

LUNCH MENU

STARTERS

Soup of the Day served with bread roll and butter (seasonal please check with staff)	14
Pumpkin and Goats cheese Arancini with Napoli sauce and Parmesan <i>(v, nf) gf,vg on request + \$5</i>	15
Korean chicken bites with gochujang glaze, aioli, pickled ginger <i>(halal)</i>	18

MAINS

Beer-battered flathead with chips, seasonal salad and home-made tartare sauce <i>(halal, df, seafood l)</i>	26
Chicken Parmigiana with garden salad and chips <i>(nf)</i>	27
Slow-braised Lamb Vindaloo with rice, roti and mint yoghurt <i>(halal) - vg, gf available on request</i>	29
Potato Gnocchi with Truffled Mushroom cream, Pangrattato <i>(v, nf)</i>	25

SIDES

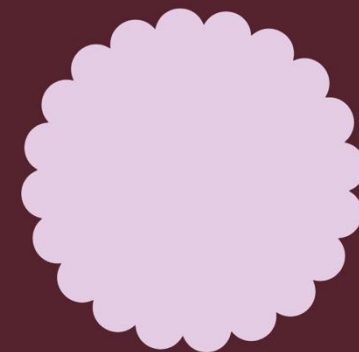
Sweet Potato Fries, with aioli <i>(v, df)</i>	10
Seasonal Greens with lemon and fried shallots <i>(vg, df)</i>	10
Oven roasted chats with herb butter <i>(v)</i>	10

DESSERT

Berry Crumble with vanilla ice cream	16
Sticky Date Pudding with Butterscotch sauce, vanilla ice cream <i>(v)</i>	15

Seafood Origin (A) Australian, (I) Imported, (M) Mixed Origin

(v) vegetarian, (vg) vegan, (gf) gluten-free, (df) dairy-free, (nf) nut free



GLENN
BISTRO

BEVERAGES

SPARKLING

Yves Sparkling Chardonnay, Yarra Valley VIC
Yarra Burn Sparkling, McLaren Vale SA

GLASS

BOTTLE

NON-ALCOHOLIC

Soft Drinks – Coke, Coke Zero, Sprite, Lemon Lime Bitters 4.5
Naked Life Non-Alcoholic Cocktail Pink Paloma, VIC 8
Naked Life Non-Alcoholic Cocktail Passion Martini, VIC 8
Mount Franklin Sparkling Mineral Water 4.5
Capi Cranberry, Blood Orange, Yuzu 5

WHITE

Taylors Promised Land Sauvignon Blanc SA
Motley Cru Pinot Grigio, VIC
St Huberts Chardonnay VIC

9

40

10

50

11

60

HOT BEVERAGES

Coffee 5.7
Espresso | Long Black | Flat White | Latte | Cappuccino | Macchiato
Hot Chocolate | Chai Latte 5.7
A selection of teas 5.7

ROSE

Hesketh “Wild at Heart” Rose SA

8

40

RED

Hesketh “Dangerous Type” Merlot SA
Motley Cru Shiraz VIC
Mud House Pinot Noir NZ

8

40

10

50

13

60

BEER

James Boags Light
James Squire ‘150 Lashes’ Pale Ale

6.5

7.2

**COCKTAIL
OF THE WEEK**

Please ask your
server for this
week's special
cocktail

