

The Classics

APEROL SPRITZ
Aperol, Prosecco, Soda

COSMOPOLITAN
Ketel One Vodka, Cointreau, Cranberry, Lime, Sugar

BRAMBLE
Roku Gin, Lemon Sour, Sugar, Chambord

FRUIT TINGLE
Ketel One Vodka, Parfait Amour, Blue Curacao, Sprite, Grenadine

ESPRESSO MARTINI
Ketel One Vodka, Kahlua, Cold Brew Coffee, Sugar

MOJITO
Havana Club Añejo, Lime, Sugar, Mint, Soda

FRENCH MARTINI
Ketel One Vodka, Chambord, Pineapple

OLD FASHIONED
Makers Mark 46, Sugar, Bitters

AMARETTO SOUR
Disaronno, Lemon Sour, Wonderfoam, Bitters

MARGARITA
El Jimador Reposado, Cointreau, Sugar, Lime

WHISKEY SOUR
Woodford Reserve, Lemon Sour, Wonderfoam, Sugar

TOMMY’S MARGARITA
Casamigos Blanco Tequila, Agave, Lime

Zero Alcohol Cocktails

SPRING PUNCH
Strawberry, Passionfruit, Lime, Sprite

BERRY LYCHEE
Lychee, Cranberry, Sugar, Lime, Sprite

PEACH ICED TEA
Peach, Earl Grey Tea, Lemon Sour

PINA COLADA
Lyre’s White Cane Spirit, Pineapple, Coconut Cream

VIRGIN MARY
Lyre’s White Cane Spirit, Bloody Mary Mix, Lemon Sour, Tabasco

LYRE’S NON-ALCOHOLIC MOJITO
Passionfruit | Strawberry | Peach | Kiwi | Watermelon
Lyre’s White Cane Spirit, Lime, Mint, Flavour Choice, Sugar, Soda

LYRE’S NON-ALCOHOLIC DAIQUIRI
Passionfruit | Strawberry | Peach | Kiwi | Watermelon
Lyre’s White Cane Spirit, Lime, Flavour Choice, Sugar



MARGHERITA \$24 v
Napoli Sauce, Fior Di Latte, Fresh Basil, EVOO

HAM & PINEAPPLE \$26
Napoli Sauce, Fior Di Latte, Ham, Pineapple

ORTOLANA \$28 v, vga
Napoli Sauce, Fior Di Latte, Melenzane Parmigiana, Roast Capsicum, Olives, Artichokes, Pesto

VESUVIUS \$29
Napoli Sauce, Fior Di Latte, Nduja, Salami, Pecorino Mousse, Hot Honey, Parsley

FUNGHI FORMAGGI \$28 v, vga
Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Parmigiano, Chiodini, Rocket

DELIZA \$28
Napoli Sauce, Fior Di Latte, Salami, Olives, Artichokes, Roasted Capsicum, Pesto

FRUTTI DI MARE \$33
Napoli Sauce, Fior Di Latte, Prawns, Calamari, Baby Octopus, Anchovies, Parsley, Lemon

BBQ CHICKEN & BACON \$28
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, Pepperoni, Chicken, Ham

11:30AM UNTIL 9PM

Our wood-fired pizzas come on a 12-inch base that is made in house. We also offer gluten free pizza bases for an extra \$4.50 each.

V = VEGETARIAN
VGA = VEGAN AVAILABLE

WAGYU PESTO PISTACHIO \$31
Pesto Sauce, Fior Di Latte, Cherry Tomatoes, Wagyu Bresaola, Buffalo Mozzarella, Grana Padano, Pistachio Crumbs, Rocket, EVOO

PROSCIUTTO WITH ROCKET \$31
Rosemary Olive Oil, Fior Di Latte, Prosciutto, Cherry Tomatoes, Fresh Rocket, Grana Padano

Pasta

GNOCCHI PEPERONATA \$29 v
Handmade Gnocchi, Peperonata, Char-Grilled Squash, Olives, Friarielli, Heirloom Tomatoes, Parsley, Garlic, Grana Padano, EVOO

FETTUCCINE BOSCAIOLA \$29
Creamy Pancetta & Mushroom Sauce, White Wine, Garlic, Parsley, Grana Padano

RAVIOLI CAVOLO \$29 vg
Roasted Kale, Cauliflower & Sweet Potato Ravioli, Vegan Basil & Garlic Butter, Roasted Cauliflower, Cherry Tomatoes, Baby Spinach, Eggplant Chips, Vegan Parmesan, EVOO

Chips

RUSTIC CHIPS \$12
SWEET POTATO CHIPS \$13

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

THE GLEN HOTEL

160 YEARS

BAR MENU



Signature Cocktails

LA LYCHEE
Lychee Vok, Rose Passion Alize, Cranberry, Sugar, Lime

THE TROPICS
Malibu, Tropical Captain Morgan, Pineapple, Passionfruit, Coconut Cream

CAPTAINS ALC-HEMY
Captain Morgan Spiced Rum, Disaronno, Orange, Pineapple, Lemon Sour, Bitters

SUMMERTIME PASSION
Cîroc Summer Citrus Vodka, Passionfruit, Sugar, Lemon Sour, Prosecco, Soda

PERFECTLY PEACHED
Canadian Club, Peach Schnapps, Earl Grey Tea, Lemon Sour, Peach

PINK GIN KISS
Gordons Pink Gin, Chambord, Strawberry, Lemon Sour, Prosecco, Soda

ROOMER HAS IT
Roomer Elderflower Aperitif, Peach Schnapps, Kiwi, Lemon Sour, Wonderfoam

FLAMING WATERMELON MARGARITA
Casamigos Blanco Tequila, Cointreau, Lime, Watermelon, Tabasco

SALTED CARAMEL ESPRESSO MARTINI
Ketel One Vodka, Kahlua, Cold Brew Coffee, Salted Caramel

PINKY PROMISE
Ketel One Vodka, Chambord, Strawberry, Lemon Sour, Wonderfoam

LEMON MERINGUE
Absolut Vanilla Vodka, Licor 43, Lemon Curd, Lemon Sour, Wonderfoam

SNICKERTINI
Baileys, Sheep Dog Peanut Butter Whiskey, Cream, Chocolate, Salted Caramel

SCAN TO SEE
What's On AT
THE GLEN HOTEL!



Bubbles

Yellowglen Yellow Brut Reserve SA	200ml
Yellowglen Pink Soft Rosé SA	200ml
De Bortoli King Valley Prosecco VIC	200ml
Morgan's Bay Sparkling Cuvee SA	
Campo Viejo Cava Brut Reserva Spain	
Cavaliere d'Oro Prosecco D.O.C. Italy	
Squealing Pig Sparkling Rosé NZ	
Mumm Marlborough Brut NV NZ	
Mumm Grand Cordon NV France	

White

Morgan's Bay Semillon Sauvignon Blanc SA
Morgan's Bay Chardonnay SA
Taylors The Hotelier Pinot Gris Clare Valley, SA
Flowerpot Organic Sauvignon Blanc Marlborough, NZ
Leo Buring Dry Riesling Clare Valley, SA
West Cape Howe Moscato Mt Barker, WA
Shottesbrooke Estate Sauvignon Blanc Adelaide Hills, SA
Church Road Pinot Gris Hawkes Bay, NZ
Maretti Pinot Grigio Friuli, ITALY
Stoneleigh Latitude Sauvignon Blanc Marlborough, NZ
St Hugo Riesling Eden Valley, SA

Rose

Tread Softly Yarra Valley Rosé VIC
Bouchard Aîné & Fils' Rosé France

Red

Morgan's Bay Cabernet Merlot SA
Little Berry Cabernet Sauvignon Langhorne Creek, SA
Yalumba Organic Shiraz SA
Campo Viejo Tempranillo Spain
Fickle Mistress Pinot Noir Marlborough, NZ
Oyster Bay Merlot Hawke's Bay, NZ
Dada Malbec Argentina
Torbreck Woodcutters Shiraz Barossa Valley, SA
Coldstream Hills Pinot Noir Yarra Valley, VIC
Pepperjack Graded Shiraz McLaren Vale, SA
Wynns Black Label Cabernet Sauvignon Coonawarra, SA
Penfolds Bin 389 Cabernet Shiraz SA

Wine On Tap

Squealing Pig Sauvignon Blanc Marlborough, NZ
Cape Schanck Pinot Grigio By T'Gallant, VIC
Cape Schanck Rosé By T'Gallant, VIC
T'Gallant Juliet Blush Moscato VIC

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