

THE  
**GLEN HOTEL**  
Est. 1863

## **WINTER 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

### ALPHONSUS GRAZING PLATE \$42 v

Mini Pillow Bread, Burrata, Wagyu Bresaola, Gochugaru Salami, Squid Ink Black Truffle Salami, Artichoke, Tomatoes, Sicilian Green Olives, Semi-Dried Tomatoes, Olive Oil

### WOOD-FIRED PILLOW BREAD \$14 v, VG

Olive Oil, Parsley, Sea Salt

#### ADD

Prosciutto \$9

Wagyu Bresaola \$9

Burrata \$14

## Small Plates

### FALAFELS \$26 (3) v, VG, DF, GF

Hummus, Tabouli, Pomegranate, Crisp Tortilla, Sumac, Olive Oil, Preserved Lemon, Toun

### SALT & PEPPER CALAMARI \$24 GF [1]

Shallow-Fried Calamari, Lemon, Aioli

### KING PRAWN ROLL \$29 (2) [1]

Shichimi Crumbed King Prawn, Zesty Apple Remoulade, Watercress, Flying Fish Roe

### BARRAMUNDI TACOS \$27 (3) [1]

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

### KOJI KARAAGE CHICKEN \$26 DF, GF

Pickled Vegetables, Peppers, Yuzu, Gochujang Mayo

### CRISPY PORK BELLY \$28 DF, GF

Peanut Nam Jim, Pickled Apple, Radish, Chilli, Coriander, Mint, Shallot, Fried Garlic

## Kids

### RIGATONI NAPOLI \$13 v

### MARGHERITA PIZZA (9-INCH) \$13 v

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

## Salads

### QUINOA SALAD \$27 v, GF

Rocket, Radicchio, Spinach, Kale, Quinoa, Broad Bean, Chickpea, Peppers, Cucumber, Currants, Apple, Parsley, Mint, Sunflower Seeds, Smoked Fetta, Green Goddess Dressing

### CAESAR \$24 GFA

Baby Cos, Double Smoked Bacon, Grana Padano, Herb Crusted Croutons, Poached Egg, Parmesan Dressing

#### TOPPERS

Smoked Salmon \$9 [A]

Grilled Chicken Breast \$9

Halloumi \$9

Prosciutto \$9

Wagyu Bresaola \$9

Burrata \$14

## 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, Dijon Mustard, Seeded Mustard, Hot English Mustard

### 250G RUMP \$39 GFA

Southern Prime Beef

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

### 180G EYE FILLET \$52 GFA

AMH White, Grain-Fed (Eastern Australia)

### 300G RIB FILLET

### BOUNTY PREMIUM \$54 GFA

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

### 400G DRY AGED STRIPLOIN \$73 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 **\$11** V, VG, DF, GF

Rocket, Pecorino, Olive Oil,  
Apple Balsamic **\$13** V, VGA, GF

Seasonal Greens, Goats Curd, Chilli Oil,  
Toasted Buckwheat **\$14** V, VGA, DF

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

Duck Fat Potatoes **\$13** DF, GF

Rustic Chips **\$13** V, VG, DF, GF

Sweet Potato Chips **\$14** V, VG, DF, GF

## Pub Favourites

**CHICKEN BURGER \$27** (GFA +\$4)

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

**18HR HOUSE CURED, BOUNTY PREMIUM  
BEEF BRISKET BURGER \$28** (GFA +\$4)

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

**VEGAN BURGER \$27** V, VG, DF (GFA +\$4)

Potato Bun, Spiced Pea, Broad Bean & Spinach  
Patty, Tabouli, Lettuce, Toum, Avocado Crema,  
Rustic Chips

**THE GLEN BURGER \$28** (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 \$28**

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

**CHICKEN PARMIGIANA \$31**

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

**NORTH QUEENSLAND CRISPY SKIN  
BARRAMUNDI \$40** GF [A]

Garden Salad, Rustic Chips, Aioli

**ROAST OF THE DAY \$28** GFA

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

## Signature Plates

**18HR HOUSE CURED, SLOW COOKED  
BOUNTY PREMIUM BRISKET \$36** GF

Garden Salad, Rustic Chips, Red Wine Jus

**HOUSE CURED PORK RIBS \$46**

House Slaw, Rustic Chips, Smokey BBQ Sauce

**TWICE COOKED PORK BELLY \$47** GF

Gorgonzola Mash Potato, Waldorf Salad, Apple,  
Celery, Walnuts, Grapes, Parsley, Creamy  
Dressing, Red Wine Jus

**CRISPY SKINNED ATLANTIC  
SALMON \$47** DF, GF [A]

Green Curry Sauce, Coconut Rice, Bok Choy,  
Daikon, Bamboo Shoots, Basil, Lychee, Papaya,  
Shallot, Coconut, Garlic, Herb Coconut Oil

**LAMB RACK \$52** GF

Roasted Peperonata, Confit Garlic, Herb Oil,  
Spinach, Harissa, Goats Curd

### 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**

**SEAFOOD COUNTRY OF ORIGIN**

**[A] = AUSTRALIAN**

**[I] = IMPORTED**

**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!

# ALPHONSUS

# Pizza

*Made The Italian Way!*

ALPHONSUS PIZZA & PASTA: 11.30AM-9PM

## 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 GLUTEN FREE BASES +\$6 EACH

### 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, V&A

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

### 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

### DID YOU KNOW:

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