



## **Option A—Inner West’s best bottomless lunch**

*Available Friday to Sunday, 12-2pm  
for confirmed bookings of 10+ persons*

### **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, 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 radish, cucumber, roast garlic & lemon dressing (gf, vg)  
Green beans, pancetta, chilli & lemon butter (vgc)  
Roast carrots, harissa, yoghurt dressing (gf)  
Shoestring fries (gf)  
Champ (gf)

### **Dessert—for the table**

Dark chocolate ganache, ginger biscuit, mocha mousse, paraline

**\$75.00 bottomless beer or rose\***

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

\*Two hour beverage package

**THE GLEBE**  
HOTEL



## **OPTION B—Spring grazing menu**

*For confirmed bookings of 10+ persons*

### ***For the table***

House marinated olives (gf, vg)

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

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

Roast carrots, harissa, yoghurt dressing (gf)

Shoestring fries (gf)

Champ (gf)

### ***Dessert—choose one for the table***

Dark chocolate ganache, ginger biscuit, mocha mousse, praline

or

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

Main course + sides —\$38 per person (Lunch service only)

Two courses + sides — \$45 per person (with cheese +\$5)

Three courses + sides — \$55 per person (with cheese +\$5)

*Menu's are subject to seasonal change*



## **OPTION C—Spring set menu**

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

### **On arrival**

House marinated olives (gf, vg)

### **Choice of Entrée**

Asparagus  
labneh, capers, dill, almonds (gf)

Char grilled octopus  
tomato, chill, saffron, chorizo

Prosciutto  
stracciatella, pangrattato, basil oil

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### **Choice of Main**

Gnocchi Primavera, house made ricotta

Atlantic salmon  
chats, fennel, orange & watercress salad (gf)

\*Roast 'Greenstone Creek' eye fillet  
kipfler potatoes, asparagus & watercress salad, truffle aioli (gf)

*\*served pink*

### **Family Serve**

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

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### **Choice of Dessert**

Dark chocolate mousse  
caramel, peanut biscuit

Almond milk panna cotta  
ginger beer sorbet, almond and ginger cake (gf, vg)

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

\*Two courses including sides - \$50 (with cheese +\$5.00)

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

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

*Menu's are subject to seasonal change*