

ALPHONSUS



ALPHONSUS PIZZA & PASTA: 11.30AM-9PM

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 GLUTEN FREE BASES +\$6 EACH

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

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

DID YOU KNOW:

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

THE GLEN HOTEL

Est. 1863

SUMMER 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.

eat, drink, play, stay

Breads

CHEESY GARLIC BREAD \$11 v

Mozzarella, Tasty Cheese, Garlic

SOURDOUGH BRUSCHETTA \$18 (3) v

Heirloom Tomatoes, Smoked Fetta, Basil, Caramelised Apple Balsamic, Olive Oil

BURRATA SCHIACCIATA \$29 v

Pesto, Cherry Tomatoes, Basil, Pomegranate Molasses, Rocket, Olive Oil, Parmigiano

WOOD-FIRED PILLOW BREAD \$12 v, vg

Olive Oil, Parsley, Sea Salt

ADD

Prosciutto \$8

Wagyu Bresaola \$8

Burrata \$12

Small Plates

HARISSA CAULIFLOWER POPCORN

\$26 v, VG, DF, GF

Crispy Cauliflower Popcorn, Sweet & Sour Tahini, Chives, Parsley, Coriander, Pomegranate, Fried Garlic, Sesame Seeds

SALT & PEPPER CALAMARI \$23 GF

Shallow-Fried Calamari, Lemon, Aioli

LOBSTER SLIDERS \$29 (2) DF

Poached Lobster, Mayonnaise, Preserved Lemon, Caviar

BARRAMUNDI TACOS \$26 (3)

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

KOJI KARAAGE CHICKEN \$25 DF, GF

Pickled Vegetables, Peppers, Yuzu, Gochujang Mayo

STICKY PORK BELLY \$28 DF

Gochujang Glaze, Pickled Radish, Green Mango, Bean Sprouts, Shiso, Wombok Slaw, Candied Cashews, Yuzu, Sesame Seeds

Kids

RIGATONI NAPOLI \$13 v

MARGHERITA PIZZA (9-INCH) \$13 v

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

Salads

GRILLED PEACH SALAD \$26 v, GF

Rocket, Radicchio, Watercress, Fennel, Parsley, Basil, Mint, Candied Pecans, Bee Pollen, Goats’ Fetta, Confit Tomato, Lemon Verjuice Vinaigrette, Pomegranate Molasses

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

Halloumi \$8

Prosciutto \$8

Wagyu Bresaola \$8

Burrata \$12

From the Grill

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, Mustard

250G RUMP \$38 GFA

Southern Prime Beef
Sourced from both Grain-Fed and Pasture-Fed (Darling Downs Region of QLD)

180G EYE FILLET \$51 GFA

AMH White, Grain-Fed (Eastern Australia)

300G RIB FILLET BOUNTY PREMIUM \$52 GFA

Angus x British Breeds, Grain-Fed 100 Days, Aged 28 Days (NSW)

400G DRY AGED STRIPLOIN \$71 GFA

Bachelor Premium Black Angus, Grain-Fed MB2+

GRILLED CHICKEN & VEGETABLES \$15 DF, GF

CHICKEN NUGGETS & CHIPS \$14

CHICKEN BURGER & CHIPS \$15

CLASSIC CHEESEBURGER & CHIPS \$16

On the Side

Garden Salad \$10 v, VG, DF, GF

Rocket, Pecorino, Olive Oil, Apple Balsamic \$12 v, VGA, GF

Seasonal Greens, Goats Curd, Chilli Oil, Toasted Buckwheat \$13 v, VGA, DF

Roasted Vegetables, Herb Labneh, Buttered Honey Pine Nuts, Bush Spice \$13 v, GF

Duck Fat Potatoes \$13 DF, GF

Rustic Chips \$12 v, VG, DF, GF

Sweet Potato Chips \$13 v, VG, DF, GF

Pub Favourites

CHICKEN BURGER \$26 (GFA +\$4)

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

18HR HOUSE CURED, BOUNTY PREMIUM BEEF BRISKET BURGER \$27 (GFA +\$4)

Potato Bun, Slow Cooked Beef Brisket, House Slaw, Cheese, Bread & Butter Pickles, Comeback Sauce, Rustic Chips

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

THE GLEN BURGER \$27 (GFA +\$4)

Potato Bun, 200g Wagyu Patty, Lettuce, Tomato, Cheese, Beetroot, Bread & Butter Pickles, Special Sauce, Rustic Chips

ADD

Maple Bacon \$7

Wagyu Beef Patty \$10

Fried Egg \$5

CHICKEN SCHNITZEL \$27

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

CHICKEN PARMIGIANA \$30

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

NORTH QUEENSLAND CRISPY SKIN BARRAMUNDI \$39 GF

Garden Salad, Rustic Chips, Aioli

ROAST OF THE DAY \$27 GFA

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

Signature Plates

18HR HOUSE CURED, SLOW COOKED

BOUNTY PREMIUM BRISKET \$35 GF

Garden Salad, Rustic Chips, Red Wine Jus

HOUSE CURED PORK RIBS \$45

House Slaw, Rustic Chips, Smokey BBQ Sauce

350G BORROWDALE PORK CUTLET \$46

Burnt Apple, Caramelised Leek & Cabbage Croquet, Verjuice Glazed Baby Carrot, Watercress, Kale, Pork Jus

ATLANTIC KING SALMON \$45 GF

Laksa Sauce, Lime Rice, Coconut, Snow Pea, Bean Sprouts, Pickled Dragon Fruit, Mango, Fried Shallot, Garlic

DUKKA CRUSTED LAMB RACK \$49 DF GFA

Garden Pea Puree, Zucchini Noodles, Parsley, Chervil, Chives, Mint, Rocket, Broad Beans, Lemon, Olive Oil, Candied Tomato, Pomegranate, Jus

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.

LUNCH: 11.30AM-2.30PM

DINNER: 5.30PM-9PM

ALPHONSUS PIZZA & PASTA:

11.30AM-9PM

AVAILABLE FOR TAKE-AWAY

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

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

Desserts & Coffee

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