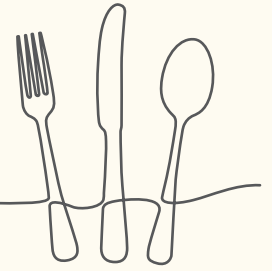




# THE GLEBE HOTEL

## FOOD



### BAR SNACK & PLATES

HOUSE MARINATED OLIVES	8
BAKED GARLIC BAGUETTE <i>chilli oil, parmesan</i>	6
SCOTCH EGG <i>HP sauce</i>	6
BEETROOT HUMMUS DIP <i>dukkah, flatbread (gc, vg)</i>	14
CALAMARI <i>chilli &amp; black lime salt (gf)</i>	15

PLOUGHMANS	18
<i>Pork terrine, aged cheddar, house pickles, Branston, mustard, crusty bread (gc)</i>	
BAKED FETA	19
<i>rosemary honey, fig vincotto, pangrattato (gc)</i>	
SEARED SCALLOPS	20
<i>cauliflower cream, caviar lentil vinaigrette, watercress (gf)</i>	

CHICKEN LIVER PARFAIT	18
<i>green tomato chutney, cornichons, crusty bread (gc)</i>	
STICKY PORK CHEEK	18
<i>port &amp; thyme glaze, pickled red cabbage, confit apple (gf)</i>	

### COUNTER MEALS

MUSHROOM STROGANOFF	20
<i>rice, crispy eschallots (gf, vgc)</i>	
FISH & FAT CHIPS	25
<i>pale ale battered, mushy peas, lemon &amp; tartare</i>	
CHICKEN PARMY	24
<i>fries &amp; baby gem</i>	
PORK CUMBERLAND SAUSAGES	23
<i>mash, garden peas, onion gravy (gf)</i>	
BEEF & GUINNESS PIE	25
<i>buttered greens, mash &amp; onion gravy</i>	



### BURGERS & SANDWICHES

ALL SERVED WITH FRIES

CHICKPEA & FALAFEL BURGER	17
<i>red cabbage, pickled green chilli, mint yoghurt (vgc)</i>	
PORTUGUESE GRILLED CHICKEN SANDWICH	18
<i>piri piri, aioli, baby gem</i>	
VIETNAMESE PORK BAGUETTE	18
<i>liver parfait, fermented chilli, pickled carrot, coriander</i>	
'THE GLEBE' CHEESE BURGER	18
<i>American cheese, pickles, iceberg burger sauce</i>	

### MAINS

HOUSE MADE PUMPKIN GNOCCHI	28
<i>roast pumpkin, parmesan cream</i>	
CRISP SKIN PETUNA OCEAN TROUT	32
<i>chargilled broccoli, chat potatoes, anchovy butter (gf)</i>	
CHICKEN BALLOTINE	32
<i>pork &amp; fennel stuffing, Brussels sprouts, crumbed bread sauce, chicken gravy (gc)</i>	
SLOW BRAISED VEAL SHIN	30
<i>lumata rigata pasta, cavolo nero, parmesan</i>	
ROAST PORK BELLY	32
<i>parsnip puree, braised cabbage, chilli, apple vinaigrette (gf)</i>	

### STEAKS

200G WAGYU RUMP CAP	37
220G EYE FILLET	38
250G SIRLOIN	29
300G SCOTCH FILLET	36

*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
STEAMED GINGER PUDDING	12
<i>brown sugar ice cream</i>	
CHOCOLATE SEMIFREDDO	12
<i>hazelnut ganache, praline (gf)</i>	
CHEESE & CONDIMENTS (gc)	9ea

### SIDES

BRICKFIELDS BREAD	3ea
<i>whipped butter, sea salt</i>	
GARDEN SALAD	9
<i>radish, cucumber, roast garlic &amp; lemon dressing (gf, vg)</i>	
HONEY ROASTED SAVOY CABBAGE	12
<i>thyme butter (gf, vgc)</i>	
ROAST CAULIFLOWER	12
<i>dukkah (gf, vg)</i>	
ONION RINGS	9
<i>sea salt &amp; malt vinegar</i>	
FRIES / FAT CHIPS (gf)	9 / 10

### SALADS

RED CABBAGE & BLACK CAVIAR LENTILS	16
<i>granny smith apple, parmesan, fig vincotto (gf, vgc)</i>	
BEETROOT & PUMPKIN	17
<i>beetroot hummus, quinoa, hazelnuts, Binnorie feta (gf, vgc)</i>	
CHARGRILLED CHICKEN	18
<i>roast cauliflower, farro, radicchio, confit garlic dressing (gc, vgc)</i>	

### 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

Two courses from \$50

W. bottomless\* rose / pinot or beer \$79

W. bottomless\* + cocktail to start & finish \$99

\*conditions apply



## DRINK

### WINES BY THE GLASS

#### FIZZ

REDBANK 'EMILY' Brut Cuvée VIC	8.5 / 38
GUERRIERI RIZZARDI Prosecco ITL	12 / 55
LOUIS BOULIOTT Blanc de Blanc FRC	14.5 / 68

#### WHITE

NICK O 'LEARY Riesling Canberra District ACT	13 / 60
MR MICK Pinot Grigio Clare Valley SA	9 / 39
MAN O WAR Pinot Gris Waiheke Island NZ	11.5 / 52
BLIND CORNER Chenin Blanc Margaret River (BIO) WA	12 / 55
BABICH Sauvignon Blanc Marlborough NZ	10 / 45
TELLURIAN Marsanne Fiano Riesling Heathcote VIC	10.5 / 48
JOHNNY Q Chardonnay Adelaide Hills SA	8.5 / 38
SCARBOROUGH Chardonnay Broke NSW	12 / 55

#### ROSE

IRVINE Primitivo Rose Eden Valley SA	9.5 / 40
TRIENNES Cinsault Grenache Merlot Provence FRC	13 / 60

#### RED

GEORGES DU BOEUF Gamay Beaujolais FRC	9.5 / 40
UNDERGROUND Pinot Noir Mornington VIC	10 / 45
AKARUA RUA Pinot Noir Central Otago (VG) NZ	15 / 68
NUGAN ESTATE Sangiovese King Valley VIC	12 / 55
SEW & SEW Grenache Shiraz McLaren Valle SA	11.5 / 52
ROSS HILL Cabernet Sauvignon Orange NSW	11 / 49
JOHNNY Q Shiraz Barossa SA	8.5 / 38
DOMAINE 'NATURALISTE' Syrah Margaret River WA	11.5 / 52
LA FLOR Malbec Mendoza ARG	13 / 60

#### AFTERS

SCARBOROUGH 'Late Harvest' Semillon Pokolbin NSW	12 / 42
WOODSTOCK Moscato McLaren Vale (vg) SA	10 / 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