



## BREAKFAST

GOONOO GOONOO BREAKFAST	25
local poached eggs, middle bacon, pork and apple chipolatas, tomato relish, roasted mushrooms, baby spinach served on housemade sourdough (gf* / df*)	
SWEETCORN FRITTER	20
spring onion, crispy chilli oil, fried shallots, kewpie, local poached egg (gf)	
MOROCCAN EGGS	20
housemade hummus, local poached eggs, cumin, mixed nut dukkah, yoghurt, served with housemade sourdough (gf* / df*)	
GRANOLA	19
freshly roasted buckwheat, macadamia and puffed rice granola, served with seasonal fruit and raspberry coconut yoghurt (gf / df / vegan)	
HOUSEMADE VANILLA WAFFLES	20
house made vanilla waffles, whipped mascarpone, salted caramel, maple syrup, shaved coconut	
AVOCADO ON TOAST	19
australian grown avocado, heirloom cherry tomatoes, local poached egg, marinated feta, petite herbs served on housemade soy and linseed loaf (gf* / df*)	
EGGS BENEDICT	23
poached eggs, baby spinach, housemade hollandaise, served on housemade sourdough choice of; house smoked salmon, bacon or slow cooked pork collar (gf*)	
SIDES	
egg, bacon	3.5
roasted mushrooms, marinated feta	4
pork & apple chipolata, house smoked salmon,	4.5
slow cooked pork collar	

(gf\*) gluten free on request only  
(df\*) dairy free on request only

Please advise your wait staff member of any allergies

## BEVERAGES

COFFEE	4.5
cappuccino, flat white, piccolo, macchiato, latte, mocha, chai latte soy, almond oat, lactose free	
JUICE	5
orange, cloudy apple, pineapple	
T2 TEA	4.5
english breakfast, earl grey, green, peppermint	
HOT CHOCOLATE	4.5
MILKSHAKES	7
chocolate, strawberry, vanilla, caramel	
SPARKLING WATER CARAFE	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	

Please note all credit card payments attract a surcharge of 1.48%, EFTPOS/debit payments attract a surcharge of 0.23%, and there is a 15% surcharge on public holidays.



## APPETISERS

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### Coffin Bay Pacific Oysters | 4.5 per Oyster

*Choice of Natural with Lemon // Kilpatrick // Pink Peppercorn Mignonette*

## ENTRÉES

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### Angus Beef Tartare | 26

*Aged Soy, Caviar, Chive, Yolk, Fried Rice Cake*

### Handmade Cavatelli\* | 25

*Porcini Emulsion, Black Pepper, Braised Wagyu Tail*

### Roasted Japanese Scallops | 25

*Garlic Toum, Spring Onion*

### Housemade Chorizo | 26

*Romesco, Lemon, Paprika Oil*

### Heirloom Tomato Vol Au Vent\* | 25

*Black Olive, Fine Herbs, Tomato Butter*

## SIDES

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### Shaved Cabbage Salad | 12

*Pinenuts, Parmesan, Champagne Dressing*

### Roasted Sweet Potato | 12

*Herb Butter, Fried Greens*

\*Denotes dishes containing gluten, please advise your waitstaff member of any dietaries and allergies prior to ordering.

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## MAINS

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### Slow Cooked Angus Short Rib | 46

*Roasted Cabbage, Caramelised Onion, Bone Marrow Jus*

### Dry Aged Duck Breast | 44

*Winter Beetroot, Compressed Bitter Leaves, Blackberry*

### 400g Willi Willi Pork Cutlet | 42

*Carrot, Orange, Roasted Apple, Jus*

### Pan Roasted Market Fish | 44

*Collared Greens, Champagne and Caviar Cream, Chive*

### Housemade Jersey Milk Halloumi | 40

*Fennel Jam, Honey, Brown Butter*

## DESSERTS

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### Strawberries and Cream | 19

*Our Take on an Old Classic*

### Warm Orange and Sea Salt Cake\* | 19

*Burnt Orange Curd, Compressed Orange, Vanilla Bean Ice Cream*

### Chocolate and Mint | 19

*Mint Parfait, Chocolate Mirror Glaze, Cocoa Nib*

### Rhubarb "Crumble"\* | 19

*Poached Winter Rhubarb, Creme Fraiche, Rhubarb Sorbet and Warm Oat Crumb*

### Coconut and Jellies | 17

*Coconut Vegan Ice Cream, Seasonal Fruit Jellies*

### Affogato | 12

*Espresso, Frangelico, Vanilla Bean Ice Cream*

Option: Brookies Mac | 14

Option: Magpie Blackbird | 15

Decaf Option Available



SHARED STYLE MENU  
8 5 P P

Housemade Focaccia with Whipped Butter

ENTRÉES

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Salt Baked Winter Beetroot

*Hazelnut, Blackberries, Spring  
Onion Oil*

Slow Cooked Pork Collar

*Carrot, Orange, Compressed Apple*

Handmade Burrata

*Romesco, Confit Tomato, Olive Oil*

MAINS

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Slow Cooked Lamb Shank

*Hummus, Roasted Eggplant, Fried  
Kale, Jus*

Butterflied Roast Chicken

*Garlic Toun, Burnt Lemon, Paprika*

Risotto of Winter Greens

*Spinach Puree, Winter Greens,  
Parmesan*

SIDES

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Shaved Cabbage Salad

*Pinenuts, Parmesan,  
Champagne Dressing*

Roasted Sweet Potato

*Herb Butter, Fried Greens*

DESSERTS

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*Alternate Drop*

Chocolate and Mint

*Mint Parfait, Chocolate Mirror Glaze,  
Cocoa Nib*

Strawberries and Cream

*Our Take on an Old Classic*

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SHARED STYLE MENU  
1 0 5 P P

Housemade Focaccia with Whipped Butter

ENTRÉES

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Roasted Japanese Scallops

*Pinenuts, Parmesan,  
Champagne Dressing*

Slow Cooked Pork Collar

*Carrot, Orange, Compressed Apple*

Handmade Burrata

*Romesco, Confit Tomato, Olive Oil*

MAINS

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Rangers Valley Beef Sirloin

*Caramalised Onion, Winter Cabbage, Jus*

Slow Cooked Lamb Shank

*Hummus, Roasted Eggplant,  
Fried Kale, Jus*

Butterflied Roast Chicken

*Garlic Tourn, Burnt Lemon, Paprika*

Risotto of Winter Greens

*Spinach Puree, Winter Greens,  
Parmesan*

SIDES

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Shaved Cabbage Salad

*Pinenuts, Parmesan,  
Champagne Dressing*

Roasted Sweet Potato

*Herb Butter, Fried Greens*

DESSERTS

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Alternate Drop

Chocolate and Mint

*Mint Parfait, Chocolate Mirror Glaze,  
Cocoa Nib*

Strawberries and Cream

*Our Take on an Old Classic*

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# GLASSHOUSE

GOONOO GOONOO STATION



## CHAMPAGNE + SPARKLING

glass bottle

N.V.	Dunes & Greene Split Pick Moscato	Barossa, SA	12	46
N.V.	Madame Coco Methode Traditionelle	Aude Valley, France	14	54
N.V.	Jansz Premium Cuvée	Tasmania	15	82
N.V.	Corte Giara Prosecco DOC	Veneto, Italy	16	89
2018	Logan M Cuvee	Orange, NSW		89
N.V.	Pol Roger Brut Réserve	Epernay, France	25	175

## WHITE WINES

### VARIETALS

2017	Weemala Gewurztraminer	Central Ranges, NSW		52
2018	Briccotondo Langhe Arneis	Piedmont, Italy		57
2021	Heifer Station Pinot Gris	Orange, NSW	16	80
2020	Tiefenbrunner Pinot Grigio DOC	Alto Adige, Italy	17	85
2020/21	Ten Minutes by Tractor 10X Pinot Gris	Mornington, VIC	19	95

### RIESLING

2021	Jim Barry The Atherley Riesling	Clare Valley, SA	15	63
2020	Freycinet Riesling	Tasmania		83
2017	Topper's Mountain Petit Manseng	New England, NSW		96

### SAVOURY WHITES

2020	Goonoo Goonoo Station Sauvignon Blanc	Marlborough, NZ	12	44
2021	Deviation Road Sauvignon Blanc	Adelaide Hills, SA	14	64
2021	Brokenwood Semillon	Hunter Valley, NSW		67
2019	Hay Shed Hill Block 1 Semillon Sauvignon Blanc	Margaret River, WA		72

### CHARDONNAY

2019	Goonoo Goonoo Station Chardonnay	Central Ranges, NSW	12	44
2021	Logan Chardonnay	Orange, NSW		64
2021	Vasse Felix Filius Chardonnay	Margaret River, WA	14	69
2019	Heifer Station Chardonnay	Orange, NSW		85
2021	Ten Minutes by Tractor 10X Chardonnay	Mornington, VIC	20	98

## RED WINES

### ROSE

2020	La Vieille Ferme Cotes du Ventoux Rosé	Rhone Valley, France	12	50
2019	TarraWarra Estate Pinot Noir Rosé	Yarra Valley, VIC		62
2021	Brokenwood Rosato	Hunter Valley, NSW	16	69
2020	Heifer Station Rose	Orange, NSW		80
2019	Ten Minutes by Tractor 10X Rose	Mornington, VIC	19	95

### VARIETALS

2021	Weemala Tempranillo	Central Ranges, NSW	13	52
2017	E. Guigal Côtes du Rhône	Rhone Valley, France		72
2018	Maretti Langhe Nebbiolo	Piedmont, Italy		72
2012/14	Freeman Secco	Hilltops, NSW		79

## PINOT NOIR

2019	Goonoo Goonoo Station Pinot Noir	Marlborough, NZ	13	46
2016	Topper's Mountain "Wild Ferment" Pinotage Viognier	New England, NSW		98
2021	Ten Minutes by Tractor 10X Pinot Noir	Mornington, VIC	19	98
2020	Picnic by Two Paddocks	Central Otago, NZ	20	105
2021	Heifer Station Pinot Noir	Orange, NSW		106

## SHIRAZ & BLENDS

2019	Goonoo Goonoo Station Shiraz	Langhorne Creek, SA	12	46
2020	Langmeil The Long Mile Shiraz	Barossa Valley, SA	13	55
2019	O'Leary Walker Shiraz	Clare Valley, SA	15	72
2018	Lowe Organic Block 8 Shiraz	Mudgee, NSW		74
2019	Heifer Station Shiraz	Orange, NSW	17	85
2019	Brokenwood Hunter Shiraz	Hunter Valley, NSW		120

## CABERNET & BLENDS

2021	Primo Estate Merlesco	McLaren Vale, SA	14	59
2013	Brokenwood "8 Rows" Cabernet Sauvignon Merlot	Clare Valley, SA		59
2020	Vasse Felix Filius Cabernet Sauvignon	Margaret River, WA		69
2018	Lowe Red Gold Cabernet Sauvignon Shiraz Merlot	Mudgee, NSW	15	79
2020	Bowen Estate Cabernet Sauvignon	Coonawarra, SA		95

## DESSERT WINES - 375ml

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2010	Dme de Coyeaux Muscat De Beaume De Venise	Rhone Valley, France	14	65
2019	Heggies Vineyard Estate Botrytis Riesling	Barossa, SA	15	73

## FORTIFIED WINES

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	Valdespino Manzanilla Deliciosa	Jerez, Spain	11	47
	Yalumba Old Antique Tawny 15 years	Barossa Valley, SA	14	59
	Penfolds "The Grandfather"	Barossa Valley, SA	20	159

## RESERVE LIST

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2005	Bollinger La Grande Année	Ay, France		325
2018	Hugel Classic Riesling	Alsace, France		85
2017	Greywacke Wild Sauvignon	Marlborough, NZ		87
2018	William Fèvre Chablis	Chablis, France		123
2018	Ata Rangi Pinot Noir	Martinborough, NZ		185
2017	Henschke Keyneton Euphonium	Eden Valley, SA		150
2016	Yalumba The Signature Cabernet Sauvignon Shiraz	Barossa Vally, SA		170
2006	Henschke Hill of Grace	Eden Valley, SA		950
2005	Henschke Hill of Grace	Eden Valley, SA		990
	Penfolds Grange (assorted vintages)	South Australia		~1,100
2017	Ten Minutes by Tractor Judd Pinot Noir	Mornington, VIC		165
2018	Ten Minutes by Tractor McCutcheon Chardonnay	Mornington, VIC		140