RESTAURANT

AT GLEN ERIN

	3 course	dining option		\$80.00PP	
	Cheesy Garlic Bread *	\$12.50		Catch Of The Day * Ask our friendly staff regarding the chef special.	\$45.00
ENTREE	Sourdough Cobb DF	\$12.00	MAIN	Yemen Spiced Chicken Thigh GF, DF Served with roasted cauliflower, chick peas, raisins, and topped with Toum.	\$43.00
	Crispy Fried Broccoli V, GF, DF Served with Muhammarra topped with Dukkha.	\$21.00		Prime Eye Fillet * GF Topped with a portwine jus, mash & seasonal vegetables. If included in a 3-course dining option - a \$10 surcharge will occur	\$55.00
	Fiore De Latte GF, VEG With a medley of tomato & pomegranate seeds.	\$28.00		Pumpkin & Spinach Risotto * GF, VEG Topped with Grana padano.	\$38.00
	Slow Cooked Lamb Ribs DF, GF			Twice Cooked Pork Belly DF, GF Served with sweet potato puree, greens & peppered caramel sauce.	\$46.00
	Served on top of a spicy tomato & capsicum salsa.	\$24.00		Mega 1 kg Tomahawk Steak Marble Score 4+ For Two GF, DF Char grilled to your liking. Served with	
	Miso Prawn and Asparagus Drizzled with ponzu sauce.	\$28.00		house-cut wedges & salad. Suggested wine pairing- 2016 Glen Erin Barossa Valley Shiraz, SA If included in a 3-course dining option - a \$10 surcharge will occur	\$105.00
		\$28.00		If included in a 3-course dining option	

*Can be made Gluten or Dairy free, if required. Please ask our friendly staff

DF - Dairy Free GF - Gluten Free VEG- Vegetarian V - Vegan Please advise our Staff of any food intolerances. Descriptions of our dishes cannot include all ingredients.

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AT GLEN ERIN

Cheese board*

\$25.00

A selection of cheese with fruit and crackers.

Sautéed Greens V, GF

\$12.00

Sticky Date Pudding GF

With butterscotch sauce, double cream and berry compote

\$19.00

House Cut Fat Wedges V, GF

\$12.00

SSER

Cinnamon Panna Cotta GF

Accompanied by saffron poached \$19.00

pear & walnut crumb.

2 course- \$25.00pp

Main

Chicken Nuggets DF GF

Served with chips, fresh garden salad and

tomato sauce.

Apple & Blueberry Crumble* GF

Apple & blueberry topped with a crunchy crumble & served with vanilla ice-cream.

\$19.00

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Fish & Chips DF Served with a fresh garden salad and

tomato sauce.

Penne Napoli GF*

Served with Grana Padano.

Dessert

Ice Cream*

Topped with sprinkles.

Raspberry Delice GF, DF

Served with coconut cream and \$19.00

coulis

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Please note menu is subject to change. Sunday Surcharge of 10% applies. Public Holiday Surcharge of 15% applies. Eftpos

Surcharge applies of 1.5%. American Express Surcharge applies of 2%. Bookings of 10 adults and above, must have a 3-course meal at \$80.00pp

