

The Classics

APEROL SPRITZ

Aperol, Prosecco, Soda

COSMOPOLITAN

Ketel One Vodka, Cointreau, Cranberry, Lime, Sugar

BRAMBLE

Roku Gin, Lemon, Sugar, Chambord

FRUIT TINGLE

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

ESPRESSO MARTINI

Ketel One Vodka, Kahlúa, 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, Bitters

MARGARITA

El Jimador Reposado Tequila, Cointreau, Sugar, Lime

WHISKEY SOUR

Woodford Reserve, Lemon, 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

PIÑA COLADA

Lyre's White Cane Spirit, Pineapple, Coconut Cream

LYRE'S NON-ALCOHOLIC MOJITO

Passionfruit | Strawberry | Peach | Kiwi | Watermelon

Flavour Choice, Lyre's White Cane Spirit, Lime, Mint, Sugar, Soda

LYRE'S NON-ALCOHOLIC DAIQUIRI

Passionfruit | Strawberry | Peach | Kiwi | Watermelon

Flavour Choice, Lyre's White Cane Spirit, Lime, Sugar



MARGHERITA \$25 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

PEPERONATA VERDURA \$29 v, vga

Peperonata Sauce, Fior Di Latte, Char Grilled Zucchini, Asparagus, Goat's Cheese, Olives, Cherry Tomatoes, Rocket

FUNGI 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

PESTO SALMONE AFFUMICATTO \$33

Pesto, Fior Di Latte, House Smoked Atlantic Salmon, Goat's Cheese, Baby Capers, Caviar, Lemon, Yuzu Oil, Watercress

FRUTTI DI MARE \$33

Napoli Sauce, Fior Di Latte, Prawns, Calamari, Baby Octopus, Anchovies, Parsley, Lemon

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

11:30AM UNTIL 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

V = VEGETARIAN

VGA = VEGAN AVAILABLE

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 TAPENADO \$32

Rosemary Salt, Fior Di Latte, Cherry Tomatoes, Prosciutto, Olive Tapenade, Grana Padano, Rocket, EVOO

Pasta

GNOCCHI AL FORNO \$29 v

Hand Made Gnocchi, Napoletana Sauce, Fior Di Latte, Grana Padano, Fontina Cheese, House Made Focaccia

FETTUCCINE BOSCAIOLA \$29

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

RAVIOLI CAVOLO \$29 vg

Cauliflower & Sweet Potato Ravioli, Basil & Garlic Vegan Butter, Roasted Kale, Roasted Cauliflower, Cherry Tomatoes, Baby Spinach, Eggplant Chips, Vegan Parmesan, EVOO

INVOLTINI DI MELANZANE \$29 v

Panko Eggplant, Byron Bay Ricotta, Spinach, Napoletana Sauce, Grana Padano

Chips

RUSTIC CHIPS \$12

SWEET POTATO CHIPS \$13

ALPHONSUS PIZZA AVAILABLE FOR TAKE-AWAY

THE GLEN HOTEL 160 YEARS

BAR MENU

Signature Cocktails

LA LYCHEE

Lychee Vok, Rose Passion Alizé,
Cranberry, Sugar, Lemon

MANGO PASSION PIÑA COLADA

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

FIREY APPLE PIE

Fireball, Jack Daniel's Tennessee Apple,
Lemon, Apple

SIMPLY PASSIONATE

Cîroc Summer Citrus Vodka, Passionfruit,
Sugar, Lemon, Prosecco, Soda

PERFECTLY PEACHED

Canadian Club, Peach Schnapps,
Earl Grey Tea, Honey, Lemon, Peach

PINK GIN KISS

Gordon's Pink Gin, Chambord, Strawberry,
Lemon, Prosecco, Soda

CUE THE CONFETTI

Elderflower Liqueur, Peach Schnapps,
Kiwi, Lemon

FLAMING WATERMELON MARGARITA

Casamigos Blanco Tequila, Cointreau, Lime,
Watermelon, Tabasco

SALTED CARAMEL ESPRESSO MARTINI

Ketel One Vodka, Kahlúa, Cold Brew Coffee,
Salted Caramel

ALIZÉ IN WONDERLAND

Alizé Bleu, Parfait Amour, Blue Curacao,
Sugar, Lemon

LEMON MERINGUE

Absolut Vanilla Vodka, Licor 43,
Lemon Curd, Lemon

SNICKERTINI

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



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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 Cordon Rouge Champagne Brut NV France

White

Morgan's Bay Semillon Sauvignon Blanc SA

Morgan's Bay Chardonnay SA

Flowerpot Organic Sauvignon Blanc
Marlborough, NZ

Leo Buring Dry Riesling
Clare Valley, SA

Church Road Pinot Gris
Hawkes Bay, NZ

Greasy Fingers Big Buttery Chardonnay SA

Maretti Pinot Grigio
Friuli, Italy

Stoneleigh Latitude Sauvignon Blanc
Marlborough, NZ

St Hugo Riesling
Eden Valley, SA

Rosé

Bouchard Aîné & Fils' Rosé France

Red

Morgan's Bay Cabernet Merlot SA

Little Berry Cabernet Sauvignon
Langhorne Creek, SA

Campo Viejo Tempranillo Spain

Fickle Mistress Pinot Noir
Marlborough, NZ

Pepperjack Malbec
Mendoza, Argentina

Torbreck Woodcutters Shiraz
Barossa Valley, SA

Pepperjack Graded Shiraz
McLaren Vale, SA

Wynns Black Label Cabernet Sauvignon
Coonawarra, 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

Juliet Blush Moscato
By T'Gallant, VIC

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

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

