

## STARTERS

GARLIC BREAD <i>add mozzarella cheese +2.0</i>	7.5	BEEF EMPANADAS four beef & bean empanadas w tomatillo salsa verde	15.0
KUNG PAO CAULIFLOWER <i>(vg,df)</i> battered & fried cauliflower w kung pao sauce	10.0	MAC & CHEESE BITES <i>(vg,df)</i> macaroni pasta, vegan cheese, breaded w mayocue sauce	14.0
SPANISH CHORIZO CROQUETTES four croquettes w roasted capsicum dipping sauce	12.0	MARGHERITA PIZZA <i>(v)</i> tomato base, mozzarella & basil	15.0
CHICKEN WINGS <i>(gf,df)</i> chicken wings w honey & soy glaze	14.0	BAJA PIZZA <i>(vg,df)</i> corn, onion, semi dried tomato, roast capsicum, jalapeno & vegan cheese	22.0
LEMON PEPPER CALAMARI <i>(gf,df)</i> flash fried calamari, Chinese lemon spice w aioli & fried shallots	17.0	CHICKEN PRINCESS PIZZA tomato base, chicken breast, capsicum, onion & mozzarella	21.0

## SALADS

ASIAN SALAD <i>(vg,df)</i> wombok, cucumber, carrot, pea tendrils, capsicum, mint, coriander & crisp vermicelli w nam jim dressing	19.5	TEX-MEX CHOP HOUSE <i>(v,gf)</i> black beans, corn, cos lettuce, jalapeno, radish, coriander, capsicum, semi dried tomato w ranch dressing	22.0
KABBOULEH SALAD <i>(vg,gf,df)</i> kale, crumbled cauliflower, puffed brown rice, currants & pickled peppers	22.5	<b>Add to any salad</b> grilled tiger prawns <i>(gf,df)</i> +8.0 grilled chicken breast <i>(gf,df)</i> +6.0 flash fried calamari <i>(gf,df)</i> +7.0	
CAESAR SALAD <i>(gfo)</i> cos lettuce, bacon, anchovies, parmesan, croutons, poached egg & dressing	22.0		

## PANS

MUSHROOM BOLOGNESE <i>(vg,gfo,df)</i> spaghetti w Du Puy lentils, mushroom & tomato sugo	22.0	SPAGHETTI ALLE GAMBERETTO <i>(gfo,df)</i> tiger prawns, olive oil, garlic, parsley & wine	29.0
ASPARAGUS RISOTTO <i>(vg,df,gf)</i> Green asparagus, arborio rice & pine nut puree <i>add parmesan cheese +2.0</i>	22.0	NASI GORENG <i>(vg,df,gf)</i> stir fried rice, wombok, bok choy, snake beans, peas, spring onions, coriander w poppadums <i>add fried egg +1.5</i>	22.0
THAI YELLOW CURRY <i>(vg,df,gf)</i> butternut squash, bok choy, wombok, beans, baby corn, Thai eggplant & poppadums w steamed jasmine rice	24.0	<b>Add to any pan dish</b> grilled tiger prawns <i>(gf,df)</i> +8.0 grilled chicken breast <i>(gf,df)</i> +6.0 flash fried calamari <i>(gf,df)</i> +7.0	

## GRILL

RED GUM PORTERHOUSE 300gm <i>(gf,df)</i> cooked to your liking w house salad & chips	39.0	KOREAN BBQ PORK RIBS <i>(gf,df)</i> full rack of sweet savoury, smokey Korean pork ribs w/ asian slaw & chips	44.0
EYE FILLET 250gm <i>(gf,df)</i> cooked to your liking w house salad & chips Add one sauce or mustard <i>(gf)</i> red wine gravy, mushroom, green peppercorn, garlic butter, seeded, hot English, Dijon, & American mustard <i>additional sauce or mustard +1.5</i>	42.0	<b>Add to any grill dish</b> 4 honey & soy chicken wings +9.0 1/2 rack pork ribs +17.0	

## PUB FAVOURITES

CHICKEN PARMIGIANA crumbed breast, smoked leg ham, napoli sauce, mozzarella w chips & house salad	26.0	FISH & CHIPS <i>(gfo,df)</i> battered or grilled flounder, house salad, chips & tartare sauce w lemon wedge	29.0
CHICKEN SCHNITZEL crumbed breast, chips & house salad w lemon wedge	23.5	EGGPLANT PARMIGIANA <i>(vg,df,gf)</i> Italian style baked eggplant, oregano, basil, vegan cheese & tomato sugo w house salad	28.0
GRILLED TASMANIAN SALMON <i>(gf,df)</i> Tasmanian salmon, vegetable caponata, new potatoes & basil	33.0		

## BETWEEN BREAD

ANGUS BURGER black angus beef patty, American cheese, cos lettuce, tomato, onion, pickles, beetroot, house sauce & milk bun w chips	24.0	SCHNITZEL BURGER chicken schnitzel, cheese, slaw, BBQ sauce & milk bun w chips	21.0
KOREAN VEGAN BURGER <i>(vg,df)</i> snap pea & lentil patty, Korean slaw, tomato, pickles & vegan bun w chips	22.0	STEAK SANDWICH porterhouse, caramelised onion, American cheese, tomato, beetroot, cos lettuce, BBQ sauce & aioli w chips	27.0
GRILLED CHICKEN BURGER chicken breast, cos lettuce, tomato, onion, pickles, house sauce & milk bun w chips	24.0	<b>Add to any</b> egg +1.5 bacon +2.5 cheese +1.5	

## SIDES

CRINKLE CUT CHIPS <i>(gf,df,vg)</i> sml 8.0 lrg10.0		COLESLAW <i>(gf,v)</i>	6.0
ROASTED PUMPKIN <i>(gf,df,vg)</i>	6.0	SWEET POTATO FRIES <i>(gf,df,vg)</i>	9.0
SAUTÉED GREENS <i>(gf,df,vg)</i>	6.0	HOUSE SALAD <i>(vg,df,gf)</i>	5.0

*(vg) vegan, (v) vegetarian, (df) dairy free, (gfo) gluten free option, (gf) gluten free.*  
Please note: we make every effort to ensure these meals are gluten free, but our busy kitchen cannot guarantee they are allergen free

Public holiday surcharge 10% Surcharge applies to all food items on public holidays

FOOD ALLERGIES: Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

THE  
**GLASSHOUSE**  
CAULFIELD



## Kids Menu / 12.0

All kids meals come with a drink & ice-cream

CHICKEN NUGGETS (df) w chips & tomato sauce

GRILLED CHICKEN (df,gf) w chips & tomato sauce

CHICKEN SCHNITZEL w chips & tomato sauce

CHICKEN PARMA (+2.0) w chips & tomato sauce

BATTERED FISH w chips & tomato sauce

CHEESEBURGER beef patty & cheese w chips & tomato sauce

SPAGHETTI (gfo) Bolognese, Napoli or butter & mozzarella cheese

GRILLED STEAK (+6.0) (gf,df) w chips & tomato sauce

Substitute chips for veg \$2

## Dessert Menu

GOLDEN GAYTIME SEMIFREDDO 12.0  
sable biscuit base, honeycomb & salted caramel mousse, chocolate glaze w peanut crumble

STICKY DATE PUDDING 10.0  
warm date pudding, butterscotch sauce w double cream

SELECTION OF INDIVIDUAL CAKES 8.0  
see our dessert display cabinet or ask our friendly staff

COFFEE & CAKE 9.5



### CONTACTLESS ORDERING

STEP 1:  
open camera app on a smartphone

STEP 2:  
hover the camera over the QR code

STEP 3:  
follow the link to order & pay

## Vegan Menu

### STARTERS

KUNG PAO CAULIFLOWER (vg,df) 10.0  
battered & fried cauliflower w kung pao sauce

MAC & CHEESE BITES (vg,df) 14.0  
macaroni pasta, vegan cheese, breaded w mayocue sauce

BAJA PIZZA (vg,df) 22.0  
corn, onion, semi dried tomato, roast capsicum, jalapeno & vegan cheese

### MAINS

ASIAN SALAD (vg,df) 19.5  
wombok, cucumber, carrot, pea tendrils, capsicum, mint, coriander & crisp vermicelli w nam jim dressing

KABBOULEH SALAD (vg,gf,df) 22.5  
kale, crumbled cauliflower, puffed brown rice, currants & pickled peppers

MUSHROOM BOLOGNESE (vg,gfo,df) 22.0  
spaghetti w Du Puy lentils, mushroom & tomato sugo

ASPARAGUS RISOTTO (vg,df,gf) 22.0  
green asparagus, arborio rice & pine nut puree  
add parmesan cheese +2.0

THAI YELLOW CURRY (vg,df,gf) 24.0  
butternut squash, bok choy, wombok, beans, baby corn, Thai eggplant & Poppadums w steamed Jasmine rice

NASI GORENG (vg,df,gf) 22.0  
stir fried rice, wombok, bok choy, snake beans, peas, spring onions, coriander w poppadums

EGGPLANT PARMIGIANA (vg,df,gf) 28.0  
Italian style baked eggplant, oregano, basil, vegan cheese & tomato sugo w house salad

KOREAN VEGAN BURGER (vg,df) 22.0  
snap pea & lentil patty, Korean slaw, tomato, pickles & vegan bun w chips

### SIDES

CRINKLE CUT CHIPS (gf,df,vg) sml 8.0 lrg 10.0

SWEET POTATO FRIES (gf,df,vg) 9.0

ROASTED PUMPKIN (gf,df,vg) 6.0

SAUTÉED GREENS (gf,df,vg) 6.0

HOUSE SALAD (vg,df,gf) 5.0

## Seniors Menu

### STARTER

SOUP OF THE DAY 3.5

### MAINS substitute salad for veg +2.0

CHICKEN PARMIGIANA 18.0  
crumbed breast, smoked leg ham, napoli sauce, mozzarella w chips & house salad

CHICKEN SCHNITZEL 15.0  
crumbed breast, chips & house salad w lemon wedge

PORTERHOUSE STEAK 180gm (gf,df) 22.0  
cooked to your liking w house salad & chips

add one sauce or mustard:  
red wine gravy, mushroom, green peppercorn, garlic butter, seeded, hot English, dijon & American mustard (gf)  
additional sauce or mustard +1.5

BARRAMUNDI & CHIPS (df) 18.0  
battered barramundi, chips, house salad & tartare sauce w lemon

CHEESEBURGER 17.0  
all beef patty, cheese, lettuce, tomato, onion, milk bun & chips  
add egg +1.50 add bacon +2.50

SPAGHETTI BOLOGNESE (gfo) 15.0  
spaghetti, slow braised beef in tomato & red wine sauce w parmesan cheese

ASPARAGUS RISOTTO\* (vg,gf,df) 15.0  
green asparagus, arborio rice & pine nut puree

CAESAR SALAD\* 15.0  
cos, bacon, anchovies, parmesan, croutons, egg & dressing

KABBOULEH SALAD\* (vg,df) 15.0  
kale, crumbled cauliflower, puffed brown rice, currants & pickled peppers

\*available add ons: (for Asparagus Risotto, Caesar & Kabbouleh Salad)

grilled tiger prawns (gf,df) +8.0

grilled chicken breast (gf,df) +6.0

flash fried calamari (gf,df) +7.0

### DESSERT

refer to our dessert display cabinet or ask our friendly staff 3.5