



THE GLEBE HOTEL

FOOD



BAR SNACKS & PLATES

HOUSE MARINATED OLIVES	8
HOUSE GARLIC FOCACCIA <i>chilli oil, parmesan</i>	6
MUSHROOM AL PASTOR TACOS <i>charred pineapple, corn salsa (gf, vg)</i>	15
BROAD BEAN & WALNUT DIP <i>charred snow peas, lemon oil, flat bread (gc, vg)</i>	15

CALAMARI <i>chilli & black lime salt, citrus aioli (gf)</i>	18
BEEF TARTARE <i>cured egg yolk, toast</i>	20
STRACCIATELLA DI BUFALA <i>roast baby beets, herb dressing, mint oil, crispy basil, croûte (gc)</i>	22

FISH CHARCUTIER <i>salmon pastrami, salt cod scotch quail egg, house pickle, lavosh, sauce Verde</i>	20
CHAR GRILLED TIGER PRAWNS <i>fermented chilli butter, shaved zucchini & fennel salad (gf)</i>	22
CHICKEN & PORK TERRINE <i>pickled cucumber, chutney, toast (gc)</i>	18

COUNTER MEALS

MISO GLAZED EGGPLANT <i>edamame puree, pickled daikon salad, sweet potato croquette (gf, vg)</i>	20
FISH & FAT CHIPS <i>pale ale battered, mushy peas, lemon & tartare</i>	25
CHICKEN SCHNITZEL/PARMY 24/25 <i>fennel slaw, fries</i>	24/25
PORK CUMBERLAND SAUSAGES <i>mash, garden peas, onion gravy (gf)</i>	24
BEEF & GUINNESS PIE <i>buttered greens, mash & onion gravy</i>	25



BURGERS & SANDWICHES

ALL SERVED WITH FRIES

MISO TOFU BURGER <i>shredded cabbage, vegan mayo, house pickles (vgc)</i>	17
THE GLEBE BURGER <i>smokey burger sauce, house pickles, swiss cheese</i>	18
CHICKEN SANDWICH <i>pea pesto mayo, avocado, rocket</i>	18

MAINS

HOUSE MADE GNOCCHI <i>snow pea, spinach, pea pesto, macadamia cheese (vg)</i>	28
CONFIT ATLANTIC SALMON FILLET <i>tagliatelle, charred peppers, chilli & confit garlic</i>	30
BUTTERFLIED SAND WHITING 'pan fried' <i>crispy kipfler, green beans, preserve lemon & herb butter (gf)</i>	32
WHOLE GRILLED SPATCHCOCK <i>marinated green & yellow zucchini, chermoula & sweetcorn puree (gf)</i>	30
LAMB BACK STRAP 'served pink' <i>black garlic & potato galette, charred pickled onions, English peas, jus (gf)</i>	32

STEAKS

200G WAGYU RUMP CAP	38
220G EYE FILLET	39
250G SIRLOIN	29
300G SCOTCH FILLET	37

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

SWEETS

AFFOGATO / LIQUEUR	9 / 15
BLUEBERRY PAVLOVA <i>blueberry & cream cheese sorbet, lemon curd (gf)</i>	12
SALTED CARAMEL TART <i>Macadamia ice-cream</i>	12
CHEESE & CONDIMENTS (gc)	9ea

SIDES

BRICKFIELDS BREAD <i>whipped butter, sea salt</i>	3ea
BUTTER LEAF SALAD <i>cucumber, chives, garlic & lemon dressing (gf, vg)</i>	10
GREEN BEANS <i>roast garlic butter, fresh parmesan (gf, vgc)</i>	12
ROAST DUTCH CARROTS <i>whipped ricotta, walnuts & chives (gf, vgc)</i>	12
ONION RINGS <i>sea salt & malt vinegar</i>	10
FRIES / FAT CHIPS (gf)	9 / 10

SALADS ADD CHICKEN +\$5

ROAST CARROT & BEETROOT SALAD <i>pine nuts, spinach, pomegranate, shallot & walnut dressing (vg, gf)</i>	18
UDON NOODLE SALAD <i>edamame beans, carrot, black sesame, green eschallot, daikon & yuzu dressing (vg)</i>	17
FALAFEL BOWL <i>coriander falafel, tzazita, pickles, zucchini mutabbal, baba ganoush, cous cous (vgc, gc)</i>	19

KIDS MENU \$10 EACH

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

MON - THUR LUNCH

SALADS, BURGERS & SANDWICHES 12
COUNTER MEALS 16

Public bar service only, with any drink purchase

ALL DAY FRIDAY ALL BURGERS 15

Public bar service only

SUNDAY ROAST

A choice of two roasts—\$24
with a dessert—\$30

Sundays only, until sold out

PRIVATE DINING & FUNCTIONS

P: 9692 0414

E: info@theglebehotel.com.au

Instagram: @glebehotel

'THE GLEBE' LONG LUNCH

includes a 2hr drink pack* rose / pinot or beer \$79

includes a 2hr drink pack* + cocktail to start & finish \$99

**conditions apply*



DRINK

WINES BY THE GLASS

FIZZ

REDBANK 'EMILY' Brut Cuvée VIC	8.5 / 39
GUERRIERI RIZZARDI Prosecco ITL	12 / 55
LOUIS BOULIOTT Blanc de Blanc FRC	14.5 / 68

WHITE

TELLURIAN Marsanne Fiano Riesling <i>Heathcote VIC</i>	10.5 / 48
NICK O 'LEARY Riesling <i>Canberra District ACT</i>	13 / 59
MR MICK Pinot Grigio <i>Clare Valley SA</i>	9 / 39
PROVENANCE Pinot Gris <i>Henty VIC</i>	13 / 59
BLIND CORNER Chenin Blanc (<i>BIO</i>) <i>Margaret River WA</i>	12 / 55
BABICH Sauvignon Blanc <i>Marlborough NZ</i>	10 / 45
JOHNNY Q Chardonnay <i>Adelaide Hills SA</i>	8.5 / 39
SCARBOROUGH Chardonnay <i>Pokolbin NSW</i>	12 / 55

ROSÉ

IRVINE Primitivo Rosé <i>Eden Valley SA</i>	10 / 46
L'ARNAUDE Rosé IGP <i>Mediterranean Provence FRC</i>	12 / 55

RED

THOUSAND CANDLES Nouveau Red 'chilled' Pinot Shiraz Merlot (<i>GF</i>) <i>Yarra Valley VIC</i>	13 / 59
UNDERGROUND Pinot Noir <i>Mornington VIC</i>	10.5 / 48
AKARUA RUA Pinot Noir (<i>VG</i>) <i>Central Otago NZ</i>	15 / 68
SEW & SEW Grenache Shiraz <i>McLaren Vale</i>	12 / 55
AMOVINO Barbera <i>Riverlands SA</i>	11.5 / 52
ROSS HILL Cabernet Sauvignon <i>Orange NSW</i>	11 / 49
JOHNNY Q Shiraz <i>Barossa SA</i>	8.5 / 39
DOMAINE 'NATURALISTE' Syrah <i>Margaret River WA</i>	12 / 55
LA FLOR Malbec <i>Mendoza ARG</i>	13 / 60

AFTERS

SCARBOROUGH 'Late Harvest' Semillon <i>Pokolbin NSW</i>	12 / 42
WOODSTOCK Moscato (<i>VG</i>) <i>McLaren Vale SA</i>	10.5 / 38

COCKTAILS ALL \$18

MARTINI: *classic, espresso, French*
TOMMY'S MARGARITA
COSMOPOLITAN
CAIPRIOSKA
'THE GLEBE' GIMLET
NEGRONI
MOJITO
OLD FASHIONED
BELLINI—\$12

MEMBERS HAPPY HOUR

MON-FRI, 5PM—7PM
TAP BEERS FROM \$5
WINES FROM \$5

WEEKEND SPECIAL

APEROL SPRITZ \$12
ESPRESSO MARTINI \$12

SPRITZERS ALL \$16

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

*MONDAY NIGHT

250G SIRLOIN—\$15
W.CHIPS
ROCKET & PEPPER SC.

*TUESDAY NIGHT

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

*WEDNESDAY NIGHT

CHICKEN SCHNITZEL—\$15
TRIVIA, 7:30PM

*THURSDAY NIGHT

CURRY & A CAN—\$20
PICK THE JOKER

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