

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 Curaçao, 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

SMOKEY OLD FASHIONED

Talisker Aged 10 Years, Sugar, Bitters

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

Pizza
Made The Italian Way!

Pasta

All Pasta served with House-Baked Bread

GNOCCHI QUATTRO FORMAGGI \$32 v

Fior Di Latte, Gorgonzola, Asiago, Cream, Parmigiano Reggiano, Pumpkin, Pine Nuts, Spinach, Kale

RIGATONI VERDURE \$34 v, VG, DF

Napoli Sauce, Tomatoes, Olives, Semi-Dried Tomatoes, Spinach, Kale, Onions, Olive Oil, Almond Flakes

RIGATONI AMATRICIANA \$34

Napoli Sauce, White Wine, Pancetta, Onion, Olives, Nduja, Stracciatella, Garlic, Olive Oil

FETTUCCINE BOSCAIOLA \$32

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

Pizza

MARGHERITA \$28 v

Napoli Sauce, Fior Di Latte, Basil, Olive Oil

HAM & PINEAPPLE \$30

Napoli Sauce, Fior Di Latte, Slow Cooked Shredded Ham, Oven Roasted Pineapple

SALAMI \$29

Napoli Sauce, Fior Di Latte, Salami, Garlic Oil, Oregano

FUNGHI FORMAGGI \$29 v, VGA

Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Chiodini, Grana Padano, Rocket

FORMAGGI E VERDURE \$32 v

Gorgonzola Sauce, Fior Di Latte, Scarola, Semi-Dried Tomatoes, Purple Potatoes, Tomatoes, Parmigiano Reggiano, Olive Tapenade, Olive Oil

CAPRICCOSA \$32

Napoli Sauce, Fior Di Latte, Slow Cooked Shredded Ham, Mushrooms, Artichoke, Olive Tapenade, Olive Oil

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

ALPHONSUS \$30

Napoli Sauce, Fior Di Latte, Salami, Roast Capsicum, Olives, Red Onion, Mushrooms

SALMONE \$34 [A]

Olive Oil, Fior Di Latte, Citrus Salt, Salmon Mousse, Caviar, Spinach, Onions, Lemon, Dill

VESUVIUS GAMBERI \$33 [I]

Garlic Oil, Fior Di Latte, Prawns, Salami, Nduja, 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, Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo

MEAT LOVERS \$30

BBQ Sauce, Fior Di Latte, Braised Beef Brisket, Salami, Slow Cooked Shredded Ham

WAGYU PESTO PISTACHIO \$35

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, Tzatziki, Lemon, Oregano, Tabouli

ADD

Nduja \$5

Prosciutto \$9

Prawns \$9 [I]

Wagyu Bresaola \$9

Burrata \$14

Chips

RUSTIC CHIPS \$13

SWEET POTATO CHIPS \$14

THE
GLEN HOTEL
Est. 1863

BAR MENU

Signature Cocktails

LA LYCHEE

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

MANGO PASSION PIÑA COLADA

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

FIERY 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

TIRAMISU

Kahlúa, Frangelico, Chocolate, Cold Brew Coffee, Cream

SPICED COCONUT MARGARITA

Olmecca Altos Plata Tequila, Coconut Cream, Lime, Chilli

SPICY MANGO MARGARITA

Casamigos Blanco Tequila, Cointreau, Lime, Mango, Chilli

ALIZÉ IN WONDERLAND

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

LEMON MERINGUE

Absolut Vanilla Vodka, Licor 43, Lemon Curd, Lemon

SNICKERTINI

Baileys, Skrewball Peanut Butter Whiskey, Cream, Chocolate, Salted Caramel



FOLLOW & TAG US: @glenhotel

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

Perrier-Jouët Grand Brut NV France

Perrier-Jouët Blason Rosé 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

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

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 Cabernet Sauvignon
Barossa, SA

Torbreck Woodcutters Shiraz
Barossa, 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

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

