

THE  
**GLEN HOTEL**  
*Est. 1863*

## **MENU**

Sit down, relax and enjoy all that The Glen Hotel has to offer, over three beautiful dining spaces; The Deck, Alphonsus Pizza and Lily.

## Small Plates

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### **CHEESY GARLIC BREAD \$11 v**

Mozzarella, Tasty Cheese, Garlic

### **SCHIACCIATA PEPERONATA \$14 v**

Black Salted Garlic Schiacciata, Peperonata Dip

### **SOURDOUGH BRUSCHETTA \$18 (3) v**

Heirloom Tomatoes, Smoked Fetta, Basil, Caramelised Apple Balsamic, EVOO

### **CAULIFLOWER POPCORN \$19 v, VG, DF, GF**

Battered Spiced Cauliflower, Kraut, Chipotle Salt, Jalapeño Mayo

### **SALT & PEPPER CALAMARI \$22 GF**

Shallow-Fried Calamari, Lemon, Aioli

### **GRILLED MOOLOOLABA**

#### **KING PRAWNS \$26 GFA (3)**

Spicy Cultured Butter, Yuzu, Preserved Lemon, Parsley, Chives, Chorizo, Jalapeño, Lime, House Baked Focaccia

### **BURRATA UVA ALFORNO \$29 v**

Schiacciata Olio, Burrata, Salsa Verde, Roasted Grapes, Crispy Pancetta, Rocket, Fresh Herbs

### **BARRAMUNDI TACOS \$24 (3)**

Battered Barramundi, Lime & Coriander Mayo, Charred Corn, House Slaw, Pico De Gallo, Avocado, Pickled Jalapeño

### **KOJI KARAAGE CHICKEN \$24 DF, GF**

Pickled Vegetables, Peppers, Yuzu, Gochujang Mayo

### **CRISPY PORK BELLY \$24 DF**

Chilli Caramel, Snow Pea Slaw, Compressed Apple, Mint, Basil, Fried Shallot, Garlic, Sesame Seeds, Pickled Radish, Bean Sprouts

## Salads

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### **PEAR SALAD \$24 v, GF**

Rocket, Watercress, Radicchio, Candied Walnuts, Fennel, Chilli Flakes, Pomegranate, Goats' Fetta, Baby Basil, Caramelised Apple Balsamic, Honey Mustard Dressing

### **CAESAR \$23 GFA**

Baby Cos, Double Smoked Bacon, Grana Padano, Herb Crusted Croutons, Poached Egg, Parmesan Dressing

### **TOPPERS**

Smoked Salmon **\$9**

Grilled Chicken Breast **\$8**

Barossa Valley Halloumi **\$8**

## From the Grill

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*All steaks served with your choice of:*

- Garden Salad & Rustic Chips *or*
- Duck Fat Potatoes & Greens

*Plus Choice of Sauce:*

Red Wine Jus, Mushroom, Pepper, Diane, Hollandaise or Mustard

### **250G RUMP**

#### **TEYS RIVERINE PREMIUM \$35 GFA**

Grain Fed, MB2+ (Wagga Wagga, NSW)

### **180G EYE FILLET**

#### **TEYS 36° SOUTH \$47 GFA**

Premium Grain Fed (Coonawarra, SA)

### **300G RIB FILLET**

#### **BOUNTY PREMIUM \$49 GFA**

Angus x British Breeds, Grain Fed 100 Days, Aged 28 Days (NSW)

### **400G DRY AGED STRIPLOIN**

#### **TEYS PREMIUM ON THE BONE \$69 GFA**

Grain Fed, MB2+ (Riverine, NSW)

## Kids

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### **MACARONI & CHEESE \$13 v**

### **MARGHERITA PIZZA (9-INCH) \$13 v**

### **HAM & PINEAPPLE PIZZA (9-INCH) \$14**

### **GRILLED CHICKEN & VEGETABLES \$15 DF, GF**

### **CHICKEN NUGGETS & CHIPS \$14**

### **CHICKEN BURGER & CHIPS \$15**

### **CLASSIC CHEESEBURGER & CHIPS \$16**

## On the Side

Seasonal Greens, Avocado Oil, Garlic,  
Preserved Lemon, Puffed Rice **\$12**

Garden Salad **\$10**

Roasted Vegetables, Dukkah **\$12**

Duck Fat Potatoes **\$13**

Rustic Chips **\$12**

Sweet Potato Chips **\$13**

## Pub Favourites

**VEGETABLE BURGER \$26** V, VG, DF (GFA +\$4)

Potato Bun, House Made Mixed  
Vegetables & Chickpea Patty, Roasted  
Capsicum, Lettuce, Tomato, Chilli Jam,  
Vegan Mayo, Rustic Chips

**18HR CURED BEEF BRISKET**

**BURGER \$26** (GFA +\$4)

Milk Bun, Slow Cooked Beef Brisket,  
House Slaw, Cheese, Bread & Butter  
Pickles, Comeback Sauce, Rustic Chips

**THE GLEN BURGER \$25** (GFA +\$4)

Milk Bun, 200g Black Onyx Patty,  
Lettuce, Tomato, Cheese, Beetroot,  
Special Sauce, Rustic Chips

**FRIED CHICKEN BURGER \$25** (GFA +\$4)

Milk Bun, Buttermilk Chicken,  
House Slaw, Cheese, Ranch Sauce,  
Maple Bacon, Rustic Chips

**CHICKEN SCHNITZEL \$26**

Pecorino, Rocket, Lemon, Garden Salad,  
Rustic Chips, Diane Sauce

**CHICKEN PARMIGIANA \$29**

Napoli Sauce, Leg Ham, Mozzarella,  
Garden Salad, Rustic Chips

**NORTH QUEENSLAND CRISPY SKIN  
BARRAMUNDI \$38** GF

Garden Salad, Rustic Chips, Aioli

**ROAST OF THE DAY \$26** GFA

Roasted Vegetables, Duck Fat Potatoes,  
Bread Roll, Red Wine Jus

**A 15% SURCHARGE APPLIES TO ALL FOOD  
AND BEVERAGES ON PUBLIC HOLIDAYS.**

## Pub Specials

**18HR HOUSE CURED, SLOW COOKED  
TEYS RIVERINE BRISKET \$34** GF

Garden Salad, Rustic Chips, Red Wine Jus

**HOUSE CURED PORK RIBS \$43**

House Slaw, Rustic Chips, Smokey BBQ Sauce

**TWICE COOKED PORK BELLY \$40** GF

Roasted Pork Belly, Cauliflower, Asiago  
Puree, Braised Sugarloaf Cabbage, Pancetta,  
Crispy Cabbage, Smoked Almonds

**ATLANTIC KING SALMON \$43** GF

Pea, Miso Puree, Japanese Spice,  
Baby Carrots, Confit Potato, Grilled Pear,  
Watercress Salad, Elderflower Honey Glaze

**SOVEREIGN LAMB RUMP \$44** GF

Labneh, Celery, Broccoli, Farro, Broad Bean,  
Pomegranate, Parsley, Mint, Buckwheat,  
Dehydrated Heirloom Tomatoes, Salsa Verde

## Desserts & Coffee

Looking for a sweet treat? The Parlor Gelato,  
Desserts & Coffee are waiting for you!

## Ready to Order?

Please place your order at the food counter  
opposite the main bar, or scan the Me&U  
QR code located on your table caddy.

V = VEGETARIAN | VG = VEGAN  
VGA = VEGAN AVAILABLE | DF = DAIRY FREE  
GF = GLUTEN FREE | GFA = GLUTEN FREE AVAILABLE  
EVOO = EXTRA VIRGIN OLIVE OIL

**LUNCH: 11.30AM-2.30PM**

**DINNER: 5.30PM-9PM**

**PIZZA & PASTA:  
AVAILABLE 11.30AM-9PM**

HERE'S  
*What's On* AT  
THE GLEN HOTEL!



Discover upcoming live  
entertainment and special events.

ALPHONSUS

*Pizza*  
*Made The Italian Way!*

**MARGHERITA \$26 v**

Napoli Sauce, Fior Di Latte,  
Fresh Basil, EVOO

**HAM & PINEAPPLE \$27**

Napoli Sauce, Fior Di Latte,  
Ham, Pineapple

**VESUVIUS \$29**

Napoli Sauce, Fior Di Latte, Nduja,  
Salami, Pecorino Mousse, Hot Honey,  
Parsley

**VIOLA VERDURA \$28 v**

Peperonata Sauce, Goats' Cheese,  
Fior Di Latte, Scarola, Artichoke,  
Roast Capsicum, Purple Sweet Potatoes

**FUNGHI FORMAGGI \$28 v, vGA**

Truffle Paste, Fontina, Fior Di Latte,  
Funghi Trifolata, Chiodini, Grana Padano,  
Rocket

**DELIZIA \$28**

Napoli Sauce, Fior Di Latte, Salami,  
Olives, Artichokes, Roasted Capsicum,  
Pesto

**YUZU SALMON \$33**

Smoked Salmon, Yuzu Mayo, Wasabi,  
Seaweed, Roasted Sesame Seeds,  
Pickled Ginger

**CHORIZO GAMBERI MIELE \$33**

Napoli Sauce, Fior Di Latte, Chorizo,  
Prawns, Hot Honey Parsley, Pecorino

**BBQ CHICKEN & BACON \$29**

BBQ Sauce, Fior Di Latte, Chicken, Bacon

**ALPHONSUS PIZZA & PASTA: 11.30AM-9PM**

Our wood-fired pizzas feature a 12-inch base, fermented for 48 hours, resulting in a deliciously digestible pizza.

**GLUTEN FREE BASES +\$5 EACH**

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**BEEF BRISKET \$29**

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

**MEAT LOVERS \$30**

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

**WAGYU PESTO PISTACHIO \$33**

Pesto, Fior Di Latte, Cherry Tomatoes, Wagyu Bresaola, Buffalo Mozzarella, Grana Padano, Pistachio Crumbs, Rocket, EVOO

**PROSCIUTTO ROCKET \$33**

Rosemary Salt, Olive Oil, Cherry Tomatoes, Prosciutto, Shaved Grana Padano

*Pasta* \_\_\_\_\_

**GNOCCHI ORTAGGIO \$29**

Peperonata Sauce, Pan Seared Gnocchi, Heirloom Carrots, Pine Nuts, Stracciatella, Grana Padano, Olive Oil, Garlic

**FETTUCCINE BOSCAIOLA \$29**

Creamy Pancetta & Mushroom Sauce, White Wine, Garlic, Parsley, Grana Padano

**ORECCHIETTE SUPER VERDE \$29 vG**

Salsa Verde, Beans, Asparagus, Friarelli, Broad Beans, Fresh Herbs, Citrus Salt, Olive Oil, Toasted Almond Flakes

**FETTUCINE GAMBERI BRIANO \$36**

Prawns, Crab, Cherry Tomatoes, Garlic, Olive Oil, Chilli, Parsley, Spring Onions, Lemon

*Did you know?* ALPHONSUS PIZZA IS AVAILABLE FOR TAKE-AWAY.