
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

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 [I]

Shallow-Fried Calamari, Lemon, Aioli

KING PRAWN ROLL \$29 (2) [I]

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

BARRAMUNDI TACOS \$27 (3) [I]

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, Tourn, 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.

Please note: Olives may contain pits or pit fragments.