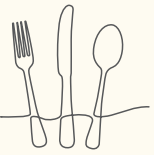


BAR MENU



SALADS ADD LENTIL PATTIE +\$5 / CHICKEN +\$6

THAI STICKY RICE SALAD	20
<i>bbq broccoli, chilli, sesame, black lime salt, ginger & garlic dressing (gf)</i>	
ROAST PUMPKIN & BEETROOT SALAD	19
<i>alfalfa sprouts, basil pesto, chilli pepitas (gf, vgc)</i>	

COUNTER MEALS

RICOTTA & SPINACH LASAGNA	24
<i>roquette & pickled eschalot salad</i>	
FISH & FAT CHIPS	29
<i>pale ale battered, mushy peas, lemon & tartar (gc)</i>	
CHICKEN SCHNITZEL	27
<i>gremolata buttered kipflers, roquette & eschalot salad</i>	
CHICKEN PARMI	28
<i>baby gem salad, fries</i>	
PORK CUMBERLAND SAUSAGES	28
<i>mash, garden peas, onion gravy (gf)</i>	
BEEF & GUINNESS PIE	32
<i>buttered greens, mash & onion gravy</i>	
250g SIRLOIN	38
<i>roquette & pickled eschalots, fries & a choice of mushroom/pepper sauce (gc)</i>	

SUNDAY ROAST

A choice of three roasts—\$34
Add a dessert—\$7

**gf—gluten free / *gc—gluten with changes
*please advise if celiac
vg—vegan / vgc—vegan with changes
10% surcharge is applicable on public holidays
1.5% merchant fee is applied to all card transactions.
Specials are unavailable on public holidays*

BURGERS & SANDWICHES

ALL SERVED WITH FRIES

LENTIL & TOFU BURGER	23
<i>beetroot jam, baby gem, vegan mayo (gc, vgc)</i>	
THE GLEBE BURGER + \$6 ADD A PATTY	24
<i>beef patty, iceberg, Mac style sauce, house pickles, American cheese (gc)</i>	
GRILLED CHICKEN SANDWICH	22
<i>ricotta, pickled pear, baby gem, toasted focaccia (gc)</i>	

BAR SNACKS & PLATES

CRISP FRIED GREEN OLIVES	10
<i>pimiento, aioli (vg)</i>	
HOUSE GARLIC FOCACCIA	8
<i>chilli oil, parmesan (vgc)</i>	
HAM SCOTCH EGG	10
<i>Branston pickle</i>	
CUMIN SPICED PUMPKIN DIP	16
<i>chilli pepitas, flat bread (gc, vg)</i>	
CRISP FRIED CALAMARI	22
<i>chilli & black lime salt, fermented chilli aioli (gf)</i>	
BRISKET & BLACK PEPPER BAKE	20
<i>bone marrow butter, cheddar</i>	
ONION RINGS	13
<i>sea salt & malt vinegar</i>	
FRIES / FAT CHIPS (gf)	10/12
EXTRA SAUCE	3
<i>onion gravy (gf), red wine jus (gf), mushroom or pepper sauce</i>	

SWEETS

AFFOGATO / LIQUER	9 / 18
PINEAPPLE UPSIDE DOWN CAKE	14
<i>rum soak, toasted coconut, coconut ice-cream</i>	
DARK CHOCOLATE MOUSSE	14
<i>roasted pear, spiced honey, sable biscuit (gf)</i>	
CHEESE & CONDIMENTS (gc)	10 / 45g
<i>choice of washed rind, blue & cheddar</i>	

BAR MENU



FIZZ

REDBANK 'EMILY' <i>Brut Cuvée</i> VIC	9.5 / 44
GUERRIERI RIZZARDI <i>Prosecco</i> ITL	14 / 65
LOUISE BOULIOTT <i>Blanc de Blanc</i> FRC	18 / 86

WHITE

TELLURIAN <i>Fiano</i> Heathcote VIC	14 / 65
NICK O 'LEARY <i>Riesling</i> Canberra District ACT	13.5 / 62
MR MICK <i>Pinot Grigio</i> Clare Valley SA	11 / 49
ATTAWOODS '3 <i>Pinot Gris</i> Macedon Ranges VIC	15 / 69
BABICH <i>Sauvignon Blanc</i> Marlborough NZ	13 / 59
JOHNNY Q <i>Chardonnay</i> South Australia	9.5 / 44
SCARBOROUGH <i>Chardonnay</i> Broke NSW	14 / 65

ROSÉ & ORANGE

TURKEY FLAT <i>Grenache Rosé</i> Barossa SA	12 / 55
L'ARNAUDE <i>Rosé IGP</i> Mediterranean Provence FRC	14 / 65
BLIND CORNER Orange in colour <i>Pinot Gris Blanc</i> (VG) Margaret River WA	12 / 55

RED

UNDERGROUND <i>Pinot Noir</i> Mornington VIC	12 / 55
SHAKY BRIDGE <i>Pinot Noir</i> Central Otago NZ	16.5 / 76
SEW & SEW <i>Grenache Shiraz Mataro</i> McLaren Vale SA	14 / 65
VIEUX NAUDIN <i>Merlot Cab Franc</i> Bordeaux FRC	13 / 59
ROSS HILL 'TOM' <i>Cabernet Sauvignon</i> Orange NSW	13.5 / 62
JOHNNY Q <i>Shiraz</i> South Australia	9.5 / 44
KT '5452' <i>Shiraz</i> (ORG) Clare Valley SA	14 / 65
LA FLOR PULENTA <i>Malbec</i> Mendoza ARG	15 / 69

AFTER

SCARBOROUGH 'Late Harvest' <i>Semillon</i> Pokolbin NSW 90ml	13 / 48
WOODSTOCK <i>Moscato</i> (VG) McLaren Vale SA 120ml	11 / 42

THE GLEBE 'BOTTOMLESS' LUNCH

Three course sharing menu + BOTTOMLESS
2HR ROSE or PINOT \$89PP

BOTTOMLESS + SPRITZ on arrival + COCKTAIL to finish \$114PP
ADD BEER & BUBBLES +\$10PP

*conditions apply

MEMBERS HAPPY HOUR

MON-FRI, 4PM-6PM

TAP BEERS FROM \$6

WINES FROM \$6

WEEKEND SPECIAL

APEROL SPRITZ \$12

ESPRESSO MARTINI \$15

COCKTAILS ALL \$20

MARTINI: *Classic, Espresso, French*

TOMMY'S MARGARITA

COSMOPOLITAN

CAIPIROSKA

'THE GLEBE' GIMLET

NEGRONI

MOJITO

OLD FASHIONED

BELLINI-\$14

SPRITZERS ALL \$18

APEROL SPRITZ

STRAWBERRY SPRITZ

*Poor Tom's strawberry gin, fraise,
prosecco, soda*

BOTANICAL SPRITZ

*Bombay, Elderflower, tonic,
cucumber*

BLOODY SPRITZ

*Four pillars shiraz gin,
ruby grapefruit, prosecco*

SLOE SPRITZ

*Plymouth Sloe gin, cassis,
prosecco, soda*

CRODINO

non-alcoholic Aperitivo
(vg) 0.0% - \$9

KIDS MENU \$12 EACH

TOMATO PASTA

FISH & FRIES

SCHNITZEL & FRIES

SAUSAGE & MASH

*LUNCH SATURDAY - KID'S EAT FREE!

ICE CREAM-\$6

*conditions apply

We would like to acknowledge the Gadigal people of the Eora Nation, the traditional custodians of this land, and pay our respects to Elders past, present and emerging.