

ALPHONSUS

Pizza
Made The Italian Way!

ALPHONSUS PIZZA & PASTA: 11.30AM-9PM

Pasta

All Pasta served with House-Baked Bread

GNOCCHI ORTAGGIO \$29 v

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

RAVIOLI KATERINA \$29 v, VG, DF

Kale, Sweet Potato, Cauliflower Ravioli, Napoli Sauce, Roasted Pumpkin, Broccolini, Confit Garlic, Roasted Almond Flakes, Olive Crumb

PAPPARDELLE TARTUFO \$33 v

Thick Egg Pasta, Truffle Cream Sauce, Mushroom Trifolati, Stracciatella, Parmigiano Reggiano, Olive Oil

FETTUCCINE BOSCAIOLA \$29

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

PAPPARDELLE DUCK RAGU \$36

Thick Egg Pasta, Slow Braised Duck Ragu, Parmigiano Reggiano, Olive Oil

Pizza GLUTEN FREE BASES +\$6 EACH

MARGHERITA \$26 v

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

HAM & PINEAPPLE \$27

Napoli Sauce, Fior Di Latte, Ham, Pineapple

SALAMI \$29

Napoli Sauce, Fior Di Latte, Salami, Garlic Oil, Oregano

PEPERONATA PRIMAVERA \$28 v

Peperonata Sauce, Fior Di Latte, Olives, Scarola, Artichoke, Rocket, Eggplant Chips, Parmigiano Reggiano

FUNGHI FORMAGGI \$28 v, V&A

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

ALPHONSUS \$28

Napoli Sauce, Fior Di Latte, Salami, Roast Capsicum, Olives, Red Onion, Mushrooms

YUZU SALMON \$33

Smoked Salmon, Fior Di Latte, 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

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, Salami, Chicken, Ham

WAGYU PESTO PISTACHIO \$33

Pesto, Fior Di Latte, Tomatoes, Wagyu Bresaola, Stracciatella, Grana Padano, Pistachio Crumbs, Rocket, Olive Oil

PROSCIUTTO CARCIOFI \$33

Garlic Infused Olive Oil, Fior Di Latte, Prosciutto, Marinated Artichoke, Rocket, Grana Padano

MEDITERRANEAN LAMB \$33

Napoli Sauce, Fior Di Latte, Garlic, Slow Cooked Lamb, Diced Tomato, Tzatziki, Red Onion, Lemon, Parsley

DID YOU KNOW:

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

THE GLEN HOTEL

Est. 1863

WINTER 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.

eat, drink, play, stay

Small Plates

- CHEESY GARLIC BREAD \$11 v**
Mozzarella, Tasty Cheese, Garlic
- SCHIACCIATA VERDE \$14 v**
Pesto Schiacciata, Peperonata Dip
- SOURDOUGH BRUSCHETTA \$18 (3) v**
Heirloom Tomatoes, Smoked Fetta, Basil, Caramelised Apple Balsamic, Olive Oil
- MISO GLAZED EGGPLANT TACOS \$24 (3) v, VG, DF, GF**
Corn Tortilla, House Slaw, Jalapeño, Pico De Gallo, Radish, Tahini Cream, Sesame Seeds, Shallot, Fried Garlic
- SALT & PEPPER CALAMARI \$22 GF**
Shallow-Fried Calamari, Lemon, Aioli
- TORCHED TASMANIAN SCALLOPS \$26 (3) GFA**
Japanese 7-Spiced Butter, Pickled Ginger, Cucumber, Wakame, Sesame Seeds, Finger Limes, Shiso Herb Salad
- BAKED BRIE \$29 v**
Chilli Jam, Pickled Onions, Crispy Pancetta, Candied Walnuts, House-Made Bread
- 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 \$25 DF, GF**
Tamarind Caramel, Cabbage Slaw, Pickled Daikon, Chilli, Mint, Shallot, Bean Sprouts, Yuzu, Fried Garlic, Chestnut Crumb

Salads

- 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**
Halloumi **\$8**

From the Grill

- 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 \$37 GFA**
Southern Prime Beef
Sourced from both Grain-Fed and Pasture-Fed (Darling Downs Region of QLD)
- 180G EYE FILLET \$49 GFA**
AMH White, Grain-Fed (Eastern Australia)
- 300G RIB FILLET BOUNTY PREMIUM \$50 GFA**
Angus x British Breeds, Grain-Fed 100 Days, Aged 28 Days (NSW)
- 400G DRY AGED STRIPLOIN \$71 GFA**
Bachelor Premium Black Angus, Grain-Fed MB2+

On the Side

- Garden Salad **\$10 v, VG, DF, GF**
- Seasonal Greens, Garlic, Soy Sauce, Almonds **\$12 v, DF**
- Roasted Vegetables, Herb Labneh, Buttered Honey Pine Nuts, Bush Spice **\$13 v, GF**
- Duck Fat Potatoes **\$13 DF, GF**
- Rustic Chips **\$12 v, VG, DF, GF**
- Sweet Potato Chips **\$13 v, VG, DF, GF**

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 HOUSE CURED, BOUNTY PREMIUM 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 \$26 (GFA +\$4)**
Milk Bun, 200g Black Onyx Patty, Lettuce, Tomato, Cheese, Beetroot, Bread & Butter Pickles, Special Sauce, Rustic Chips
- CHICKEN BURGER \$25 (GFA +\$4)**
Milk Bun, Fried Buttermilk Chicken, House Slaw, Cheese, Ranch Sauce, Maple Bacon, Rustic Chips

- CHICKEN SCHNITZEL \$27**
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 \$39 GF**
Garden Salad, Rustic Chips, Aioli

- ROAST OF THE DAY \$26 GFA**
Roasted Vegetables, Duck Fat Potatoes, Bread Roll, Red Wine Jus

Pub Specials

- 18HR HOUSE CURED, SLOW COOKED BOUNTY PREMIUM BRISKET \$34 GF**
Garden Salad, Rustic Chips, Red Wine Jus
- HOUSE CURED PORK RIBS \$44**
House Slaw, Rustic Chips, Smokey BBQ Sauce
- TWICE COOKED PORK BELLY \$42 GF**
Roasted Butternut Puree, Confit Leeks, Smoked Speck, Watercress, Rocket, Miso Glazed Witlof
- ATLANTIC KING SALMON \$44 GF**
Cashew Pesto Cream, Szechuan Potato & Parsnip Galette, Apricot Gel, Honey Glazed Carrots, Crispy Salad
- BRIOCHE CRUSTED LAMB RACK \$48 GFA**
Pistachio, Mustard, Pommes Anna, Spinach, Beetroot, Red Wine Jus

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.

LUNCH: 11.30AM–2.30PM
DINNER: 5.30PM–9PM
ALPHONSUS PIZZA & PASTA:
11.30AM–9PM
AVAILABLE FOR TAKE-AWAY

V = VEGETARIAN | VG = VEGAN
VGA = VEGAN AVAILABLE | DF = DAIRY FREE
GF = GLUTEN FREE | GFA = GLUTEN FREE AVAILABLE

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

Kids

- 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**

Desserts & Coffee

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