

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



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

Please note: Olives may contain pits or pit fragments.

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 Bresaoia, 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 Bresaoia \$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
Olmeca 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

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

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

