

MENU

SMALL PLATES

Asparagus labneh, capers, dill, almonds (gf)	16
Pan fried haloumi watermelon, dukkah, pomegranate molasses, coriander (gf)	16
Chargrilled octopus chorizo, tomato, chilli, saffron (gf)	18
Prosciutto stracciatella, pangrattato, basil oil	18

MAINS

Gnocchi Primavera house made ricotta	26
Clams pancetta, spring onion, chilli, casarecce, pangrattato	30
Chargrilled tuna loin fennel, orange, grapefruit, watercress, Sicilian olive, avocado puree & mint (gf)	34
Spring chicken soft goats' cheese polenta, green beans, mushroom & tarragon sauce, almonds (gf)	30
Lamb rump* peas, farro, preserved lemon, mint oil *served pink (gc)	32

STEAKS

200g wagyu rump cap 8+ grain fed QLD	37
220g eye fillet grass fed NZ	38
250g sirloin grass fed NSW	28
300g scotch fillet grass fed NZ	36

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

SNACKS

House marinated olives (gf, vg)	8
Baked garlic baguette chilli oil, parmesan	6
Babaganoush sumac, flatbread (gc)	15
Cone of fish fingers tartare, lemon	12
Calamari chilli & black lime salt, citrus mayo (gf)	15
Sticky BBQ chicken wings ranch dressing (gf)	14

SIDES

Baked bread whipped butter, sea salt (v)	3.5
Baby gem radish, cucumber, roast garlic & lemon dressing (gf, vg)	9
Green beans pancetta and garlic, chilli & lemon butter (gf, vgc)	12
Roast carrots harissa, yoghurt dressing (gf)	12
Onion rings sea salt & malt vinegar	9
Fries / Fat chips (gf)	8 / 9

DESSERTS

Affogato / liqueur	9 / 15
Dark chocolate mousse caramel, peanut biscuit	12
Almond milk panna cotta ginger beer sorbet, almond and ginger cake (gf)	12
Cheese & condiments (gc)	9 each

KIDS MENU

10 each

Tomato pasta
Fish & fries, tomato sauce
Crumbed chicken & fries
Sausage, mash & peas
Lunch Saturday - kid's eat free!

SALADS

Quinoa & green beans baby spinach, olives, cherry tomatoes, feta, red onion (gf, vgc)	17
Poached chicken farro, zhoug, spring onions, fennel, pistachios (gc, vgc)	18
Slow cooked lamb shoulder babaganoush, chickpeas, pine nuts, pickled chilli, mint (gf, vgc)	18

COUNTER MEALS

Eggplant schnitzel chilli, tomato, olive, parmesan (vgc)	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 gravy (gf)	22
Steak & Guinness pie buttered greens, mash & onion gravy	25

BURGERS & SANDWICHES all served with fries

Crumbed garlic mushroom burger swiss cheese, baby gem, truffle aioli (vgc)	16
Chargrilled chicken burger harissa, tzatziki, baby gem	18
'The Glebe' cheese burger American cheese, pickles, iceberg, burger sauce	18
Steak sandwich cheese, bacon, beetroot, onion, bbq sauce	20

LUNCH SPECIAL Monday to Thursday

All salads, burgers and sandwiches	12
Counter meals	16
Public bar service only, with any drink purchase	

gf—gluten free / gc—gluten free with changes
vg—vegan / vgc—vegan with changes
10% surcharge is applicable on Public Holidays
1.5% merchant fee is applied to all card transactions

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, BOTTOMLESS LUNCH

STARTER - for the table

Babaganoush sumac, flatbread (vg, gc)

MAIN - choose two for the table

Roast butternut pumpkin potato, sage & goats cheese pie, watercress

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

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

Twice cooked crisp Berkshire pork belly caramelized apple sauce, jus (gf, df)

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

SIDES - choose two for the table

Baby gem radish, cucumber, roast garlic & lemon dressing (gf, vg)

Green beans pancetta, garlic, chilli & lemon butter (gc, vgc)

Shoestring fries (gf)

Champ (gf)

DESSERT - for the table

Dark chocolate ganache ginger biscuit, mocha mousse, honeycomb

Set menu

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+ persons

Friday to Sunday 12pm 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 online bookings and function information call 9692 0414 or visit our website

WINES *Glass / Bottle*

FIZZ *120ml*

Redbank 'Emily' Brut Cuvée <i>Victoria</i>	8.5	37
Guerrieri Rizzardi Prosecco <i>(extra dry) Veneto</i>	12	55

WHITE *150ml*

Nick O'Leary Riesling <i>Canberra District</i>	13	60
12,000 Miles Pinot Gris <i>Gladstone</i>	11	49
Norfolk Rise Pinot Grigio <i>Mt. Benson</i>	9	39
Blind Corner Chenin Blanc <i>Margaret River (bio)</i>	12	55
Babich Sauvignon Blanc <i>Marlborough</i>	10	45
Tellurian Marsanne Fiano Riesling <i>Heathcote</i>	10	46
'Johnny Q' Chardonnay <i>Adelaide Hills</i>	8.5	37
Scarborough Chardonnay <i>Broke</i>	12	55

ROSÉ

Irvine Pimitivo Rosé <i>Eden Valley</i>	10	46
Triennes Cinsault Grenache Syrah Merlot Rosé <i>Provence</i>	13	59

RED

Georges Du Boeuf Gamay <i>Beaujolais</i>	9.5	44
Underground Pinot Noir <i>Mornington Peninsula</i>	10	45
Akarua Rua Pinot Noir <i>Central Otago (VG)</i>	15	68
Nugan Estate Sangiovese <i>King Valley</i>	12	55
Magpie Estate Grenache Shiraz <i>Barossa Valley</i>	11	49
Ross Hill Cabernet Sauvignon <i>Orange</i>	11	49
'Johnny Q' Shiraz <i>Barossa Valley</i>	8.5	37
Domaine 'Naturaliste' Syrah <i>Margaret River</i>	11.5	52
Pulenta 'La Flor' Malbec <i>Mendoza</i>	13	60

AFTERS *90ml*

Scarborough 'Late Harvest' Semillon <i>Pokolbin (375ml)</i>	12	42
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120ml

Woodstock Moscato <i>McLaren Vale (500ml)</i>	10	38
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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%
- Tooheys New 4.6%
- Hahn Super Dry 4.6%
- Furphy 4.4%
- Heineken 5.0%
- Stone & Wood Pacific Ale 4.4%
- Grifter 'Helles Lager' 5.3%
- Panhead XPA 4.6%
- Little Creatures Pale Ale 5.2%
- Wayward West Coast IPA 6.0%
- White Rabbit Dark Ale 4.9%

COCKTAILS all 18

- Martini *classic, espresso, French*
- Tommy's Margarita
- Cosmopolitan
- Caipiroska
- '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*
 - Botanical Spritz *Bombay, elderflower, tonic, cucumber*
 - Bloody Spritz *Four pillars shiraz gin, ruby grapefruit, prosecco*

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

