

THE
GLEN HOTEL
Est. 1863

MENU

INDEPENDENTLY QUEENSLAND
OWNED AND OPERATED SINCE 1960

THE DECK ALL DAY MENU

Available 11.30am to 9pm Sun - Thur | 11:30am to 10pm Fri - Sat

Please order and pay at the cashier points on The Deck, we will happily bring your meal to your table.

\$9.90 each. Share any 3 for \$27.90. Share any 5 for \$45.

Salt and pepper calamari with chipotle mayonnaise and lemon

Crumbed mozzarella sticks with tomato chilli jam

Mac and cheese croquettes with seeded mustard mayo

Beer battered jalapeño poppers filled with a spiced cream cheese and ranch sauce

Panko crumbed prawns with chipotle mayonnaise and lemon dressing

Peking Duck spring rolls with a plum dipping sauce

THE DECK LUNCH & DINNER MENU

Available 11:30am -2:30pm | 5:30pm - 9:00pm | Please order and pay at The Deck Food Counter.

SALADS

SMOKED SALMON & BABY SPINACH

\$19

Baby spinach, Huon smoked salmon, red onion, cherry tomatoes, capers, mozzarella, fresh lemon, extra virgin olive oil.

MEDITERRANEAN VEGETABLE

\$15

Rocket, baby spinach, artichoke hearts, pumpkin, roasted capsicum, cherry tomatoes, red onion, olives, sticky balsamic dressing.

CAESAR SALAD (GFA) (V)

\$16

Baby cos lettuce, crispy bacon, shaved parmesan cheese, crunchy croutons, boiled egg and our own Caesar dressing. Anchovies are available upon request.

ISRAELI COUS COUS SALAD

\$17

Baby cos lettuce, Israeli cous cous, roasted peppers, sultanas, corn, cherry tomatoes, chickpeas, lemon dressing.

ROASTED BEETROOT AND PUMPKIN SALAD (GF) (V)

\$17

Roasted beetroot, pumpkin, quinoa, lettuce, goat's cheese, hazelnuts, peppered vinaigrette dressing.

ADD TO YOUR SALAD:

GRILLED CHICKEN STRIPS

\$4

SMOKED SALMON

\$4

(V) Vegetarian | (GF) Gluten Free | (GFA) Gluten Free available | 15% surcharge applies on Public Holidays

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BURGERS

Our burgers are cooked to order and served on a milk bun with tomato, lettuce, aioli and a side of beer battered chips.

MUSHROOM & HALOUMI (V) \$16.90

Buttered field mushroom and grilled haloumi cheese, basil pesto and aioli.

THE GLEN BURGER \$17.90

The classic, made using premium grain fed Angus beef, with cheddar cheese.

MARINATED CHICKEN BURGER \$18.90

Succulent chicken breast, marinated in fresh herbs and spices, cooked on the char grill to give it that authentic barbecue taste.

STEAK BURGER \$21.90

Tender grain fed eye fillet steak, caramelised onions, cheddar cheese and tomato chutney.

EXTRAS \$2 EACH

SMOKED BACON | FREE RANGE EGG | SWISS CHEESE

FAVOURITES

AUSTRALIAN BARRAMUNDI (GFA) \$30.90

Grilled or battered: Cone Bay WA - salt water, sustainably farmed barramundi fillets served with a side garden salad and beer battered chips.

CHICKEN SCHNITZEL \$18.90

Golden crumbed breast of chicken served with a side garden salad, beer battered chips and gravy.

THE DECK PARMIGIANA \$21.90

Golden crumbed breast of chicken topped with Neapolitan sauce, shaved leg ham, grilled mozzarella cheese, served with a side garden salad and beer battered chips.

ROAST OF THE DAY (GFA) \$17.90

Freshly roasted meats from our carvery with the day's steamed and roasted vegetables, crisp bread roll, traditional gravy and assorted condiments.

SMOKEY BBQ BABY BACK RIBS \$36.90

Tender marinated full rack of pork ribs slow cooked and marinated in our own smoke house bourbon BBQ sauce with a side garden salad and beer battered chips.

STEAKS

250G RUMP (GFA) \$24.90

Riverine Classic, Wagga Wagga, NSW, grain fed. Cooked to your liking and served with a side garden salad, beer battered chips and your choice of sauce.

250G SIRLOIN (GFA) \$35.90

Teys Black Angus, Wagga Wagga, NSW, grain fed. Cooked to your liking served with a side garden salad, beer battered chips and your choice of sauce.

200G EYE FILLET (GFA) \$40.90

Teys Classic, Wagga Wagga, NSW, pasture fed. Cooked to your liking served with a side garden salad, beer battered chips and your choice of sauce.

STEAK SAUCES:

MUSHROOM | PEPPER | DIANE |
BEEF JUS | HOLLANDAISE

SIDES

CHEESY GARLIC BREAD \$9

BEER BATTERED CHIPS \$9

WITH A SIDE OF MUSHROOM GRAVY AND AIOLI

ROASTED VEGETABLES \$9

CHEF'S SPECIALS

PLEASE SEE OUR MENU BOARDS FOR THE CHEF'S SPECIAL OF THE DAY

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**GLUTEN FREE PIZZA BASE
OPTION AVAILABLE.
PLEASE REQUEST ON
ORDERING - \$2 EXTRA**

ALPHONSUS Pizza

Made The Italian Way!

**Available all day from
11:30am - 9:00pm
Sunday - Thursday**

**11:30am - 10pm
Friday & Saturday**

PIZZE ROSSE

Hand stretched 12-inch Neapolitan-style pizza topped with San Marzano tomatoes.

MARGHERITA (V) \$19
Fior di latte, fresh basil, extra virgin olive oil.

PEPPERONI \$23
Fior di latte, spicy Italian pepperoni, kalamata olives, oregano.

QUATTRO FORMAGGI (V) \$22
Fior di latte, smoked mozzarella di bufala, burrata, shaved grana padano, fresh rocket candied baby figs.

ORTO BUONO \$22
Fior di latte, roast pumpkin, capsicum, baby spinach, kalamata olives, pesto.

PRIMO \$24
Fior di latte, pepperoni, mushrooms, roasted capsicum, red onion, olives, oregano.

MEDITERRANEAN LAMB \$26
Fior di latte, roast lamb, cherry tomatoes, red onion, tzatziki, fresh lemon, parsley.

POLLO PANCETTA \$25
Fior di latte, marinated chicken, smoked pancetta, garlic aioli, fresh parsley.

NAPOLI \$20
Fior di latte, kalamata olives, capers, anchovies, chilli.

FRUTTI DI MARE \$28
Fior di latte, prawns, calamari, baby octopus, anchovies, fresh lemon, parsley.

PIZZE BIANCHE

Hand stretched 12-inch Neapolitan-style pizza brushed with extra virgin olive oil.

GARLIC FOCACCIA PIZZA (V) \$19
Confit garlic, fior di latte, shaved grana padano.

TRE TRE (V) \$24
Rosemary infused olive oil, fior di latte, mozzarella di bufala, truffled mushrooms, porcini, enoki, fresh rocket and shaved grana padano.

GORGONZOLA VERDURA (V) \$22
Confit garlic sauce, fior di latte, gorgonzola, roast pumpkin, baby spinach, cherry tomatoes, fresh parsley.

PROSCIUTTO WITH ROCKET \$25
Rosemary infused olive oil, fior di latte, prosciutto, cherry tomatoes, fresh rocket, shaved parmesan.

SALMONE \$25
Extra virgin olive oil, fior di latte, Huon hot smoked salmon, baby spinach, caperberries, garlic aioli, lemon pearls, fresh parsley, lemon.

PANCETTA CON PARMIGIANO \$28
Confit garlic sauce, spicy pancetta, fior di latte, prawns, parsley, shaved grana padano.

We use only the best ingredients on our pizzas. Italian San Marzano (DOP) tomatoes, Fior di latte (a type of mozzarella which translates to flower of milk), Mozzarella di bufala (which is made from water buffalo milk) and of course local produce and meats which all combine to deliver a unique combination which is sure to delight.

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THE OLD FAVOURITES

HAM & PINEAPPLE **\$22**

Neapolitan sauce, fior di latte, shaved ham, pineapple pieces.

BBQ CHICKEN & BACON **\$24**

Barbecue sauce, fior di latte, chicken pieces and rasher bacon.

MEAT LOVERS **\$24**

Barbecue sauce, fior di latte, pepperoni, bacon, chicken, ham.

BEEF BRISKET **\$24**

Hickory smoked barbecue sauce, slow braised beef brisket, red onion, rosemary potatoes, chipotle mayo.

PASTA

FETTUCCINE AMATRICIANA **\$22.90**

Fresh egg pasta, San Marzano tomato sauce, pancetta, olives, onion, fresh chilli and herbs, shaved grana padano.

GNOCCHI NAPOLITANA **\$23.90**

Handmade potato gnocchi, San Marzano Napolitana sauce, fresh basil, E.V.O.O, shaved grana padano.

PIZZETTE DOLCI

Hand stretched 9-inch dessert pizzas so good you won't be saying "No, grazie".

KINDER **\$20**

Vanilla custard, Kinder chocolate, Nutella, ice cream, Kinder egg.

CHERRY RIPE **\$20**

Vanilla custard, Cherry Ripe, ice cream, wild berry coulis, chocolate shards.

MARS BAR **\$20**

Vanilla custard, Mars Bar, ice cream, salted caramel sauce, chocolate shards.

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KIDS MENU

KID'S LUNCH AND DINNER

Available from 11.30am - 2.30pm | 5.30pm - 9.00pm.

CHICKEN NUGGETS **\$12**

Tempura chicken nuggets served with side of salad and chips.

CHEESEBURGER **\$14**

Beef patty, cheese and ketchup on a milk bun, served with side of salad and chips.

BBQ RIBS **\$14**

Tender pork ribs with smokey BBQ sauce served with side of salad and chips.

FISH & CHIPS **\$14**

Crumbed boneless whiting with chips.

GRILLED STEAK **\$14**

Sirloin steak served with side of salad and chips.

KID'S ALL DAY PIZZA

Available from 11.30am - 9:00pm | All pizzas 9 inch.

MARGHERITA **\$11**

Neapolitan sauce, fior di latte, extra virgin olive oil.

HAM & PINEAPPLE **\$12**

Neapolitan sauce, fior di latte, shaved ham, pineapple pieces.

SALAMI **\$12**

Neapolitan sauce, fior di latte, salami.

Busy nippers pack included for each child.

KID'S DESSERTS

Available from 11.30am - 2.30pm | 5.30pm - 9.00pm | Please order and pay at The Deck food Counter.

VANILLA ICE CREAM **\$6**

with choice of sprinkles, chocolate, caramel or strawberry topping.

FROG IN THE POND **\$6**

with vanilla ice cream.

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COFFEE & DESSERT

Looking for coffee and sweets? We have a range of individual desserts and cakes in the display cabinet located at the end of the bar. Please order at the bar opposite The Deck Food Counter.