

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, 4.5
house smoked salmon

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 there is a 15% surcharge on public
holidays.



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ENTRÉE

- coffin bay pacific oysters (serving of 6)**
- melon granita, trout roe & native fingerlime (gf / df) 30
- kilpatrick (gf/df) 28.8
- natural with lemon (gf/df) 27

- vannella burrata** 22
shaved zucchini, lemon myrtle buttermilk dressing, smoked pepperberry salt, mint, dill, candied walnuts (v/gf)

- roasted baby beetroots** 23
pickled beetroot, wattle seed, macadamia cheese, beetroot gel, radish, maple sherry vinaigrette (gf/vegan)

- butter poached calamari** 24
prawn mousse, artichoke, garlic, cauliflower, wattleseed cream, burnt honey caramel, squid ink crisp (gf)

- beef tartare** 26
pickled daikon, wild kunzea, charred eschalot, cucumber, native lemon myrtle aioli, candied walnuts, local quail yolk (gf / df*)

MAIN

- twice cooked corn fed chicken supreme** 37
native australian curry, cauliflower puree, fried leek, garlic crisps (gf)

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

- 200g eye fillet** 46
pepperberry jus, salad of green tomato, shaved fennel, saltbush, tarragon & toasted sandalwood nut (gf)
option: 200g wagyu eye fillet min. 7+ ms 68

- macadamia & saltbush crusted lamb fillet** 46
onion soubise, buttered baby turnip, fermented kohlrabi, smoked eggplant puree, muntrie jus (gf)

- charred eggplant** 32
bush tomato, native lime, beetroot gel, macadamia cheese, crisp kale, parsnip bark (gf / vegan)

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SIDES

- dutch carrots** 11
wattleseed hummus, carrot puree, fried greens, carrot top pesto (gf / v)

- potato gratin** 10
porcini mushroom, native pepperberry, lyonnaise, onion, chives (gf)

DESSERT

- yoghurt mousse** 22
sheep's milk yoghurt, olive oil sponge, lemon myrtle & green apple gel, tapioca, crisp native myrtle dust (gf)

- caramel gaytime** 23
vanilla bavarois, wattleseed caramel, caramel sponge, honeycomb, caramel popcorn (gf)

- macadamia & white chocolate sponge** 22
geraldton wax oil & rhubarb custard, macerated balsamic berries, muntries meringue shards, macadamia nougatine tuiles (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)

house made milk chocolate ice cream sandwich (gf)

Please note there is a 15% surcharge on public holidays.



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CHAMPAGNE + SPARKLING

glass bottle

N.V.	Dunes & Greene Split Pick Moscato	Barossa, SA	12	44
N.V.	Madame Coco Methode Traditionelle	Aude Valley, France	13	47
N.V.	Corte Giara Prosecco DOC	Veneto, Italy	15	74
N.V.	Jansz Premium Cuvée	Tasmania	16	78
2017	Logan M Cuvee	Orange, NSW	17	89
N.V.	Pol Roger Brut Réserve	Epernay, France	25	170

WHITE WINES

VARIETALS

2019	Weemala Gewurztraminer	Central Ranges, NSW		46
2018	Briccotondo Langhe Arneis	Piedmont, Italy		57
2021	Heifer Station Pinot Gris	Orange, NSW	15	63
2019	Tiefenbrunner Pinot Grigio DOC	Alto Adige, Italy	16	75
2020	Ten Minutes by Tractor 10X Pinot Gris	Mornington, VIC	16	75

RIESLING

2021	Jim Barry The Atherley Riesling	Clare Valley, SA	15	63
2019	Freycinet Riesling	Tasmania	16	75
2017	Topper's Mountain Petit Manseng	New England, NSW	16	78

SAVOURY WHITES

2020	Goonoo Goonoo Station Sauvignon Blanc	Marlborough, NZ	10	39
2020	Deviation Road Sauvignon Blanc	Adelaide Hills, SA	13	56
2020	Brokenwood Semillon	Hunter Valley, NSW		64
2018	Ten Minutes by Tractor 10X Sauvignon Blanc	Mornington, VIC	15	65
2019	Hay Shed Hill Block 1 Semillon Sauvignon Blanc	Margaret River, WA		67

CHARDONNAY

2019	Goonoo Goonoo Station Chardonnay	Central Ranges, NSW	10	39
2019	Logan Chardonnay	Orange, NSW	13	55
2020	Vasse Felix Filius Chardonnay	Margaret River, WA	14	63
2019	Heifer Station Chardonnay	Orange, NSW	14	63
2020	Ten Minutes by Tractor 10X Chardonnay	Mornington, VIC	16	75

RED WINES

ROSE

2020	La Vieille Ferme Cotes du Ventoux Rosé	Rhone Valley, France	12	43
2019	TarraWarra Estate Pinot Noir Rosé	Yarra Valley, VIC		59
2020	Heifer Station Rose	Orange, NSW	14	63
2019	Ten Minutes by Tractor 10X Rose	Mornington, VIC	15	65
2021	Brokenwood Rosato	Hunter Valley, NSW	15	75

VARIETALS

2019	Weemala Tempranillo	Central Ranges, NSW	12	46
2016	E. Guigal Côtes du Rhône	Rhone Valley, France		56
2018	Maretti Langhe Nebbiolo	Piedmont, Italy		68
2012/14	Freeman Secco	Hilltops, NSW		79

PINOT NOIR

2019	Goonoo Goonoo Station Pinot Noir	Marlborough, NZ	10	39
2016	Topper's Mountain "Wild Ferment" Pinotage Viognier	New England, NSW	14	67
2020	Ten Minutes by Tractor 10X Pinot Noir	Mornington, VIC	18	85
2018/19	Heifer Station Pinot Noir	Orange, NSW	16	75
2019	Picnic by Two Paddocks	Central Otago, NZ	19	89

SHIRAZ & BLENDS

2019	Goonoo Goonoo Station Shiraz	Langhorne Creek, SA	10	39
2019	Langmeil The Long Mile Shiraz	Barossa Valley, SA	13	53
2019	O'Leary Walker Shiraz	Clare Valley, SA	14	58
2018	Lowe Organic Block 8 Shiraz	Mudgee, NSW		74
2019	Heifer Station Shiraz	Orange, NSW	16	75
2018	Brokenwood Hunter Shiraz	Hunter Valley, NSW		98

CABERNET & BLENDS

2020	Primo Estate Merlesco	McLaren Vale, SA	13	49
2013	O'Leary Walker Cabernet Sauvignon Malbec	Clare Valley, SA		59
2019	Vasse Felix Filius Cabernet Sauvignon	Margaret River, WA		64
2018	Lowe Red Gold Cabernet Sauvignon Shiraz Merlot	Mudgee, NSW	15	74
2019	Bowen Estate Cabernet Sauvignon	Coonawarra, SA		85

DESSERT WINES - 375ml

2019	Heggies Vineyard Estate Botrytis Riesling	Barossa, SA	15	67
2010	Dme de Coyeaux Muscat De Beaume De Venise	Rhone Valley, France	14	65

FORTIFIED WINES

	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

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
2016	Henschke Keyneton Euphonium	Eden Valley, SA		150
2016	Yalumba The Signature Cabernet Sauvignon Shiraz	Barossa Valley, 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		150
2015	Ten Minutes by Tractor McCutcheon Chardonnay	Mornington, VIC		110