

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.

Smaller

CHEESY GARLIC BREAD (V) \$10

SOURDOUGH BRUSCHETTA (3) (V) \$16

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

SUPER GREEN HOUSE MADE FALAFELS \$14 (4) (VG)

Egyptian Style Broadbean & Herb Falafels, Hummus, Tabouleh, Pickled Radish, Flat Bread

SALT & PEPPER CALAMARI (GF) \$16

Shallow-Fried Dusted Calamari, Charred Lemon, Aioli

KOJI KARAAGE CHICKEN (GF) \$16

Yuzu Mayonnaise, House Pickled Vegetables

BATTERED "CONE BAY" BARRAMUNDI FISH TACO (2) (GF) \$14

Smoked Chipotle Cream, Pistachio Pesto, Corn Tortillas

HAWKER STYLE SATAY CHICKEN OVER CHARCOAL (2) (GF) \$17

Crisp Asian Salad Wrapped In Grilled Roti Bread With Satay Sauce

CRISPY PORK BELLY (GF) \$17

Crisp Slaw, Tamarind Caramel, Lime

Kids

MARGHERITA PIZZA (9-INCH) (V) \$12

HAM & PINEAPPLE PIZZA (9-INCH) \$13

SALAMI PIZZA (9-INCH) \$13

CHICKEN NUGGETS & CHIPS \$13

CLASSIC CHEESEBURGER & CHIPS \$15

FETTUCCINE NAPOLITANA (V) \$11

CHICKEN BURGER & CHIPS \$14

Salads

ROCKET & PARMESAN (V, VGA) \$19

Rocket, Pear, Parmesan, Walnuts, Sticky Balsamic Dressing

MISO & SAKE CHARRED EGGPLANT (V) \$20

Baby Lentil & Herb Salad, Labneh, Vinaigrette

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

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 (GFA) \$30

Wagga Wagga, Grain Fed, MB2+

180G EYE FILLET, TEYS 36° SOUTH (GFA) \$43

Premium Grain Fed, Coonawarra, SA

300G BOUNTY PREMIUM RIB FILLET (GFA) \$47

Angus x British Breeds. NSW. Grain Fed 100 Days. Aged 28 Days

MARINATED BUTTERFLY CHICKEN \$31

Middle Eastern Marinated Chicken Over Coals, Toum (Garlic Sauce), Hummus, Baby Cos Salad, Tomato, Cucumber, Radish, Grilled Flat Bread

On the Side

\$10 EACH

- Garden Salad
- Roasted Vegetables
- Duck Fat Potatoes
- Steamed Greens
- Beer Battered Chips
- Sweet Potato Chips

Pub Favourites

MUSHROOM & HALOUMI BURGER

(V, VGA, GFA +\$3) **\$21**

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

BEYOND VEGAN BURGER (VG, GFA) **\$25**

Beyond Patty, Lettuce, Tomato, Hummus, Sweet Potato Fries

THE GLEN BURGER (GFA +\$3) **\$24**

200g Angus Patty, Lettuce, Tomato, Cheese, Beetroot, Special Sauce, Beer Battered Chips

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

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

CHICKEN SCHNITZEL **\$23**

Garden Salad, Beer Battered Chips, Diane 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

Pub Specials

CRISPY SKIN BARRAMUNDI (GF) **\$34**

Garden Salad, Lemon, Beer Battered Chips

18HR HOUSE CURED, SLOW COOKED TEYS RIVERINE BRISKET (GFA) **\$29**

Garden Salad, Beer Battered Chips, Red Wine Jus

HOUSE CURED PORK RIBS **\$38**

Garden Salad, Beer Battered Chips

SLOW COOKED SOVEREIGN ISLAND LAMB SHANK **\$38**

Tomato, Basil & Eggplant Caponata, Potato Mash, Gremolata

ATLANTIC SALMON FILLET, BLACKENED CURRY LEAF SAUCE **\$38**

Pak Choy, Coconut Rice, Pomelo

HERE'S WHAT'S ON AT THE GLEN HOTEL!

Everything from food specials, weekly trivia, to all the big screen sporting action, charity luncheons, special occasions & school holiday activities for the little ones.



ALPHONSUS *Pizza*

MARGHERITA ^(V) \$21

Napoli Sauce, Fior Di Latte,
Fresh Basil, EVOO

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

BBQ Sauce, Fior Di 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

WAGYU PESTO PISTACHIO \$29

Pesto Sauce, Fior Di Latte, Cherry
Tomato, Wagyu Bresaola, Buffalo
Mozzarella, Shaved Parmesan,
Pistachio Crumbs, EVOO

PROSCIUTTO WITH ROCKET \$28

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

Pasta

GNOCCHI NAPOLITANA ^(V) \$26

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

FETTUCCHINE BOSCAIOLA \$27

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

PUMPKIN & SAGE RAVIOLI ^(DF, VG) \$27

Sage Butter, Roasted Pine Nuts,
Pumpkin, Cherry Tomatoes, Baby
Spinach, Vegan Parmesan Cheese



*All of our wood fired Pizza come on a 12-INCH base that is made in house.
We also offer Gluten Free pizza bases for an extra \$3 each.*