



ENTRÉES | 26

Tartlet of Raw Angus Beef
Black Garlic, Togarashi, Puffed Rice

Chargrilled Octopus
Nduja Butter, Lime Emulsion

Handmade Cavatelli
Speck, Spring Peas, Lemon Butter, Chive

Roasted Japanese Scallops
White Miso, Shallot

Spring Vegetable Garden
*Raw, Pickled and Salt Baked Spring Vegetables,
Champagne, Whipped Almond*

SIDES | 14

Roasted Sebago Potatoes
Rosemary Salt, Herb Butter

Cos Heart
Parmesan, Crisp Bacon, Anchovy Emulsion

Fried Green Beans
XO Sauce

PLEASE NOTE

All Dishes Are Gluten Free

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.

MAINS | 45

Slow Cooked Angus Tri Tip (MBS-3)
Potato Terrine, White Garlic Puree, Spring Asparagus

Roulade of New England Chicken
Shitake, Soubise, Rosemary, Crisp Skin Crumb

Dry Aged Duck Breast
Roasted Plum, Goats Cheese, Hazelnut, Jus

Pan Fried Market Fish
Heirloom Spring Squash, Fennel, Vermouth Sauce

Risotto of Spring Tomatoes
Basil, Confit Tomato, Parmesan Crisp

DESSERTS | 18

Strawberries and Cream
Our Take on an Old Classic

Glasshouse Choux
Whipped Mascarpone, Coffee, Cocoa

Local Honey Parfait
Roasted Macadamia, Compressed Apple, Garden Thyme

Coconut and Jellies
Mixed Fruit Jellies with Coconut Ice Cream (Vegan)

Affogato | 12

Espresso, Frangelico, Vanilla Bean Ice Cream

Option: Brookies Mac | 14

Option: Magpie Blackbird | 15

Decaf Option Available



BREAKFAST

Hickory Glazed Pulled Beef | 22
*Housemade Rosti, Chipotle Mayo, Fried Egg,
Charred Corn Salsa, Fresh Lime*
GF / DF

Almond Milk Chia | 19
Mixed Grains, Summer Plums, Sesame Praline, Fresh Honey
DF / Vegan

Housemade English Muffin | 19
*Pepered Pork Patty, Folded Egg, Swiss Cheese,
Tomato Aioli*
DF Option Available on Request

Strawberry Brioche and Frangipane Bostock | 20
Vanilla Marscarpone, Fresh Berries, Maple Anglaise

Glasshouse Breakfast | 27
*Middle Bacon, Local Poached Eggs, Herb Roasted
Tomatoes, Fresh Avocado, Housemade Rosti*
GF Option / DF Option Available on Request

Goonoo Goonoo Meze Plate | 27
*Fresh Mozzarella, Heirloom Tomato, Cucumber, Artichoke,
Proscuttio, Soft Boiled Eggs, Sourdough*
GF Option / DF Option Available on Request

Bacon and Eggs | 19
Poached Eggs, Middle Bacon, Housemade Sourdough
GF Option Available on Request

SIDES

Egg / Bacon | 3.5
Rosti / Avocado / Marinated Feta | 4
House Smoked Salmon | 4.5

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 | 4.5

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

JUICE | 6

Orange
Apple
Pineapple

T2 TEA | 4.5

Earl Grey
English Breakfast
Green
Peppermint

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*GF - Gluten Free
DF - Dairy Free*

Please advise your wait staff member of any allergies.



COCKTAILS

Aperol Spritz | 18
Prosecco, Soda, Fresh orange

Pimms | 18
Citrus, Mint, Cucumber, Dry or Lemonade

Margarita | 19
Reposado, Cointreau, Lime
Make it a Tommy's | 21

Espresso Martini | 19
Absolut, Kahlua, Cold Brewed Espresso

French Martini | 19
Absolut, Chambord, Pineapple

Song Bird Spritz | 21
Pomegranate & Cinnamon Gin, Prosecco
Strawberry, Lemonade, Mint

JUICE | 6

Orange

Pineapple

Apple

MILKSHAKES | 7

Chocolate

Caramel

Strawberry

Vanilla

SOFTDRINKS | 5

Coke | Coke Zero

Sprite | Lift

Lemon, Lime & Bitters

Ginger Beer | 6.5

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 Nelson "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

CIDER

Young Henry's Cloudy Apple | 11

TEA & COFFEE | 4.5

Soy, Almond, Lactose Free, Oat | 0.5

WATER | 6

Sparkling Water Carafe



GIN

Gordons | 10
Magpie Murrurundi Dry Gin | 13
Magpie Song Bird | 13
Four Pillars Bloody Shiraz | 14
Brookies' Slow Gin - Davidson Plum | 11
Archie Rose | 14
Magpie Autumn Harvest | 13

BOURBON

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

OTHER

Baileys | 10
Kahlua | 10
Canadian Club | 10
Jose Cuervo | 10
Tia Maria | 10
Grand Marnier | 10
Cointreau | 10
St Remy | 10
Frangelico | 10
Campari | 10
Hennessy VS Cognac | 15
Brookies' "Mac" | 11
Hennessy V.S.O.P. Cognac | 19

VODKA

Absolut | 10
Belvedere | 12
Grey Goose | 12

SCOTCH

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

RUM

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



CHAMPAGNE & SPARKLING

Angas Moscato N.V. | Barossa SA
Glass: 12 Bottle: 46

Jansz Premium Cuvée, N.V. | Tasmania
Glass: 15 Bottle: 83

Madame Coco Methode Traditionelle, N.V. | Aude Valley, France
Glass: 14 Bottle: 54

Logan M Cuvee, 2019 | Orange, NSW
Bottle: 98

Corte Giara Prosecco DOC, N.V. | Veneto, Italy
Glass: 16 Bottle: 89

Pol Roger Brut Réserve, N.V. | Epernay, France
Glass: 29 Bottle: 175

WHITE WINES

VARIETALS

Briccotondo Langhe Arneis, 2018 | Piedmont, Italy
Bottle: 57

Heifer Station Pinot Gris, 2022 | Orange, NSW
Glass: 19 Bottle: 80

Tiefenbrunner Pinot Grigio DOC, 2021 | Alto Adige, Italy
Glass: 20 Bottle: 94

Ten Minutes by Tractor 10X Pinot Gris, 2021 | Mornington, VIC
Glass: 20 Bottle: 95

CHARDONNAY

Goonoo Goonoo Station Chardonnay, 2023 |
Central Ranges, NSW
Glass: 12 Bottle: 44

Logan Chardonnay, 2022 | Orange, NSW
Bottle: 64

Vasse Felix Filius Chardonnay, 2022 | Margaret River, WA
Glass: 17 Bottle: 69

Heifer Station Chardonnay, 2021 | Orange, NSW
Bottle: 85

Ten Minutes by Tractor 10X Chardonnay, 2022 | Mornington, VIC
Glass: 22 Bottle: 98

DESSERT WINE - 375ML

Dme de Coyeaux Muscat De Beaume De Venise, 2012 | France
Glass: 14 Bottle: 36

Heggies Vineyard Estate Botrytis Riesling, 2021 | Barossa, SA
Glass: 15 Bottle: 73

REISLING

Jim Barry The Atherley Riesling, 2022 | Clare Valley, SA
Glass: 15 Bottle: 63

Parish Vineyard Riesling, 2022 | Coal River, Tasmania
Bottle: 88

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

SAVOURY WHITES

Goonoo Goonoo Station Sauvignon Blanc, 2023 |
Marlborough, NZ
Glass: 12 Bottle: 44

Deviation Road Sauvignon Blanc, 2022 | Adelaide Hills, SA
Glass: 16 Bottle: 65

Brokenwood Semillon, 2023 | Hunter Valley, NSW
Bottle: 68

Hay Shed Hill Block 1 Semillon Sauvignon Blanc, 2022 |
Margaret River, WA
Bottle: 85

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, 2022 | Rhone Valley, France
Glass: 12 Bottle: 50

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

Brokenwood Rosato, 2022 | Hunter Valley, NSW
Glass: 17 Bottle: 69

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, 2022 | Langhorne Creek, SA
Glass: 13 Bottle: 46

Langmeil The Long Mile Shiraz, 2022 | Barossa Valley, SA
Glass: 14 Bottle: 58

O'Leary Walker Shiraz, 2020 | Clare Valley, SA
Glass: 17 Bottle: 72

Lowe Organic Block 8 Shiraz, 2018 | Mudgee, NSW
Bottle: 74

Heifer Station Shiraz, 2021 | Orange, NSW
Glass: 17 Bottle: 85

Brokenwood Hunter Shiraz, 2021 | Hunter Valley, NSW
Bottle: 120

PINOT NOIR

Goonoo Goonoo Station Pinot Noir, 2023 | Marlborough, NZ
Glass: 13 Bottle: 46

Heifer Station Pinot Noir, 2021 | Orange, NSW
Bottle: 106

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

Ten Minutes by Tractor 10X Pinot Noir, 2022 | Mornington, VIC
Glass: 19 Bottle: 98

Picnic by Two Paddocks, 2022 | Central Otago, NZ
Glass: 24 Bottle: 105

CABERNET & BLENDS

Primo Estate Merlesco, 2022 | McLaren Vale, SA
Glass: 14 Bottle: 59

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

Vasse Felix Filius Cabernet Sauvignon, 2021 | Margaret River, WA
Bottle: 69

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

Yalumba The Cigar Cab Sauv, 2017/2019 | Coonawarra, SA
Bottle: 95

Bowen Estate Cabernet Sauvignon, 2021 | Coonawarra, SA
105

VARIETALS

Weemala Tempranillo, 2022 | Central Ranges, NSW
Glass: 13 Bottle: 52

E. Guigal Cotes du Rhone, 2019 | Rhone Valley, France
Bottle: 81

Maretti Langhe Nebbiolo, 2020 | 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, 2019/2021 | Alsace, France
Bottle: 112

William Fevre Chablis, 2021 | 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

Domaine Faively Beaune Premier Cru | Burgundy, France
Bottle: 348

Yalumba "Signature" Cab Sauv Shiraz, 2019 | Barossa SA
Bottle: 170

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