



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)

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) | 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