

RESTAURANT

AT GLEN ERIN

ENTREE		MAIN	
Crispy Fried Coconut Prawns With toasted sourdough * DF	\$24.00	Twice Cooked Pork Belly With red cabbage, potato gratin and apple & maple glaze GF	\$45.00
Warm Lamb Salad With roasted potato, capsicum, rocket and herb dressing GF DF	\$21.00	Slow Braised Beef Casserole Simmered in homemade jus with seasonal greens and potato mash GF	\$49.00
Tomato Bruschetta Locally baked toasted sourdough, diced tomatoes, onion and aged balsamic glaze DF V VEG	\$19.00	Catch of the Day Market fresh selection of fish/seafood Prepared daily by the Chef, to provide a perfect taste sensation *	
Crispy, Fried Cauliflower With muhammara and almond dukkha GF VEG	\$18.00	Roasted Vine-ripened Cherry Tomato and Spinach Risotto Finished with Danish feta * VEG	\$38.00
Chefs' Choice Arancini Served with tomato passata and Grana Padano *	\$20.00	Warm Roasted Pumpkin Salad Finished with rocket, red onion, feta and balsamic glaze * GF V VEG	\$38.00
Garlic Bread *	\$14.00	Chicken Tom Yum Grilled chicken thigh served with fragrant rice ,greens & a tom yum coconut broth GF,DF	\$45.00
Tasting Plate (for two people) Choose 3 items from the above entrees *	\$60.00	Chef's Special Steak of the Day Please ask our friendly staff	

*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 6 adults and above, must have a 3 course meal at \$75.00pp

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DESSERT	Warm Spiced Apple Cake House made custard \$20.00	SIDES	Seasonal Greens With Olive oil, salt and pepper GF DF \$12.00
	Classic Sticky Date Pudding With seasonal berries and cream * GF \$20.00		Roasted Potatoes GF DF \$12.00
	Apple & Rhubarb Crumble Simply served with vanilla bean ice cream * GF \$20.00		Garden Salad With tomato, cucumber and white wine vinaigrette GF DF \$12.00
	Chef's Selection of Australian Cheeses Lavosh, nuts, dried fruit & quince jelly * \$20.00	DINING OPTIONS	2 course choice from menu \$60.00PP
	Eton Mess Pavlova With seasonal fruit and dollop double thick cream * GF \$20.00		3 course choice from menu \$75.00PP
	Chocolate Orange Delice With double cream, chocolate soil & drizzled with chocolate sauce GF \$20.00	KIDS	2 course- \$25.00pp Main Chicken Nuggets Served with chips, fresh garden salad and tomato sauce
	Fish & Chips Served with fresh garden salad and tomato sauce Spaghetti Bolognese Served with Grana Padano Dessert Ice Cream Topped with sprinkles and a wafer		

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