



DINE-IN MENU
— THE —
GLEN HOTEL
— Est. 1863 —

(GFA) GLUTEN FREE AVAILABLE

(V) VEGETARIAN **(VE)** VEGAN

SMALL PLATES

CHEESY GARLIC BREAD (V)	\$9
PUMPKIN AND MOZZARELLA ARANCINI (4) (V) pine nut puree	\$10
SALT AND PEPPER CALAMARI chipotle mayonnaise, lemon	\$12
PEKING DUCK SPRING ROLL (3) plum sauce	\$11
PORK BELLY FRITTERS (4) pickled cucumber, soused chilli, Sriracha sauce, maple bourbon glaze	\$14
BATTERED FISH TACOS (3) rocket, tomato salsa, avocado, sour cream, pickled jalapeno	\$14
BEER BATTERED CHIPS WITH AIOLI (V)	\$9
SWEET POTATO CHIPS WITH AIOLI (V)	\$9

STEAKS

all served with your choice of;
garden salad and beer battered chips OR
duck fat potatoes and greens

AND your choice of sauce; red wine jus, mushroom
sauce, pepper, hollandaise, seeded mustard butter
or diane

250G RUMP WAGGA WAGGA RIVERINE CLASSIC, GRAIN FED (GFA)	\$25.9
250G SIRLOIN WAGGA WAGGA TEYS BLACK ANGUS, GRAIN FED (GFA)	\$35.9
200G EYE FILLET WAGGA WAGGA, NSW, PASTURE FED (GFA)	\$41.9
400G RIB FILLET NEW ENGLAND BOUNTY PREMIUM (GFA)	\$48.9

SIDES

ROASTED VEGETABLES	\$9
DUCK FAT ROASTED POTATOES	\$9
STEAMED GREENS	\$9
SIDE SALAD	\$9

MAINS

MUSHROOM & HALOUMI BURGER (V, GFA) field mushroom, haloumi, roasted capsicum, lettuce, tomato, beetroot jam, beer battered chips, aioli	\$17.9
THE GLEN SIGNATURE BURGER (GFA) angus beef, lettuce, tomato, cheese, tomato relish, beer battered chips, aioli	\$18.9
SOUTHERN FRIED CHICKEN BURGER crispy spiced chicken, coleslaw, cheddar cheese, smoked chipotle mayo	\$20.9
CRISPY SKIN BARRAMUNDI (GFA) garden salad, beer battered chips, aioli	\$31.9
CHICKEN SCHNITZEL garden salad, beer battered chips, gravy	\$19.9
CHICKEN PARMIGIANA neapolitan sauce, leg ham, mozzarella, garden salad, beer battered chips	\$22.9
18HR SLOW COOKED BEEF BRISKET garden salad, beer battered chips, red wine jus	\$24.9
SMOKEY BBQ PORK RIBS garden salad, beer battered chips	\$35.9
ROAST OF THE DAY (GFA) roasted vegetables, bread roll, gravy.	\$18.9

SALADS

CAESAR SALAD (GFA, V) baby cos lettuce, double smoked bacon, parmesan cheese, herb crusted crouton, anchovy dressing, topped with a poached egg	\$17
ROASTED BEETROOT AND PUMPKIN SALAD (GFA, V) with quinoa, lettuce, goat's cheese, hazelnuts, peppered vinaigrette dressing	\$18

ADD CHICKEN TO YOUR SALAD \$4



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PIZZA (12- inch) | **GF BASE + \$3**

MARGHERITA (V) fior di latte, fresh basil, extra virgin olive oil	\$20
PEPPERONI fior di latte, spicy pepperoni, kalamata olives, oregano	\$24
ORTO BUONO (V) fior di latte, roast pumpkin, capsicum, baby spinach, kalamata olives, pesto	\$23
HAM & PINEAPPLE neapolitan sauce, fior di latte, ham, pineapple pieces	\$22
PRIMO fior di latte, pepperoni, mushrooms, roasted capsicum, red onion, olives, oregano	\$24
BBQ CHICKEN & BACON barbecue sauce, fior di latte, chicken pieces, bacon	\$24
MEAT LOVERS barbecue sauce, fior di latte, pepperoni, bacon, chicken, ham	\$24
BEEF BRISKET smoked bbq sauce, slow braised beef brisket, red onion, rosemary potatoes, chipotle mayo	\$25
TRE TRE (V) rosemary olive oil, fior di latte, mozzarella di bufala, truffled mushrooms, porcini, enoki, fresh rocket, grana padano	\$25
PROSCIUTTO WITH ROCKET rosemary olive oil, fior di latte, prosciutto, cherry tomatoes, fresh rocket, shaved parmesan	\$25

PASTA

GNOCCHI NAPOLITANA (V) handmade potato gnocchi, san marzano napolitana sauce, fresh basil, evoo, shaved grana padano	\$24.9
FETTUCCINE RAGU fresh egg pasta, san marzano tomato, white wine and garlic sauce with slow braised beef brisket, shaved parmesan	\$25.9
SUNDRIED TOMATO, POTATO & ZUCCHINI RAVIOLI (VE) neapolitan sauce, cherry tomatoes, basil, spinach, pesto, roasted pine nuts	\$24.9
VEGAN LASAGNE (VE) roasted vegetables layered with white sauce and vegan Fior Di Latte	\$28

KIDS

MARGHERITA (9-inch) (V) neapolitan sauce, fior di latte, olive oil	\$11
HAM & PINEAPPLE (9-inch) neapolitan sauce, fior di latte, ham, pineapple pieces	\$12
SALAMI (9-inch) neapolitan sauce, fior di latte, salami	\$12
CHICKEN NUGGETS AND CHIPS tempura chicken nuggets served with chips	\$12
CHEESEBURGER AND CHIPS beef patty, cheese, tomato sauce on a milk bun served with chips	\$14
FISH AND CHIPS battered whiting served with chips	\$14

DESSERT

LEMON MERINGUE TART crème anglaise, strawberry	\$12.9
APPLE RHUBARB CRUMBLE mixed berry coulis, cream, strawberry	\$12.9

**WANT TO ENJOY YOUR PUB
FAVOURITES FROM HOME?
NOW YOU CAN!
TAKEAWAY IS AVAILABLE
LUNCH & DINNER, 7 DAYS A WEEK.**

**ORDER & PAY AT
GLENHOTEL.COM.AU
OR CALL 3270 6624.**



WINE ON TAP 150ML/250ML/500ML/1L

CAPE SCHANCK PINOT GRIGIO
CAPE SCHANCK ROSÉ
SQUEALING PIG SAUV BLANC
JULIET BLUSH MOSCATO

WHITE WINE 150ML/250ML/BOTTLE

MORGANS BAY SEM SAUV BLANC
MORGANS BAY CHARDONNAY
ST HUGO CHARDONNAY
LEO BURING DRY RIESLING
LITTLE BERRY SAUV BLANC
SEPPELT THE DRIVES CHARDONNAY
STONELEIGH LATITUDE SAUV BLANC
TAGLIA PINOT GRIGIO
TAYLORS THE HOTELIER PINOT GRIS
WIRRA WIRRA MRS WIGLEY MOSCATO
TAHBILK GRENACHE MOURVÈDRE ROSÉ

RED WINE 150ML/250ML/BOTTLE

MORGANS BAY CAB MERLOT
FICKLE MISTRESS PINOT NOIR
PEPPERJACK GRADED SHIRAZ
TORBRECK WOODCUTTERS SHIRAZ
CAMPO VIEJO TEMPRANILLO
LITTLE BERRY CAB SAUV
FRATELLI NISTRI CHIANTI DOCG
BAROSSA VALLEY ESTATE GSM

SPARKLING WINE

YELLOWGLEN YELLOW CUVÉE 200ML
YELLOWGLEN PINK SPARKLING ROSÉ 200ML
DE BORTOLI KING VALLEY 200ML
MORGANS BAY CUVÉE 750ML
SEPPELT THE GREAT ENTERTAINER 750ML
CAMPO VIEJO CAVA BRUT RESERVE 750ML
MUMM CORDON ROUGE NV 750ML

DRAFT BEER POT/SCH/PINT/JUG

ASAHI SUPER DRY (400ML)
GREAT NORTHERN ORIGINAL
GREAT NORTHERN SUPER CRISP
JAMES SQUIRE 150 LASHES
STONE & WOOD
XXXX GOLD

IMPORT STUBBIES

CORONA
HEINEKEN
PERONI LEGGERA
PERONI NASTRO
STELLA ARTOIS

LOCAL STUBBIES

CARLTON DRY
HAHN PREMIUM LIGHT
HAHN SUPERDRY
PURE BLONDE
TOOHEYS EXTRA DRY
TOOHEYS NEW
TOOHEYS OLD
VB
XXXX BITTER

CIDER

5 SEEDS CRISP APPLE
MONTEITHS PEAR
STRONGBOW ORIGINAL

COCKTAILS

CAPTAINS COCONUT
COSMOPOLITAN
ESPRESSO MARTINI
FRUIT TINGLE
JAPANESE SLIPPER
LONG ISLAND ICED TEA
LYCHEE LOVE
MOJITO
PINK MARTINI
WATERMELON MARGARITA