

Smaller

CHEESY GARLIC BREAD (V) \$10

POPCORN CAULIFLOWER (GF, V) \$14

Spiced Battered Cauliflower, Pomegranate, Almond Cream, Za'atar Flatbread

SOURDOUGH BRUSCHETTA (3) (V) \$16

Heirloom Tomatoes, Smoked Feta, Basil, Olive Oil, Caramelised Apple Balsamic

SALT & PEPPER CALAMARI (GF) \$15

Shallow-Fried Dusted Calamari, Charred Lemon, Aioli

BEEF & RED BEAN EMPANADAS (3) \$15

Aji Dipping Sauce - Iceberg Lettuce, Coriander, Jalapeno, Mayonnaise

KOJI KARAAGE CHICKEN (GF) \$16

Yuzu Mayonnaise, House Pickled Vegetables

STICKY LAMB RIBS (3) (GF) \$17

Chilli Vinegar, House Slaw, Lime

JUMBO MOOLOOLABA PRAWNS (3) (GFA) \$29

Qld King Prawn's, Parsley, Capers, Garlic, Chilli, Homemade Nonno's Bread

Add 1 Prawn \$10

Salads

ROCKET & PARMESAN (V, VGA) \$18

Rocket, Pear, Parmesan, Walnuts, Sticky Balsamic Dressing

DUKKAH ROASTED CAULIFLOWER (V) \$19

Toasted Chickpea, Spinach, Marinated Labna, Shaved Radish, Avocado Yoghurt Dressing

CAESAR (GFA, VA) \$20

Baby Cos, Double Smoked Bacon, Parmesan, Herb Crusted Crouton, Parmesan Dressing, Poached Egg

TOPPERS \$6 (each)

Smoked Salmon, Grilled Chicken Breast, Byron Bay Haloumi

MARGHERITA PIZZA (9-inch) (V) \$11

HAM & PINEAPPLE PIZZA (9-inch) \$12

SALAMI PIZZA (9-inch) \$12

CHICKEN NUGGETS & CHIPS \$12

CHEESEBURGER & CHIPS \$14

FETTUCINE NAPOLITANA (V) \$11

CHICKEN BURGER & CHIPS \$14

Pub Favourites

MUSHROOM & HALOUMI BURGER (V, VGA, GFA +\$3) \$21

Field Mushroom, Byron Bay Haloumi, Roasted Capsicum, Lettuce, Tomato, Beetroot Jam, Beer Battered Chips

THE GLEN BURGER (GFA +\$3) \$21

Angus Beef, Lettuce, Tomato, Cheese, House Special Sauce, Beer Battered Chips

FRIED CHICKEN BURGER (GFA +\$3) \$21

Buttermilk Chicken, House Slaw, Cheese, House Special Sauce, Beer Battered Chips

HOUSE CURED BRISKET BURGER (GFA +\$3) \$21

18hr Slow Cooked Brisket, House Slaw, Comeback Sauce, Beer Battered Chips

SUMAC SPICED MOOLOOLABA PRAWN BURGER (GFA +\$3) \$25

Qld Spiced King Prawns, House Slaw, Sriracha Aioli, Sweet Potato Fries

CHICKEN SCHNITZEL \$22

Garden Salad, Beer Battered Chips, Dianne Sauce

CHICKEN PARMIGIANA \$26

Napoli Sauce, Leg Ham, Mozzarella, Garden Salad, Beer Battered Chips

ROAST OF THE DAY (GFA) \$22

Roasted Vegetables, Bread Roll, Gravy

CRISPY SKIN BARRAMUNDI (GF) \$33

Garden Salad, Lemon, Beer Battered Chips

ATLANTIC SALMON (GF) \$36

Roast Garlic Potatoes, Panzanella Style Salad, Rustic Croutons, Heirloom Tomato, Roast Capsicum, Salsa Verde

18HR SLOW COOKED BEEF BRISKET (GFA) \$28

Garden Salad, Beer Battered Chips, Red Wine Jus

HOUSE CURED PORK RIBS \$37

Garden Salad, Beer Battered Chips

SOVEREIGN ISLAND RACK OF LAMB \$40

Potato Gratin, Steamed Broccoli, Green Beans, Red Wine Jus

From the Grill

All steaks served with your choice of; Garden Salad & Beer Battered Chips or Duck Fat Potatoes & Greens + Choice of Sauce; Jus, Mushroom, Pepper, Diane, Hollandaise

250G RUMP, TEYS RIVERINE PREMIUM \$29

Wagga Wagga, Grain Fed, MB2+ (GFA)

250G BOUNTY PREMIUM SIRLOIN \$37

Angus x British Breeds. NSW. Grainfed 100 Days. Aged 28 Days (GFA)

200G EYE FILLET, TEYS GRASSLANDS \$43

Premium Pasture Fed (GFA)

300G BOUNTY PREMIUM RIB FILLET \$47

Angus x British Breeds. NSW. Grainfed 100 Days. Aged 28 Days (GFA)

LEMON, THYME & SESAME CHICKEN \$30

Butterflied Charcoal Cooked Marinated Chicken, Shaved Sugar Loaf Cabbage, Radish, Pea, Orange, Reggiano, Chilli

ON THE SIDE \$9 (each)

Roasted Vegetables, Duck Fat Potatoes, Steamed Greens, Side Salad, Beer Battered Chips, Sweet Potato Chips

ALPHONSUS Pizza

Pizza (12-INCH, GF BASE + \$3)

MARGHERITA (V) \$21

Napoli Sauce, Fior Di Latte, Fresh Basil, Extra Virgin Olive Oil

HAM & PINEAPPLE \$23

Napoli Sauce, Fior Di Latte, Ham, Pineapple Pieces

ORTO BUONO (V, VGA) \$24

Napoli Sauce, Fior Di Latte, Roast Pumpkin, Capsicum, Baby Spinach, Kalamata Olives, Pesto

PEPPERONI \$25

Napoli Sauce, Fior Di Latte, Spicy Pepperoni, Kalamata Olives, Oregano

PRIMO \$25

Napoli Sauce, Fior Di Latte, Pepperoni, Mushrooms, Roasted Capsicum, Red Onion, Olives, Oregano

BBQ CHICKEN & BACON \$26

BBQ Sauce, Fior Di Latte, Chicken, Bacon

BEEF BRISKET \$26

Smoked BBQ Sauce, Fior De Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo

TRE TRE (V, VGA) \$26

Rosemary Olive Oil, Fior Di Latte, Mozzarella Di Buffala, Truffled Mushrooms, Porcini, Enoki, Fresh Rocket, Grana Padano

MEAT LOVERS \$27

BBQ Sauce, Fior Di Latte, Pepperoni, Bacon, Chicken, Ham

PROSCIUTTO WITH ROCKET \$27

Rosemary Olive Oil, Fior Di Latte, Prosciutto, Cherry Tomatoes, Fresh Rocket, Shaved Parmesan

POLLO PANCETTA \$27

Napoli Sauce, Fior Di Latte, Oven Roasted Chicken, Pancetta Affumicato, Garlic Aioli, Parsley

SWEET CHILLI PRAWN & CRAB \$29

Sweet Chilli Sauce, Fior Di Latte, Crab, Prawns, Roasted Capsicum, Red Onions, Panko Crumbs, Yuzo Mayo

Pasta

GNOCCHI NAPOLITANA (V) \$26

Handmade Gnocchi, Byron Bay Buffalo Mozzarella, San Marzano Napoli Sauce, Fresh Basil, Shaved Grana Padano

FETTUCINE BOSCAIOLA \$27

Creamy Pancetta & Mushroom Sauce, White Wine, Garlic, Fresh Parsley, Shaved Parmesan

SUNDRIED TOMATO, POTATO & ZUCCHINI RAVIOLI (VG) \$27

Napoli Sauce, Cherry Tomatoes, Vegan Pesto, Baby Spinach, Roasted Pine Nuts, Parmesan

LINGUINE GAMBERI \$28

Prawns, Capers, Chilli, Cherry Tomatoes, Napoli Sauce, Rocket, Parsley, Lemon

Kids



One Scoop \$5
Two Scoops \$9