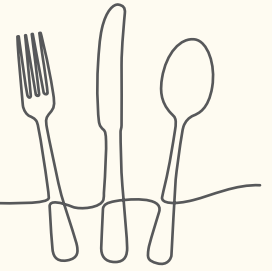




# THE GLEBE HOTEL

## FOOD



### BAR SNACKS & PLATES

CRISP FRIED GREEN OLIVES <i>pimiento, aioli (vg)</i>	10
HOUSE GARLIC FOCACCIA <i>chilli oil, parmesan (vgc)</i>	8
HAM SCOTCH EGG <i>Branston pickle</i>	10

CUMIN SPICED PUMPKIN DIP <i>chilli pepitas, flat bread (gc, vg)</i>	16
CRISP FRIED CALAMARI <i>chilli &amp; black lime salt, fermented chilli aioli (gf)</i>	22
BRISKET & BLACK PEPPER BAKE <i>bone marrow butter, cheddar</i>	20

SMOKED CARROT TERRINE <i>pickled mustard vinaigrette, beetroot jam (gf, vg)</i>	20
BRAISED STUFFED SQUID <i>nduja, chorizo, parsley, sour dough</i>	25
SALT COD & POTATO SMORREBROD <i>parsley mayo, rye bread, pickled cucumber, dill (gc)</i>	23

### COUNTER MEALS

RICOTTA & SPINACH LASAGNA <i>roquette &amp; pickled eschalot salad</i>	24
FISH & FAT CHIPS <i>pale ale battered, mushy peas, lemon &amp; tartar (gc)</i>	29
CHICKEN SCHNITZEL <i>gremolata buttered kipflers, roquette &amp; eschalot salad</i>	27
CHICKEN PARMI <i>baby gem wedge, fries</i>	28
PORK CUMBERLAND SAUSAGES <i>mash, garden peas, onion gravy (gf)</i>	28
BEEF & GUINNESS PIE <i>buttered greens, mash &amp; onion gravy</i>	32



### MAIN

HOUSE MADE GNOCCHI <i>burnt broccoli, broccoli cream, walnuts, cavalo nero, gorgonzola (vgc)</i>	32
SAFFRON & PORK SAUSAGE RISOTTO <i>lardo, parmesan (gf)</i>	32
OVEN BAKED SALMON FILLET <i>pressed potato, smoked fish soup, rouille (gc)</i>	34
PAN ROASTED PORK LOIN <i>ham croquette, grilled cavalo nero, mustard &amp; horse radish cream</i>	33
BRAISED LAMB SHANK <i>pearl barley stew, roasted pumpkin, mint pesto (gc)</i>	34

### SIDES

BRICKFIELDS BREAD <i>whipped butter, sea salt</i>	5
COS WEDGE SALAD <i>sumac eschalot, pangrattato, lemon &amp; dill yoghurt (gc, vg)</i>	15
ROAST CAULIFLOWER <i>bone marrow, cheddar (gf)</i>	15
ROAST PUMPKIN <i>ricotta, spiced honey, chilli pepitas (gf)</i>	14
ONION RINGS <i>sea salt &amp; malt vinegar</i>	13
FRIES / FAT CHIPS (gf)	10/12
EXTRA SAUCE <i>onion gravy (gf), red wine jus (gf), mushroom or pepper sauce</i>	3

### GRILL

GRILL OF THE DAY	MP
200G EYE FILLET	49
250G SIRLOIN	38
300G SCOTCH FILLET MB3+	54

*Served with roquette & pickled eschalot, fat chips & a choice of red wine jus (gf) Café de Paris butter, mushroom / peppercorn sauce*

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

THAI STICKY RICE SALAD <i>bbq broccoli, chilli, sesame, black lime salt, ginger &amp; garlic dressing (gf)</i>	20
ROAST CAULIFLOWER SALAD <i>green beans, golden raisins, pearl barley, capers, piccalilli dressing (gc, vgc)</i>	19
ROAST PUMPKIN & BEETROOT SALAD <i>alfalfa sprouts, basil pesto, chilli pepitas (gf, vgc)</i>	19

### BURGERS & SANDWICHES ALL SERVED WITH FRIES

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

### SWEETS

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

### KIDS MENU \$12 EACH

TOMATO PASTA  
FISH & FRIES  
SCHNITZEL & FRIES  
SAUSAGE & MASH  
\*LUNCH SATURDAY — KID'S EAT FREE!  
ICE CREAM—\$6  
*conditions apply*

\*gf—gluten free / \*gc—gluten free 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  
A discretionary 10% service fee is applied to group bookings of 12+ persons in our dining room & loft  
Prices are subject to change / Regretfully we are unable to split bills with waited service in our dining room & loft

### MON - THUR LUNCH

\*SALADS, BURGERS & SANDWICHES 15  
COUNTER MEALS 20  
Public bar service only, with any drink purchase  
\*conditions apply

### ALL DAY FRIDAY \* ALL BURGERS 18

Public bar service only  
\*excluding daily specials

### SUNDAY ROAST

A choice of three roasts—\$34  
Add a dessert—\$7  
Sundays only, until sold out

### PRIVATE DINING & FUNCTIONS

P: 9692 0414  
E: info@theglebehotel.com.au  
Instagram: @glebehotel

### 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



## DRINK

### WINES BY THE GLASS

#### FIZZ

REDBANK 'EMILY' <i>Brut Cuvée</i> VIC	9.5 / 44
GUERRIERI RIZZARDI <i>Prosecco</i> ITL	14 / 65
LOUIS 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

#### AFTERS

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

#### 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 <i>Orange in colour</i> <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 / 78
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

### COCKTAILS ALL \$20

MARTINI: *classic, espresso, French*  
TOMMY'S MARGARITA  
COSMOPOLITAN  
CAIPRIOSKA  
'THE GLEBE' GIMLET  
NEGRONI  
MOJITO  
OLD FASHIONED  
BELLINI—\$14

### MEMBERS HAPPY HOUR

MON-FRI, 4PM—6PM  
TAP BEERS FROM \$6  
WINES FROM \$6

### WEEKEND SPECIAL

APEROL SPRITZ \$12  
ESPRESSO MARTINI \$15

### 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-acoholic Apertivo (vg) 0.0% - \$9

### \*MONDAY NIGHT

250G RUMP—\$20  
W.CHIPS  
ROQUETTE & PEPPER SC.

### \*TUESDAY NIGHT

2-4-1 MEAL DEAL  
SALADS, BURGERS, SANDWICHES,  
COUNTER MEALS, RUMP STEAK

### \*WEDNESDAY NIGHT

CHICKEN SCHNITZEL—\$18  
TRIVIA, 7:30PM

### \*THURSDAY NIGHT

CURRY & A CAN—\$28  
PICK THE JOKER

\*Only available with bar service in our public bar, beer garden & Nude

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.