



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

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

*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 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 | 29

Hispy Cabbage (GF/VE/N)

macadamia dukka, sunflower seeds, crispy fried leaves

Mediterranean Grilled Abrolhos Octopus (GF/DF/A)

fava, paprika oil, black olive crumb

Pepper Berry Beef Carpaccio

mustard dressing, spiced onion rings, parmesan shavings

Beetroot Cured Australian Salmon Gravlax (GFO/A)

horseradish cream, target beetroot, popped capers, rye

Miso Glassed Eggplant (GF/DF/VE)

sesame, crispy chilli oil, spring onion curls, puffed rice, nori

Grilled Chicken & Leek Brochette (GF/DF)

fried and confit leek, lemon glaze, toum

SIDES | 15

Blackened Carrots (GF/V/N)

whipped goats curd, spiced nut crumb

Char Grilled Broccoli (DF)

pangrattato, preserved lemon, anchovy emulsion

Smashed Kipfler Potatoes (GF/DFO/V)

lemon dressing, marinated fetta, chive

Crisp Winter Salad (GF/DFO/V)

celery, pink lady apple, radicchio, dates

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.

MAINS | 49

Slow Cooked Rolled Lamb Shoulder (GF)

tzatziki, sumac eshallot, petite herb salad, alto olive oil

Beef Shoulder Tender (GF/N)

jerusalem artichoke, roasted hazelnut, beurre noisette, jus

Harissa Glazed Cauliflower Steak (GF/V/VEO/N)

tahini puree, sunflower seeds, pickled onion, lemon myrtle

Handcrafted Pappardelle (DF)

king prawn, garlic, fermented chilli, lemon, parsley

Humpty Doo Barramundi (GF/A)

seafood bisque, chive, caper, native greens

Dry Aged Duck Breast (GF) | 59

chestnut mushroom puree, king oyster mushroom, salt baked turnip, pepper berry

DESSERTS | 20

White Chocolate Namelaka (N)

rhubarb compote, hazelnut brandysnap, rhubarb sorbet

Katifi Cannoli (N)

rose gel, whipped mascarpone, chocolate, walnut crumb

Winter Pavlova (GF/DFO/N)

spiced apple, dulce de leches, macadamia

Artisan Cheese Selection (GFO)

sliced fruit loaf, honeycomb, quince paste, pear

Pumpkin Pistachio Choux (GF/N)

gingerbread, pistachio praline, pumpkin cheesecake, pistachio crème anglaise

Vanilla Affogato (GF/N) | 14

espresso, frangelico & vanilla bean ice cream

Add Brookies Mac | 16
decaf option available

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
O | Denotes optional with minor changes from the kitchen A | Australian

GLASSHOUSE : GOONOO GOONOO STATION



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



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



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



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