

# GLASSHOUSE

GOONOO GOONOO STATION

## BREAKFAST

**eggs & bacon** 24  
local poached eggs, middle bacon,  
house made pork, apple & saltbush chipolata,  
smoked red gum tomato relish,  
fennel & chive mushrooms, warrigal greens,  
toasted single origin sourdough (df\*)

**zucchini & native lemon myrtle fritters** 19  
middle bacon, local poached egg, house made  
ricotta, roast native pumpkin, pickled shallot &  
petit salad (gf)

**granola** 18  
freshly roasted buckwheat, puffed rice, and  
macadamia, oven dried strawberries, davidson  
plum, wattle seed panna cotta (gf/df/vegan)

**charred eggplant** 21  
cumin & coriander spiced eggplant, marinated  
persian fetta, warrigal greens, poached eggs,  
verjuice currants, pepperberry seasoning, petit  
salad, served on single origin sourdough (gf\*/v)

**spiced fruit & walnut toast** 17  
lightly toasted single origin sourdough served  
with mixed berry, rhubarb & quandong  
compote, cinnamon myrtle mascarpone (v)

**house smoked salmon** 21  
lightly toasted rye bread, native lemongrass  
house made ricotta, local poached eggs, drizzled  
with parsley infused olive oil (gf\*)

**smashed shepard** 19  
australian grown avocado, marinated danish  
fetta, local poached egg, roast beetroot and  
baby greens salad, served with lightly toasted  
mixed grain toast (gf\*/v)

## SIDES

egg, bacon 3.5  
fennel & chive mushrooms, marinated fetta 4  
house made pork, apple & saltbush chipolata,  
house smoked salmon 4.5

## KIDS

poached local egg and fried middle bacon 12  
served on multi grain toast

sliced avocado served on multi grain toast 12  
**add:** vegemite

native lemon myrtle & white chocolate 12  
waffles, brown sugar, vanilla ice cream and  
maple syrup  
**add:** middle bacon 3

tiger toast (vegemite and cheese on toast) 12

## BEVERAGES

**milkshakes** 7  
chocolate, strawberry, caramel, vanilla

**juice** 5  
orange, apple, pineapple

**T2 tea** 4.5  
english breakfast, earl grey, green,  
peppermint

**hot chocolate** 4.5

**coffee** 4.5  
cappuccino, flat white, piccolo, macchiato, latte  
mocha, chai latte  
soy, almond, 0.5  
oat, lactose free 1.0

sparkling water carafe 5

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

Please advise your wait team member of any relevant  
allergies

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.



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## ENTRÉE

- coffin bay pacific oysters (serving of 6)**  
- orange, ginger, chilli, seablite & lemongrass (gf/df) 30  
- kilpatrick (gf/df) 28.8  
- natural with lemon (gf/df) 27

### handmade burrata

beans, black olive, macadamia & caper salsa, native desert lime, fried kale, smoked pepperberry salt (v/gf) 22

### roasted baby beetroots

pickled beetroot, wattle seed, macadamia cheese, beetroot gel, radish, maple sherry vinaigrette (gf/vegan) 23

### house smoked salmon pie

celeriac puree, cassis gel, salmon roe, popped capers, french radish, petite salad, shaved fennel 24

### confit pork belly

seared scallop, lemon myrtle, apple relish, jerusalem artichoke puree, celery ash (gf) 26

## MAIN

**twice cooked corn fed chicken supreme** 37  
charred fennel, jerusalem artichoke puree, foraged nettle and chicken broth, geraldton wax, crisp lucerne leaf (gf)

**sous vide orange roughy** 43  
prawn bisque, roquette juice, native tomato romesco, wild rosella caponata (gf/df\*)

**200g eye fillet** 46  
roast parsnip, dutch carrot, shaved baby turnip, parsnip puree, salsa verde, pepperberry jus (gf)

**option:** 200g wagyu eye fillet min. 7+ ms 68

**slow cooked lamb shank** 44  
australian spinach, onion soubise, charred leek lemon thyme polenta, rosemary, minted balsamic reduction (gf)

**oven roasted field mushroom** 32  
soft truffle polenta, native pepperberry, pickled enoki, pumpkin puree, radish, garlic chips (gf/df/vegan)

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## SIDES

**dutch carrots** 12  
wattleseed hummus, carrot puree, fried greens, carrot top pesto (gf/v)

**roast sweet potato** 12  
native pepperleaf and kunzea butter, fried grapevine leaf, fingerlime, roasted macadamias (gf)

## DESSERT

**housemade sorbet trio** 19  
passionfruit, coconut, cassis (gf/df)

**salted caramel bombe alaska** 19  
honeycomb, Italian meringue (gf/v)

**strawberry gum sticky date pudding** 22  
vanilla bean ice cream, raw honeycomb, pudding crumb, butterscotch sauce (gf)

**panna cotta** 18  
native quandong peach panna cotta, rhubarb & riberry gel, sesame seed tuile, wattleseed crème fraiche (gf)

**affogato** 12  
espresso, frangelico, our vanilla bean ice cream (decaf option) (v/gf)  
**option:** brookies' "mac" 14  
**option:** magpie "blackbird" 15

## KIDS

 15

bocconcini stuffed meatballs

grilled chicken and vegetables (gf/df)

scotch fillet steak and vegetables (gf/df)

house made cherry jam & vanilla ripple ice cream with berry crumb (gf)

macadamia cookie ice cream sandwich (gf)

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