

RESTAURANT

AT GLEN ERIN

3 course choice from menu

\$80.00PP

ENTREE

Herb & Fetta Bread * \$12.50

Cheesy Garlic Bread * \$12.50

Tempura Battered Vegetables V, GF
Tempura battered broccolini, cauliflower, mushroom & zucchini served with apple & walnut slaw. \$21.00

House-Made Pappardelle DF
Tossed with assorted seafood, baby spinach & Roma tomato sauce. \$28.00

Slow Cooked Lamb Ribs DF, GF
Served on top of a spicy tomato & capsicum salsa \$24.00

Crispy Coconut Prawns DF, GF
Served with a seaweed salad & tomato chilli jam \$28.00

Marinated Grilled Chicken & Cous Cous Salad GF *
Cous Cous tossed with capsicum, zucchini, tomato, rocket & greek yoghurt. \$24.00

Grazing Platter For Two *
Char grilled vegetables, house-made dip, terrine, cured meats, cheese, salmon, olives, warm ciabatta & crackers \$49.50

MAIN

Cajun spiced Swordfish Steak GF, DF
Topped with a mango, cucumber, Spanish onion, tomato & avocado salsa and served with a seaweed salad & roasted chat potatoes. \$45.00

Oven Roasted Chicken Breast GF
Filled with spinach, semi dried tomatoes & brie. Served on a herb potato crush with dill & Dijon mustard cream \$43.00

Prime Eye Fillet DF, GF
Topped with a mushroom sauce, mash & seasonal vegetables \$55.00
If included in a 3-course dining option - a \$10 surcharge will occur

6-hour Slow Roasted Beef Short Ribs DF, GF
Served in a BBQ sauce with house cut wedges & a salad \$48.00

Cauliflower Steak V, GF
Char grilled cauliflower with miso eggplant, zucchini, red capsicum, field mushroom, tomato & sumac pumpkin served on a fresh tomato Napoli sauce with greens. \$38.00

12-Hour Slow Cooked Lamb Shoulder For Two GF DF
Served with roasted vegetables & mint jus. \$88.00

Mega 1 kg Tomahawk Steak Marble Score 4+ For Two GF, DF
Char grilled to your liking. Served with house-cut wedges & salad \$105.00
Suggested wine pairing- 2016 Glen Erin Barossa Valley Shiraz, SA

*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.

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



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DESSERT

Cheese board *

A selection of cheese with fruit and crackers. **\$25.00**

Lemon & Passionfruit Curd Tart

Served with coconut ice-cream **\$19.00**

Opera Cake

A layered almond sponge, with a chocolate ganache & coffee butter cream served with chocolate ice-cream **\$19.00**

Macadamia, Hazelnut, Whiskey & Salted Caramel Pie

Served with salted caramel ice-cream **\$19.00**

Panna Cotta Affogato GF

Rich white chocolate panna cotta finished with an espresso syrup & salted caramel ice-cream. **\$19.00**

Apple & Blueberry Crumble

Apple & blueberry topped with a crunchy crumble & served with pistachio ice-cream **\$19.00**

Glen Erin's Sharing Dessert Board For Two

A chef's selection of our delicious desserts **\$38.50**

SIDES

Sautéed Greens V, GF

\$12.00

House Cut Fat Chips V, GF

\$12.00

KIDS

2 course- \$25.00pp

Main

Chicken Nuggets DF GF

Served with chips, fresh garden salad and tomato sauce

Fish & Chips DF

Served with fresh garden salad and tomato sauce

Penne Napoli GF*

Served with Grana Padano

Dessert

Ice Cream*

Topped with sprinkles and a wafer

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