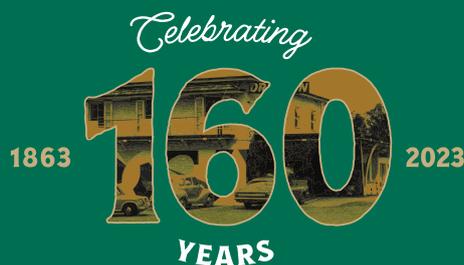


THE  
**GLEN HOTEL**  
160 YEARS

**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 \$10 v

Mozzarella, Tasty Cheese, Garlic

### ROSEMARY SCHIACCIATA \$13 v, vg

Wood-Fired Tuscan Flat Bread, Rosemary, Smoked Sea Salt, House Made Olive Tapenade, EVOO

### SOURDOUGH BRUSCHETTA \$17 (3) v

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

### CAULIFLOWER POPCORN \$19 v, vg, DF, GF

Battered Spiced Cauliflower, Kraut, Chipotle Salt, Jalapeño Mayo

### SALT & PEPPER CALAMARI \$19 GF

Shallow-Fried Calamari, Lemon, Aioli

### LOCAL KING PRAWNS \$24 (6) DF GFA

Baby Gem Lettuce, Radish, Lemon Pearls, Avocado Mousse, Watercress, Cocktail Sauce, House Baked Focaccia

### BARRAMUNDI TACOS \$21 (3)

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

### TEMPURA MORETON BAY BUG ROLL \$21

Slaw, Pickled Cucumber, Marie Rose Sauce, Sea Salt Crisps

### CRISPY PORK BELLY \$20 GF

Maple & Spiced Rum Glaze, Pickled Fennel, Kimchi, Toasted Buckwheat, Kimchi Aioli, Grilled Lemon

## Kids

### MACARONI & CHEESE \$13 v

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

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

### GRILLED CHICKEN & VEGETABLES \$14 DF, GF

### CHICKEN NUGGETS & CHIPS \$14

### CHICKEN BURGER & CHIPS \$15

### CLASSIC CHEESEBURGER & CHIPS \$16

## Salads

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### BURRATA PESCA E MIELE \$25 v

Byron Bay Burrata, Manuka Honey, Roasted Peaches, Pomegranate, Heirloom Tomatoes, Roasted Macadamia Crumble, Basil, Pomegranate Molasses, Schiacciata, EVOO

### SUPER GREEN SALAD \$24 v, GF, VGA

Gem Lettuce, Rocket, Kale, Spinach, Mint, Parsley, Beans, Asparagus, Soya Beans, Broad Beans, Freekeh, Toasted Buckwheat, Watercress, Radish, Grilled Brussels Sprouts, Caramelized Baby Fig, Lemon Pepper, Buttermilk Yoghurt Dressing

### CAESAR \$23 GFA

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

### TOPPERS

Smoked Salmon \$8

Grilled Chicken Breast \$8

Barossa Valley Halloumi \$7

## 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 \$33 GFA

Grain Fed, MB2+ (Wagga Wagga, NSW)

### 180G EYE FILLET

### TEYS 36° SOUTH \$45 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)

**LUNCH: 11.30AM — 2.30PM**

**DINNER: 5.30PM — 9PM**

## On the Side

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Seasonal Greens, Avocado Oil, Garlic,  
Preserved Lemon, Puffed Rice **\$11**

Garden Salad **\$10**

Roasted Vegetables, Dukkah **\$11**

Duck Fat Potatoes **\$12**

Rustic Chips **\$12**

Sweet Potato Chips **\$13**

## Pub Favourites

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**VEGETABLE BURGER \$25** V, VGA (GFA +\$3)

House-Made Mixed Vegetable & Chickpea  
Patty, Barossa Valley Halloumi, Roasted  
Capsicum, Lettuce, Tomato, Beetroot Jam,  
Mayo, Rustic Chips

**PLANT-BASED BURGER \$26** V, VG, DF (GFA +\$3)

Potato Bun, Plant-Based Crumbed Chicken,  
Lettuce, Tomato, House Slaw, Jalapeño  
Mayo, Vegan Cheese, Rustic Chips

**THE GLEN BURGER \$25** (GFA +\$3)

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

**FRIED CHICKEN BURGER \$25** (GFA +\$3)

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

**CHICKEN SCHNITZEL \$26**

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

**CHICKEN PARMIGIANA \$29**

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

**CRISPY SKIN BARRAMUNDI \$36** GF

Garden Salad, Rustic Chips, Aioli

**ROAST OF THE DAY \$25** GFA

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

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

## Pub Specials

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**18HR HOUSE CURED, SLOW COOKED  
TEYS RIVERINE BRISKET \$33** GF

Garden Salad, Rustic Chips, Red Wine Jus

**HOUSE CURED PORK RIBS \$40**

House Slaw, Rustic Chips, Smokey BBQ Sauce

**EMERALD VALLEY LAMB LOIN \$43** GF

Ras El Hanout Spiced, Meredith Dairy Goats  
Feta, Potato, Celeriac Gratin, Butternut  
Pumpkin, Pickled Baby Figs, Preserved  
Lemon, Buckwheat, Watercress, Peas,  
Baby Beetroot, Red Wine Jus

**KING SALMON \$39** GF

Potato & Celeriac Puree, Compressed Apple,  
Zucchini, Shiitake, Chorizo Crumb,  
Almond Flakes

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

Master Stock Poached Pork Belly, Edamame  
Puree, Gochujang Turnips, Micro Greens,  
Pickled Daikon, Apple, Lychée, Radish, Mint,  
Basil, Snow Pea, Chilli Ginger Caramel Sauce

## Desserts

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

## Ready to Order?

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

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

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



There is always something  
happening with live entertainment,  
trivia and big screen sporting action  
every week! Plus charity luncheons,  
special events and school holiday  
activities. Scan the code above to  
see what's on!

ALPHONSUS

# Pizza

*Made The Italian Way!*

## 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, Melanzane 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

ALPHONSUS PIZZA & PASTA: 11.30AM — 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.

## MEAT LOVERS \$30

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

## 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

*Did you know?*

ALPHONSUS PIZZA IS AVAILABLE FOR TAKE-AWAY.