



Inner West's best, long lunch—Option A

Available Friday to Sunday, 12-2:30pm

for confirmed bookings of 10+ persons

Starter – for the table

House marinated olives & sourdough, whipped butter, Maldon salt (v)

Main—choose two for the table

Roast butternut pumpkin, potato, sage & goats cheese pie, watercress (v)

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

Whole thyme & garlic roasted free range chicken, chicken gravy (gf)

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

Sides – choose two for the table

Baby gem, cherry tomatoes, olive dressing (vg, gf)

Roast cauliflower, almonds, thyme butter (vgc, gc)

Shoestring fries (gf)

Champ (gf)

Dessert—for the table

Dark chocolate ganache, ginger biscuit, mocha mousse, honeycomb

\$50.00 / head

\$75.00 bottomless beer or rose*

\$100.00 bottomless plus a cocktail on arrival and one to finish

*Two hour package

THE GLEBE
HOTEL



Summer grazing menu— OPTION B
For confirmed bookings of 10+ persons

For the table

House marinated olives
Whipped feta & roast garlic dip, lemon, grilled flat bread

Main—choose two for the table

Roast butternut pumpkin, potato, sage & goats cheese pie, watercress
Whole baked snapper, baby capers, lemon & parsley butter (gf) (dc)
Whole 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) (df)

Sides—Choose two for the table

Baby gem, cherry tomatoes, olive dressing (vg, gf)
Roast cauliflower, almonds, thyme butter (vgc, gc)
Chargrilled broccoli, anchovy & molasses butter (vgc) (gf)
Shoestring fries (gf) (df)
Champ (gf)

Dessert—choose one for the table

Dark chocolate ganache, ginger biscuit, mocha mousse, honeycomb
or
Selection of two cheeses served with lavosh, walnut bread, muscatels, fig paste (gc)

Main course + sides —\$35
Two courses — \$45 per person (with cheese +\$5)
Three courses — \$55 per person (with cheese +\$5)

Menu's are subject to seasonal change



Summer set menu— OPTION C

*For confirmed bookings of 10 - 22 persons
An 'Alternate Drop' Menu is adopted for 23+ persons*

On arrival

Sourdough, whipped butter, Maldon salt

Choice of Entrée

Fried rosemary polenta
garlic mushrooms, truffle cream, Treviso, parmesan (gf)

Salmon & prawn fish cake
warm tartare sauce, pickled cucumber

Shiro Kin Wagyu bresaola
crumbed oxtail, shiraz jelly, horseradish mayo, watercress (gc)

Choice of Main

Hand made gnocchi
Roast butternut pumpkin, sage, goats curd, dukkah

Atlantic salmon
Potato confit, creamed leeks, tarragon (gc)

*Roast 'Greenstone Creek' eye fillet
bubble & squeak, cauliflower puree, sauce bordelaise (gf)
**served pink*

Family Serve

Champ (gf)
Mixed leaves, house dressing (vg, gf)

Choice of Dessert

Butterscotch pannacotta
pistachio & cinnamon crumble (gc)
Chocolate & peanut butter parfait
Fudge brownie, salted caramel popcorn (gc)

Selection of two cheeses
served with lavosh, walnut bread, muscatels, fig paste (gc)

*Two courses including sides - \$50 (with cheese as a choice of dessert +\$5.00)

Three courses including sides - \$65 (with cheese +\$5.00)

*For two courses, groups must dine from entrée / main OR main / dessert

A combination of both is ONLY permitted with a confirmed pre-order

Menu's are subject to seasonal change