

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 \$14 v, vg

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

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

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

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

Battered Spiced Cauliflower, Kraut, Chipotle Salt, Jalapeño Mayo

### SALT & PEPPER CALAMARI \$20 GF

Shallow-Fried Calamari, Lemon, Aioli

### GRILLED MOOLOOLABA

#### KING PRAWNS \$25 GFA (3)

Spicy Cultured Butter, Yuzu, Preserved Lemon, Parsley, Chives, Chorizo, Jalapeño, Lime, House Baked Focaccia

### BURRATA PEPERONATA \$28 v

Hand Made Byron Bay Burrata, Peperonata Sauce, Olive Crumb, House Made Focaccia, EVOO

### BARRAMUNDI TACOS \$23 (3)

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

### SOVEREIGN LAMB RIBS \$26 DF, GF

Wombok Slaw, Fried Garlic, Chilli, Mint, Coriander, Sesame Seeds, Peanuts, Shallot Vinaigrette, Chimichurri Mayo

### CRISPY PORK BELLY \$22 GF

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

## Salads

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### BLACK BARLEY, BABY CARROT

#### SALAD \$24 v, GF

Rocket, Spinach, Radicchio, Beetroot, Pumpkin, Tarragon, Mint, Parsley, Caraway Seeds, Walnuts, Smoked Fetta, Figs, Verjuice Honey 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

Barossa Valley Halloumi \$8

## 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 \$34 GFA

Grain Fed, MB2+ (Wagga Wagga, NSW)

### 180G EYE FILLET

#### TEYS 36° SOUTH \$46 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)

### 300G BLACK ONYX SIRLOIN \$68 GFA

Tyde Striploin MB2+ Black Angus, 150 Day Grain-Fed Cattle

## Kids

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### 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

## On the Side

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

**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 CURED 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 \$25** (GFA +\$4)

Milk Bun, 200g Black Onyx Patty,  
Lettuce, Tomato, Cheese, Beetroot,  
Special Sauce, Rustic Chips

**FRIED CHICKEN BURGER \$25** (GFA +\$4)

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

**CHICKEN SCHNITZEL \$26**

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

**CHICKEN PARMIGIANA \$29**

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

**WILD CAUGHT 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

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

## Pub Specials

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

Garden Salad, Rustic Chips, Red Wine Jus

**HOUSE CURED PORK RIBS \$42**

House Slaw, Rustic Chips, Smokey BBQ Sauce

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

Apple Cider Braised Pork Belly, Parsnip  
Puree, Friarielli, Baby Carrot, Buckwheat,  
Smoked Black Pudding Crumb, Lychee Jam

**ATLANTIC WILD CAUGHT**

**SALMON \$42** DF, GF

Yellow Curry Sauce, Grilled Pineapple, Okra,  
Baby Corn, Coconut Rice & Petite Salad;  
Basil, Mint, Coriander, Bean Sprouts,  
Red Chilli, Fried Shallot, Garlic, Coconut,  
Sesame Lime Caramel Dressing

**EMERALD VALLEY LAMB LOIN \$44** GF

Chimichurri Marinated Lamb Loin, Polenta,  
Brussel Sprouts, Walnuts, Mustard,  
Maple Syrup, Cranberries, Beetroot Jus  
(Goonengerry, NSW)

## Desserts & Coffee

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

## 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.

**V = VEGETARIAN | VG = VEGAN**

**VGA = VEGAN AVAILABLE | DF = DAIRY FREE**

**GF = GLUTEN FREE | GFA = GLUTEN FREE AVAILABLE**

**EVOO = EXTRA VIRGIN OLIVE OIL**

**LUNCH: 11.30AM — 2.30PM**

**DINNER: 5.30PM — 9PM**

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



Discover upcoming live  
entertainment and special events.

ALPHONSUS

# Pizza

*Made The Italian Way!*

## 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

## FUNGHI 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

ALPHONSUS PIZZA & PASTA: 11.30AM — 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

## 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

## 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

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