem artichoke cream, fried artichokes, brown butter, chive

Confit Duck Maryland (GF/DF)

purple beetroot, swede, rainbow chard, jus

Daintree Barramundi (GF/DFO)

celeriac remoulade, lemon cream, fried capers, green garlic

Roasted Pork Neck (GF/DFO/N)

cauliflower puree, pickled and salt baked turnip, mustard leaf, hazelnut, jus

400g Kidman Premium Sirloin (GF/DF) | 95

miso bagna cauda, fried potato scratchings

SIDES | 14

Fresh Cucumbers (GF/DFO/V)

feta, chilli, lime

Sebago Potato Gratin (GF)

garlic cream, chive, smoked pancetta

Grilled Zucchini (GF/DF/V/N)

macadamia cream, sesame

Roasted Dutch Carrots (GF/DFO/V)

maple butter, pepitas

DESSERTS | 18

Warm Chocolate Pudding

caramelised white chocolate cream, raspberry

Vanilla Crème Caramel (GF)

compressed strawberries, fig leaf

Blood Orange & Olive Oil Cake (DF)

vanilla, orange syrup cream

Dark Chocolate & Pistachio (GF)

whipped dark chocolate cream, sea salt, pistachio ice cream

Affogato | 14

espresso, frangelico & vanillia bean ice cream

Add Brookies Mac | 16

decaf option available

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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 N | Contains Nuts V | Vegetarian VE | Vegan
O | Denotes Optional with Minor Changes from the Kitchen



JUICE | 6

Orange
Apple
Pineapple

MILKSHAKES | 7

Chocolate
Strawberry
Caramel
Vanilla

SOFT DRINKS | 5

Coke
Coke Zero
Sprite
Lift
Fanta
Lemon, Lime & Bitters
Ginger Beer | 6.5

TEA | 4.5

Earl Grey
English Breakfast
Green
Peppermint

COFFEE | 5

Cappuccino
Flat White
Latte
Chai
Piccolo
Macchiato
Short Black
Soy, Almond, Lactose Free, Oat | 0.5
Double Shot | 1

BEER

On Tap
Great Northern | 9
Sapporo | 10
Grainfed Sneaky Ale | 10
Grainfed "Plan B" (3.3%) | 10
New England Pale Ale | 11

Bottles and Cans
Corona | 10
Asahi | 10
Peroni | 10
Lord Nelsons "Three Sheets" Pale Ale | 11
Stone & Wood Pacific Ale | 12
White Rabbit Dark Ale | 12

Low Alcohol
Peroni Leggera 3.5 | 9
Coopers Light | 8
Heineken 0.0 | 8

VODKA

Absolut | 10
Belvedere | 12
Grey Goose | 12

GIN

Gordons | 10
Brookies' Slow Gin - Davidson Plum | 11
Malfy Italian Rosa | 12
Four Pillars Bloody Shiraz | 14
Archie Rose | 14
The Botanist | 15



BOURBON

Buffalo Trace | 12
Jack Daniels | 10
Makers Mark | 11
Wild Turkey | 10
Woodford Reserve | 11

RUM

Bacardi | 10
Bundaberg | 10
Captain Morgan Original Gold | 10
Kraken Spiced Dark | 11
Malibu | 10

SCOTCH

Aberlour | 15
Ballantines | 11
Bruichladdich "The Laddie" 16yo | 19
Chivas Regal 18yo | 15
Dalwhinnie 15yo | 17
Glenfiddich 12yo | 13
Glenfiddich 18yo | 25
Glenlivet 15yo | 20
Glenmorangie 18yo | 25
Johnnie Walker Black | 10
Johnnie Walker Blue | 35
Lagavulin | 18
Laphroaig | 16
Oban 14yo | 18
Talisker Storm | 16
The Macallan 12yo | 18

CIDER

Young Henry's Cloudy Apple | 11

GGG COCKTAILS

Lavender Gimlet | 21
absolut, st germain, lavender syrup, freshly squeezed lime juice
Elderflower Collin's | 21
gordons gin, st germain, freshly squeezed lemon juice, soda
Hugo Spritz | 20
prosecco, st germain, soda
Tommy's Spicy Margarita | 21
spicy tequila, cointreau, freshly squeezed lime juice, agave

TIMELESS COCKTAILS | 19

Aperol Spritz, Pimms, Espresso Martini,
French Martini

OTHER

Baileys | 10
Tia Maria | 10
Canadian Club | 10
Cointreau | 10
Frangelico | 10
Kahlua | 10
Grand Marnier | 10
Jose Cuervo | 10
St Remy | 10
Campari | 10
Brookies' "Mac" | 12
Hennessy VS Cognac | 15
Hennessy V.S.O.P. Cognac | 19



CHAMPAGNE & SPARKLING

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

Madame Coco Methode Traditionelle, N.V. | Aude Valley, France
Glass: 14 Bottle: 58

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

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

Logan M Cuvée, 2021 | Orange, NSW
Bottle: 98

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

WHITE WINES

VARIETALS

Heifer Station Pinot Gris, 2023 | 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, 2021 | Mornington, VIC
Glass: 20 Bottle: 95

RIESLING

Jim Barry The Atherley Riesling, 2024 | Clare Valley, SA
Glass: 16 Bottle: 66

Parish Vineyard Riesling, 2022 | 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, 2024 | 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, 2024 | 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, 2012 | France
Glass: 14 Bottle: 65

Heggies Vineyard Estate Botrytis Riesling, 2023 | 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



RED WINES

ROSÉ

La Vieille Ferme Rosé, 2023 | Rhone Valley, France
Glass: 14 Bottle: 58

TarraWarra Estate Pinot Noir Rosé, 2021 | Yarra Valley, VIC
Bottle: 69

Brokenwood Rosato, 2023 | Hunter Valley, NSW
Glass: 18 Bottle: 74

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

Ten Minutes by Tractor 10X Rosé, 2021 | 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, 2022 | Barossa Valley, SA
Glass: 15 Bottle: 64

Lowe Organic Block 8 Shiraz, 2021 | Mudgee, NSW
Bottle: 74

O'Leary Walker Shiraz, 2022 | Clare Valley, SA
Glass: 18 Bottle: 78

Heifer Station Shiraz, 2022 | Orange, NSW
Glass: 18 Bottle: 85

Brokenwood Hunter Shiraz, 2021 | Hunter Valley, NSW
Bottle: 124

PINOT NOIR

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

Ten Minutes by Tractor 10X Pinot Noir, 2023 | Mornington, VIC
Glass: 19 Bottle: 98

Topper's Mountain Pinotage Viognier, 2016 | New England, NSW
Bottle: 98

Heifer Station Pinot Noir, 2021/2022 | Orange, NSW
Bottle: 112

Picnic by Two Paddocks, 2022 | Central Otago, NZ
Glass: 28 Bottle: 115

CABERNET & BLENDS

Brokenwood "8 Rows" Cab Sauv Merlot, 2021 | Clare Valley, SA
Bottle: 59

Primo Estate Merlesco, 2023 | McLaren Vale, SA
Glass: 16 Bottle: 66

Vasse Felix Filius Cabernet Sauvignon, 2022 | Margaret River, WA
Bottle: 78

Lowe Cabernet Sauvignon Shiraz Merlot, 2018 | Mudgee, NSW
Glass: 15 Bottle: 79

Yalumba "The Cigar" Cab Sauv, 2020 | Coonawarra, SA
Bottle: 95

Bowen Estate Cab Sauv, 2022 | Coonawarra, SA
Bottle: 105

VARIETALS

Weemala Tempranillo, 2022 | 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

Freeman Secco, 2014 | Hilltops, NSW
Bottle: 79

RESERVE LIST

Bollinger La Grande Annee, 2014 | Ay, France
Bottle: 375

Greywacke Wild Sauvignon, 2017 | Marlborough, NZ
Bottle: 87

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

William Fèvre Chablis, 2020 | Chablis, France
Bottle: 123

Ten Minutes by Tractor Wallis Chardonnay, 2021 | Mornington, VIC
Bottle: 140

Ten Minutes by Tractor Judd Pinot Noir, 2021 | Mornington, VIC
Bottle: 165

Ata Rangi Pinot Noir, 2020 | Martinborough, NZ
Bottle: 185

Yalumba "Signature" Cab Sauv Shiraz, 2021 | Barossa, SA
Bottle: 170

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