

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

LYRE’S NON-ALCOHOLIC PIÑA COLADA
Lyre’s White Cane Spirit, Pineapple, Coconut Cream

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

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

ALPHONSUS



Pasta

All Pasta served with House-Baked Bread

GNOCCHI ORTAGGIO \$30 v
Peperonata Sauce, Pan Seared Gnocchi, Heirloom Carrots, Pine Nuts, Stracciatella, Grana Padano, Olive Oil, Garlic, Baby Spinach

VEGETALI ARROSTITO \$34 v, VG, DF
Rigatoni, Pumpkin, Capsicum, Onions, Olives, Spinach, Almonds, Olive Oil, Napoli, Garlic

RIGATONI AMATRICIANA \$34
Napoli Sauce, White Wine, Pancetta, Onion, Olives, Nduja, Stracciatella, Garlic, Olive Oil

FETTUCCINE BOSCAIOLA \$30
Pancetta & Mushroom Cream Sauce, White Wine, Garlic, Parsley, Grana Padano

Pizza

MARGHERITA \$27 v
Napoli Sauce, Fior Di Latte, Basil, Olive Oil

HAM & PINEAPPLE \$28
Napoli Sauce, Fior Di Latte, Ham, Pineapple

SALAMI \$29
Napoli Sauce, Fior Di Latte, Salami, Garlic Oil, Oregano

ORTO BUONO \$28 v, VGA
Napoli Sauce, Fior Di Latte, Basil, Spinach, Pumpkin, Artichoke, Capsicum, Olives, Pesto

FUNGHI FORMAGGI \$29 v, VGA
Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Chiodini, Grana Padano, Rocket

ALPHONSUS \$30
Napoli Sauce, Fior Di Latte, Salami, Roast Capsicum, Olives, Red Onion, Mushrooms

Our wood-fired pizzas feature a 12-inch base, fermented for 48 hours, resulting in a deliciously digestible pizza.

GLUTEN FREE BASES +\$6 EACH

V = VEGETARIAN
VGA = VEGAN AVAILABLE

SALMONÉ \$33
Olive Oil, Fior Di Latte, Citrus Salt, Salmon Mousse, Caviar, Spinach, Onions, Lemon, Dill

VESUVIUS GAMBERI \$33
Garlic Oil, Fior Di Latte, Prawns, Salami, Pecorino Mousse, Hot Honey, Parsley, Pecorino

BBQ CHICKEN & BACON \$29
BBQ Sauce, Fior Di Latte, Chicken, Bacon

BEEF BRISKET \$30
BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo

MEAT LOVERS \$30
BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Pancetta, Salami

WAGYU PESTO PISTACHIO \$34
Pesto, Fior Di Latte, Tomatoes, Wagyu Bresaola, Stracciatella, Grana Padano, Pistachio Crumbs, Rocket, Olive Oil

PROSCIUTTO CARCIOFI \$33
Garlic Oil, Fior Di Latte, Prosciutto, Artichoke, Rocket, Grana Padano

MEDITERRANEAN LAMB \$34
Napoli Sauce, Fior Di Latte, Garlic, Slow Cooked Lamb, Tomatoes, Tzatziki, Red Onion, Lemon, Oregano, Parsley

ADD
Nduja \$5
Prosciutto \$8
Wagyu Bresaola \$8
Prawns \$8
Burrata \$12

Chips

RUSTIC CHIPS \$12
SWEET POTATO CHIPS \$13

ALPHONSUS PIZZA IS AVAILABLE FOR TAKE-AWAY.

THE GLEN HOTEL

Est. 1863

BAR MENU

Signature Cocktails

- LA LYCHEE**
Lychee Vok, Rose Passion Alizé,
Cranberry, Sugar, Lemon
- MANGO PASSION PIÑA COLADA**
Malibu, Captain Morgan, Mango, Pineapple,
Passionfruit, Coconut Cream
- FIREY APPLE PIE**
Fireball, Jack Daniel’s Tennessee Apple,
Lemon, Apple
- NUTTY FOR HONEY**
Wild Turkey American Honey, Frangelico,
Lemon, Sugar, 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
- TIRAMISU**
Kahlúa, Frangelico, Chocolate,
Cold Brew Coffee, Cream
- SPICY MANGO MARG**
Casamigos Blanco Tequila, Cointreau, Lime,
Mango, Chilli
- 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

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 Gabbiano Prosecco D.O.C. Brut 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

