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THE

# GLEN HOTEL

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*Est. 1863*

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*Sit down, relax and enjoy one menu  
across three beautiful dining spaces,  
The Deck, Alphonsus Pizza and Lily.*

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INDEPENDENTLY QUEENSLAND  
OWNED AND OPERATED SINCE 1960

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# LUNCH & DINNER MENU

Available 11:30am - 2:30pm | 5:30pm - 9:00pm

## 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

Field mushroom, haloumi, roasted capsicum, lettuce, tomato, beetroot jam.

### THE GLEN SIGNATURE

\$17.90

Premium grain fed Angus beef, lettuce, tomato, cheddar cheese, tomato relish.

### SOUTHERN FRIED CHICKEN

\$19.90

Crispy spiced chicken, coleslaw, cheddar cheese, smoked chipotle mayo.

### EYE FILLET STEAK BURGER

\$21.90

Grain fed eye fillet, lettuce, tomato, caramelised onions, cheddar cheese, tomato chutney, seeded mustard.

**EXTRAS \$2.5 EACH: SMOKED BACON | FREE RANGE EGG | EXTRA CHEESE**

## STEAKS

Select your sauce;

- Red Wine Jus
- Mushroom
- Pepper
- Diane
- Hollandaise
- Seeded mustard butter

### 250G RUMP | RIVERINE WAGGA WAGGA

\$24.90

Grain fed, garden salad, beer battered chips, sauce.

### 250G SIRLOIN | TEYS BLACK ANGUS, WAGGA WAGGA

\$35.90

Grain fed, garden salad, beer battered chips, sauce.

### 200G EYE FILLET | GRASSLANDS, WAGGA WAGGA

\$40.90

Pasture fed, garden salad, beer battered chips, sauce.

### 400G RIB FILLET | BOUNTY PREMIUM, NEW ENGLAND

\$47.90

Grain fed, duck fat potatoes, buttered corn, broccolini, sauce.

### 300G CHAROLAIS RIB FILLET | ROSEDALE

\$51.90

A + premium grade, marble score 4+, duck fat potatoes, buttered corn, broccolini, sauce.

**ALL GFA**

## FAVOURITES

### AUSTRALIAN BARRAMUNDI (GFA)

\$30.90

Crispy skin Barramundi, garden salad, beer battered chips, aioli.

### CHICKEN SCHNITZEL

\$18.90

Crumbed chicken breast, garden salad, beer battered chips, gravy.

### CHICKEN PARMIGIANA

\$21.90

Crumbed chicken breast, Neapolitan sauce, leg ham, mozzarella, garden salad, beer battered chips.

### ROAST OF THE DAY (GFA)

\$17.90

with roasted vegetables, bread roll, gravy.

### SMOKEY BBQ BABY BACK RIBS

\$36.90

Full rack pork ribs, bourbon BBQ sauce, coleslaw, beer battered chips.

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

## CHEF'S SELECTIONS

### CRISPY SKIN PORK BELLY \$32

*Apple, broad bean risotto, jus.*

### NZ KING SALMON \$31.90

*Kipfler potato, spanish onion, chorizo, heirloom tomato, rocket, bearnaise.*

### HARISSA SPICED CHICKEN BREAST \$26.90

*Sweet corn puree, brussel sprouts, bacon.*

## LARGE PLATES

**CRISPY PORK BELLY (1/2 KG) \$60**

**18 HOUR COOKED BEEF BRISKET (1/2 KG) \$60**

**CHAROLAIS BEEF STRIPLOIN | ROSEDALE RUBY (700G) \$95**

*A+ premium grade, pasture raised to ensure the finest flavour, tenderness and marbling. 150 day grain fed from Blayney NSW, marble score 4.*

*Our large plates are made to share between 2 - 3 people.*

*All served with coleslaw, beer battered chips, buttered sweet corn, red wine jus.*

ALL GFA

## SALADS

**CAESAR SALAD (GFA, V) \$16**

*Baby cos lettuce, crispy bacon, shaved parmesan cheese, crunchy croutons, boiled egg, Caesar dressing.*

**ROASTED BEETROOT AND PUMPKIN SALAD (GF, V) \$17**

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

**SPICED CAULIFLOWER SALAD (V) \$18**

*Roasted and spiced cauliflower, organic black rice, brussel sprouts, toasted buckwheat, spinach, kale, heirloom tomatoes, hummus, pomegranate, avocado dressing.*

## SIDES \$9 EA

**BEER BATTERED CHIPS** with mushroom sauce, aioli

**SWEET POTATO CHIPS** with guacamole, aioli

**ROASTED VEGETABLES**

**DUCK FAT ROASTED POTATOES**

**BROCCOLINI** with lemon olive oil

**ADD FOR \$4 EACH: GRILLED CHICKEN | SMOKED SALMON**

## DESSERTS \$14 EA

**DOUBLE CHOC BROWNIE**

*Berry compote, whipped cream, chocolate ganache.*

**CRÈME BRULEE**

*In a shortbread shell, rhubarb compote, grilled peach, whipped cream.*

# ALL DAY MENU

Available 11:30am - 9:00pm

## BREADS

<b>CHEESY GARLIC BREAD</b>	<b>\$9</b>
<b>CHEESY BACON GARLIC BREAD</b>	<b>\$10</b>
<b>COB LOAF</b> <i>with cultured butter, hummus.</i>	<b>\$10</b>

Share any 3 for \$28.90, share any 5 for \$46

## SMALL PLATES TO SHARE

<b>OYSTERS NATURAL WITH LEMON (3)</b>	<b>\$9</b>
<b>OYSTERS KILPATRICK (3)</b>	<b>\$10</b>
<b>PORK BELLY FRITTERS (4)</b> <i>pickled cucumber, soused chilli, Sriracha sauce, maple bourbon glaze.</i>	<b>\$13</b>
<b>PUMPKIN AND BUFFALO MOZZARELLA ARANCINI (4)</b> <i>with pine nut puree.</i>	<b>\$10</b>
<b>SALT AND PEPPER CALAMARI</b> <i>chipotle mayonnaise, lemon.</i>	<b>\$10</b>
<b>BATTERED FISH TACOS (3)</b> <i>with rocket, tomato salsa, avocado, sour cream, pickled jalapeno.</i>	<b>\$13</b>
<b>PANKO CRUMBED PRAWNS</b> <i>with chipotle mayonnaise.</i>	<b>\$11</b>
<b>PEKING DUCK SPRING ROLLS</b> <i>with a plum dipping sauce, slaw.</i>	<b>\$10</b>
<b>BEER BATTERED CHIPS</b> <i>with mushroom sauce, aioli.</i>	<b>\$9</b>
<b>SWEET POTATO CHIPS</b> <i>with guacamole, aioli.</i>	<b>\$9</b>

## SWEETS

*Looking for coffee and sweets?*

*Choose from a selection of individual cakes and tarts in the display cabinet at the bar, situated opposite the Food Counter. Place your order with the team behind the bar.*

# KIDS MENU

## KIDS LUNCH AND DINNER MENU

Available 11:30am - 2:30pm | 5:30pm - 9:00pm

<b>CHICKEN NUGGETS</b>	<b>\$12</b>
<i>Tempura chicken nuggets, served with side salad and chips.</i>	
<b>CHEESEBURGER</b>	<b>\$14</b>
<i>Beef patty, cheese and ketchup on a milk bun, served with chips.</i>	
<b>BBQ RIBS</b>	<b>\$14</b>
<i>Tender pork ribs with Smokey BBQ sauce, served with side salad and chips.</i>	
<b>FISH &amp; CHIPS</b>	<b>\$14</b>
<i>Crumbed boneless whiting served with chips.</i>	
<b>GRILLED STEAK</b>	<b>\$14</b>
<i>Sirloin steak served with side salad and chips.</i>	

## KIDS ALL DAY PIZZA

Available 11:30am - 9:00pm | All pizzas 9 inch

<b>MARGHERITA</b>	<b>\$11</b>
<i>Neapolitan sauce, fior di latte, extra virgin olive oil.</i>	
<b>HAM &amp; PINEAPPLE</b>	<b>\$12</b>
<i>Neapolitan sauce, fior di latte, shaved ham, pineapple pieces.</i>	
<b>SALAMI</b>	<b>\$12</b>
<i>Neapolitan sauce, fior di latte, salami.</i>	

***Busy nippers pack included for each child***

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

# ALPHONSUS *Pizza* *Made The Italian Way!*

Available  
11:30am - 9:00pm  
Monday - Sunday  
(V) Vegetarian | 15% surcharge  
applies on Public Holidays

## 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, fresh parsley, lemon.

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

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OPTION AVAILABLE.  
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Available  
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## THE OLD FAVOURITES

### **HAM & PINEAPPLE** \$22

Neapolitano 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, red onion, fresh  
chilli  
and herbs, shaved grana padano.

### **GNOCCHI NAPOLITANA** \$23.90

Handmade potato gnocchi, San Marzano  
Napolitana sauce, fresh basil, evoo,  
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.

**Authentic, award-winning,  
Neapolitan style pizza and pasta,  
made fresh, on-site, daily by our  
Pizzaiolos in twin Stefano Ferrara  
Napoli pizza ovens! Your little taste  
of Italy is right here. Delizioso !**

**We use the best ingredients on  
our Pizzas. *Italian San Marzano  
DOP Tomatoes*, renowned for their  
sweetness and intensity, *Fior Di Latte*  
is a type of mozzarella, which is  
made from water buffalo milk.**