

STARTERS

Wine suggestion:
T Gallant Prosecco 8.5

SOUP >> 8 (agf) (df)
w crusty bread

PIZZA GARLIC >> 10 (v)
italian herbs & mozzarella

BRUSCHETTA >> 12 (v)
tomato, spanish onion, basil & feta

EDAMAME BEANS >> 8 (v) ✓
japanese soy beans
w sesame & salt flakes, chili

TOMATO & PEA ARANCINI >> 12 ✓
(v, gf) herbed salad w aioli

S&P CALAMARI >> 12 (df, gf)
crispy calamari, chips,
tartare & lemon

SALTED COD CROQUETTE [3] >> 13
chips, lemon & aioli

YUM CHA TASTING >> 14
prawn gyoza, vegie gyoza, prawn
spring rolls, w sesame & soy sauce

GRILLED SAGANAKI >> 13
basil pesto, balsamic glaze,
roquette & olive oil

SALADS

Wine suggestion:
Squealing Pig Rosé 9

CAESAR >> 18 (av) (agf)
cos lettuce, bacon, croutons, caesar dressing,
grana padano, egg & anchovies
add chicken \$4

CAJUN CHICKEN, BACON & AVOCADO >> 22 (df)
mixed leaf, tomato, cucumber,
spanish onion, house dressing, aioli

THAI BEEF >> 22 ✓
marinated beef strips, spinach, bean shoots, cherry
tomatoes, cucumber, red onion, asian cabbage,
cashews, sweet potato shards w thai dressing

**GRILLED HALOUMI
& TERIYAKI MUSHROOM >> 19** (v) ✓
mixed leaf, cherry tomatoes, cucumber,
spanish onion, cashews & sesame seeds
add chicken \$4

THE GLASSHOUSE CAULFIELD

STONE BAKED PIZZA

all are made in an authentic roman style, thin base, 12 inch in size.
GLUTEN FRIENDLY AVAILABLE ADD 5

MARGHERITA >> 17 (v)
fior di latte, basil &
san marzano tomato base
add buffalo mozzarella \$5

MEAT LOVERS >> 24
chicken, chorizo, ham, salami & Italian
sausage, fior di latte w san marzano
tomato base

PRIMA VERA >> 19 (v)
roast capsicum, grilled zucchini, roast
eggplant, semi dried tomato, fior di latte,
olives & san marzano tomato base w pesto
add avocado \$3

CAPRICCIOSA >> 20
leg ham, mushroom, fior di latte, olives,
artichoke, san marzano tomato base

HAWAIIAN >> 19
leg ham, pineapple, fior di latte,
san marzano tomato base

CHICKEN & CHORIZO >> 23
chicken, chorizo, spanish onion, roast
capsicum, fior di latte w bbq sauce

PRAWN & ASPARAGUS >> 25
prawns, asparagus, cherry tomatoes,
garlic, fior di latte, chilli, san marzano
tomato base

SAUSAGE & PORCINI >> 22
pork & fennel sausage, porcini & field
mushrooms, fior di latte & san marzano
tomato base

DIAVOLA >> 23
soft spicy salami (nduja), Italian salami,
spanish onion, roasted capsicum,
fior di latte, san marzano tomato base

PROSCIUTTO & ROQUETTE >> 24
prosciutto, roquette, provolone, pesto,
fior di latte w bianco base

BRESAOLA & BUFALA >> 27
air dried beef, buffalo mozzarella,
roquette w san marzano tomato base

BURGERS

CRISPY CHICKEN BURGER >> 23
southern style chicken,
cos lettuce, cheddar melt,
sangria infused onions
& chipotle mayo w chips



RECOMMENDED

BLACK ANGUS BEEF BURGER >> 23
lettuce, tomato, cheddar melt, gherkin, mayo & relish w chips

VEGIE BURGER >> 22
garden vegie pattie, spinach, roast pepper, fior di latte,
mayo, basil pesto w chips

PHILLY CHEESE STEAK SANDWICH >> 23
beef strips, onion, peppers, cheddar melt,
pickle, dijonaise w chips

CLASSICS

ROAST OF THE DAY >> 23 (gf)
roast potatoes, seasonal vegetables w gravy

CHICKEN SCHNITZEL >> 23
chips & salad

CHICKEN PARMA >> 25
chips & salad

FISH N CHIPS >> 25 (df)
flathead, battered, chips & salad

S&P CALAMARI >> 25 (df, gf)
crispy calamari, chips,
tartare, lemon, salad

FROM THE GRILL

Wine suggestion:
Pepperjack Shiraz 10

PORTERHOUSE 70 DAY GRAIN FED >> 33

220GM EYE FILLET >> 38

400GM RIB EYE ON THE BONE >> 42

your choice of 2 sides
chips, roasted potatoes or mash
garden salad or vegetables

Your choice of sauce (all gf)
red wine gravy, mushroom,
peppercorn or garlic butter

ADD ONS FROM \$1

SIDES

CREAMY MASHED POTATOES 5

STEAMED SEASONAL VEGETABLES 5
w olive oil

AUTUMN SIDE SALAD 5
mixed leaf, cherry tomatoes,
cucumber, spanish onion w house
dressing

POTS, PANS & WOKS

BARRAMUNDI >> 30 ✓
crushed potatoes, truss tomatoes,
asparagus, snow pea tendrils
w coriander dressing & lemon

Barramundi wine suggestion:
Coldstream Hills Chardonnay 9.5

RISOTTO >> 23 (gf) (av)
chicken, mushroom, spinach
w cream & grana padano

LAMB PIE >> 28
waffle fries, bacon wrapped beans
& red wine gravy

Lamb pie wine suggestion:
Samuel Wynn Cab Sauvignon 9

PENNE CARBONARA >> 23
bacon, spring onion, parmesan & grana
padano w white wine cream sauce

PENNE BOLOGNESE >> 23
black angus beef, rich tomato sugo
w grana padano

SPAGHETTINI PESCATORE >> 31
prawns, calamari, mussels, flathead,
tomato base w a touch of chilli w grana
padano

NASI GORENG >> 19 (agf) (df)
traditional fried rice,
asian vegetables & fried egg (v)
add chicken \$3
add chicken & prawn \$8

CHICKEN PAD THAI >> 23 (agf) (av) ✓
rice noodles, egg, peanuts, asian
vegetables, thai spices

BEEF OR CHICKEN TERIYAKI >> 23
udon noodles, seasonal vegetables
w house made teriyaki sauce

GREEK SALAD 8
cos lettuce, tomato, cucumber,
red onion, olives & feta

CRISPY FRIED CHIPS 7
w aioli

WAFFLE FRIES 10
w chipotle mayo

CRISPY FRIED ONION RINGS 7
w aioli

(v) vegetarian (gf) gluten friendly (av) available vegetarian (agf) available gluten friendly (df) dairy free ✓ Healthy choice meal

please advise staff of any dietary needs



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DESSERT MENU

all served with your choice of cream or ice cream

TEA OR COFFEE >> 4

SALTED CARAMEL JARCAKES >> 10

Salted Caramel mousse layered w marie biscuit, caramel macaron crumble & honeycomb crunch mousse, topped w delicate caramel chocolate shavings.

GOLDEN HEY TIME BOMBE >> 9

Our new golden heytime dessert is a flavour bomb. Milk chocolate shell encases a duo of honeycomb and vanilla mousse, finished with the signature honeycomb crumb.

NEW YORK BAKED CHEESECAKE >> 9

Our famous New York Cheesecake in perfect individual portions. Baked on a vanilla gluten free base.

TOFFEE APPLE ANNIE'S >> 9

Mini apple pies in a pure butter shortbread, filled with cinnamon apple & topped w a memorable toffee coated crumble.

ORANGE & ALMOND BABYCAKES >> 9

These legendary flourless desserts combine ground almond & whole oranges in a cute little individual serve dessert, wrapped in a white chocolate & praline crust.

CHOCOLATE WALNUT FUDGE >> 9

One taste of this amazing flourless couverture chocolate and walnut cake spiked with bourbon and you will be hooked, the king of chocolate desserts.

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THE GLASSHOUSE

CAULFIELD

SENIORS MENU

2 COURSE >> 12'
(soup & main or main & dessert)

3 COURSE >> 14'
(soup, main & dessert)

includes \$3 venue voucher

*Price excludes MINUTE STEAK & BURGER (\$2 extra)

SOUP OF THE DAY >> 5

NASI GORENG (df) (agf)
mixed vegetables, fried rice, bean sprouts,
crispy shallots w fried egg

PENNE BOLOGNESE
black angus beef, tomato sauce & parmesan

PENNE CARBONARA
bacon, spring onion, parmesan & grana
padano w white wine cream sauce

CAESAR SALAD (av)
cos lettuce, croutons, anchovy, bacon,
parmesan, poached egg & caesar dressing

MARGHERITA PIZZA (v)
fior di latte, fresh basil & tomato base

HAWAIIAN PIZZA
leg ham, pineapple, fior di latte & tomato base

DIAVOLA PIZZA
italian salami (not spicy), capsicum, olives,
tomato base & fior di latte

ROAST OF THE DAY (df) (gf)
roast potatoes, seasonal vegetables w gravy

FISH & CHIPS
w salad, tartare & lemon (df)
grilled or fried

CRISPY CALAMARI STRIPS (df)(gf)
chips, salad & tartare

SAUSAGE & MASH
lamb & rosemary, mash w seasonal veg
& red wine gravy

CRUMBED CHICKEN STRIPS
chips & salad or vegetables

CHICKEN PARMA STRIPS
naopli sauce, mozzarella
w chips & salad or vegetables

MINUTE STEAK >> 14
cooked med-med well w chips & salad
or vegetables

SENIORS BURGER >> 14
beef patty, cheddar melt, lettuce,
tomato, mayo & relish w chips

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