

WINES *Glass / Bottle*

FIZZ

Redbank 'Emily' Brut Cuvée <i>Victoria</i>	8.5	37
Guerrieri Rizzardi Prosecco <i>(extra dry) Veneto IT</i>	11	49

WHITE

Nick O'Leary Riesling <i>Canberra District</i>	13	60
12,000 Miles Pinot Gris <i>Gladstone</i>	11	49
Mr. Mick Pinot Grigio <i>Clare Valley</i>	9	39
Blind Corner Chenin Blanc <i>Margaret River (bio)</i>	12	55
Babich Sauvignon Blanc <i>Marlborough</i>	9.5	42
Tellurian Marsanne Fiano Riesling <i>Heathcote (org)</i>	10	46
'Johnny Q' Chardonnay <i>Adelaide Hills</i>	8.5	37
Scarborough Chardonnay <i>Pokolbin</i>	12	55

ROSÉ

Irvine Pimitivo Rosé <i>Eden Valley</i>	9	40
Triennes Cinsault Grenache Syrah Merlot Rosé <i>Provence</i>	12	55

RED

Georges Du Boeuf Gamay <i>Beaujolais</i>	9	40
Underground Pinot Noir <i>Mornington Peninsula</i>	10	45
Shaky Bridge Pinot Noir <i>Central Otago</i>	14	65
Nugan Estate Sangiovese <i>King Valley</i>	12	55
Magpie Estate Grenache Mataro Shiraz <i>Barossa Valley</i>	10	46
Ross Hill Cabernet Sauvignon <i>Orange</i>	10.5	48
'Johnny Q' Shiraz <i>Barossa Valley</i>	8.5	37
Domaine 'Naturaliste' Syrah <i>Margaret River</i>	11	50
Pulenta 'La Flor' Malbec <i>Mendoza</i>	13	60

AFTERS

Woodstock Moscato <i>McLaren Vale (500ml)</i>	8	38
Scarborough Late Harvest Semillon <i>Pokolbin (375ml)</i>	12	42

JOIN THE GLEBE COMMUNITY

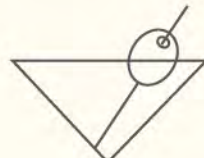
Sign up at the bar and enjoy happy hour prices plus a \$20 bar tab to spend at the bar on your birthday!

TAP BEER & CIDER *Schooner / Pint / Jug*

Young Henry's Cloudy Cider 4.6%
Furphy 4.4%
Tooheys New 4.6%
Hahn Super Dry 4.6%
Heineken 5.0%
Wayward <i>Every Day Ale</i> 4.2%
Vale Ale <i>'Knee Slapper' Pilsner</i> 5.0%
Stone & Wood <i>Pacific Ale</i> 4.4%
Grifter <i>Pale Ale</i> 5.0%
Little Creatures <i>Pale Ale</i> 5.2%
White Rabbit <i>Dark Ale</i> 4.9%
Guinness 4.2%

COCKTAILS all 18

- Martini *classic, espresso, French*
- Tommy's Margarita
- Cosmopolitan
- Caiprioska
- 'The Glebe' Gimlet
- Negroni
- Mojito
- Old Fashioned
- Bellini 12



SPRITZ all 16

- Aperol Spritz *Aperol, prosecco, soda, orange*
- Strawberry Spritz *Poor Tom's strawberry gin, wild strawberry liqueur, prosecco, soda, lemon, strawberry*
- Bombay Spritz *Bombay, elderflower, tonic, cucumber*
- Sherry Spritz *Fino sherry, Archie Rose gin, prosecco, soda, lemon, basil*

MEMBERS' HAPPY HOUR

Monday to Friday: 5pm—7pm	
Local house schooners / pints	5 / 8
Glasses of local house bubbles & house wine	5
Espresso Martinis	12
Aperol Spritz	12



THE GLEBE
HOTEL



MENU

SMALL PLATES

Chargrilled asparagus romesco, croutons (v)	16
Poached salmon crème fraiche, dill, toasted sourdough	18
Octopus kipfler, chilli & citrus butter, bloody Mary aioli (gf)	18
Charcuterie mixed pickles (gf)	16
Chargrilled veal tongue mustard, onion puree, jus (gf)	16
Crisp lamb belly torched baby gem, salsa verde	18

MAINS

Casaréccé broccoli, chilli, garlic, pecorino, lemon pangrattato (v)	26
Chargrilled tuna loin Nicoise salad (gf)	32
Berkshire pork chop caramelized fennel, pickled mustard caviar, fennel salad (gf)	32
Slow cooked lamb shoulder ragù pappardelle, gremolata, grana padano	30
Daily specials market fresh	MP

STEAKS

200g wagyu rump cap 8+	37
220g eye fillet	38
250g sirloin	28
300g scotch fillet	36

Served with rocket, watercress & pickled eschallot, fat chips & a choice of mushroom, peppercorn sauce, Café de Paris butter, red wine jus (gf)

THE GLEBE MIXED GRILL FOR TWO 75

Steak, sausage, bacon, crisp lamb belly, chargrilled tongue, roast tomato, garlic mushroom, onion rings, fried egg, gravy, fat chips (gf available)

SNACKS

House marinated olives (v, gf)	8
Baked garlic baguette chilli oil (v) (+cheese 3)	6
Whipped feta & roast garlic dip lemon, grilled flat bread (v)	12
Cauliflower pakoras cucumber yoghurt (v, gf)	10
Cone of fish fingers (3) tartare	12
Chicken wings (9) hot sauce, ranch sauce (gf)	10
Scotch egg mustard mayo	6

SIDES

Baby gem cucumber, radish, vinaigrette (v, gf)	9
Onion rings sea salt & malt vinegar (v)	8
Zucchini bacon, lemon crumb	10
Chargrilled broccoli anchovy & molasses butter (gf)	10
Fat chips / fries (v)	8
Sourdough whipped butter, Maldon salt	3 pp

DESSERTS

Affogato / liqueur	9 / 15
Lemon tart raspberries, vanilla cream (v)	12
Milk chocolate & almond parfait mocha mousse, honeycomb (v)	12
Cheese & condiments (gf available)	9 each

KIDS MENU 10 each

Tomato pasta
Fish & fries, tomato sauce
Crumbed chicken & fries
Sausage, mash & peas

Lunch Saturday—kids eat free! One kids meal with every adult main course ordered.

SALADS

Tomato & mixed grains spinach, olives, sumac, coriander, pomegranate molasses (v, gf)	16
Chickpea & tabouli charred corn, feta, preserved lemon, harissa (v, gf)	17
Poached chicken white cabbage, fennel, parmesan, mint, roast garlic & lemon dressing (gf)	18

COUNTER MEALS

Eggplant schnitzel chilli, tomato & olive (v)	20
Fish & fat chips pale ale battered, mushy peas, lemon & tartare	25
Chicken schnitzel crispy chat potatoes, broccoli, rosemary salt, mushroom sauce	24
Pork Cumberland sausages mash, garden peas, onion jus (gf)	22
Steak & Guinness pie buttered greens, mash & gravy	25

BURGERS & SANDWICHES

Fish finger sandwich baby gem, tartare, lemon	18
Buttermilk fried chicken burger aioli, iceberg, tomato, hot sauce	18
The Glebe cheese burger American cheese, pickles, iceberg, burger sauce	18
Wagyu beef brisket Reuben Swiss cheese, pickles, mustard, red sauerkraut	18
All served with fries	

LUNCH SPECIAL Monday to Thursday

All salads, burgers and sandwiches	12
Counter meals	15
With any drink purchase	

v - vegetarian
gf - gluten free

SUNDAY ROAST with all the trimmings

Your choice of two roasts	24
With a dessert	30

Sundays only, until sold out

INNER WEST'S BEST LONG LUNCH

STARTER - for the table

House marinated olives & sourdough whipped butter, Maldon salt

MAIN - choose two for the table

Roast butternut pumpkin potato, sage & goats cheese pie, watercress (v)

Whole baked snapper baby capers, lemon & parsley butter (gf)

Thyme & garlic roasted free range chicken chicken gravy (gf)

12 hour slow braised lamb shoulder salsa verde, jus (gf)

SIDES - choose two for the table

Baby gem cucumber, radish, vinaigrette (v, gf)

Chargrilled broccoli anchovy & molasses butter (gf)

Shoestring fries

Champ

DESSERT - for the table

Dark chocolate ganache ginger biscuit, mocha mousse, honeycomb

Set menu 50 pp

with bottomless beer or rosé* 75 pp

with bottomless beer or rosé* plus a 100 pp

cocktail on arrival and one to finish

*Two hour package

Available for confirmed bookings of 8 or more
Friday to Sunday 12 to 2:30pm

DINING & FUNCTIONS

Having a party?

Our Stables Bar & Grill, Beer Garden and Nude Bar cater to individual bookings & groups of 10–150

For reservations and function information call 9692 0414