

# RESTAURANT

AT GLEN ERIN

3 course choice from menu

\$75.00PP

ENTREE

**Herb & Fetta Bread \*** \$12.50

**Garlic Bread \*** \$12.50

**BBQ Pork Bao Bun DF**  
Slow cooked pork, shredded & mixed with a house-made BBQ sauce, served with cucumber & spring onion \$21.00

**Salmon Stack**  
Smoked salmon layered with crisp pasta, goat's cheese & finished with chilli jam & saffron aioli dressing \$26.00

**Moroccan Lamb Cigar**  
Slow cooked lamb with Moroccan spices rolled in filo pastry served with mint yoghurt \$22.00

**Prawn Penne GF**  
Tossed with lemon, chilli & asparagus, served with a light dill cream sauce \$26.00

**Summer Green Salad GF, VEG \***  
Rocket, asparagus, green peas & beans, toasted hazelnuts tossed in a salsa verde dressing & finished with crumbled fetta \$15.00

**Grazing Platter for Two \***  
Char grilled vegetables, house-made dip, terrine, cured meats, bocconcini, gravlax, olives, warm ciabatta & crackers \$49.50

MAIN

**Grilled Salmon Fillet GF \***  
Served on lime & coconut rice & finished with an Asparagus & Lime cream \$44.00

**Lamb Loin GF \***  
Served with braised baby beetroot, goat's curd, orange, leeks, olive crumb & jus \$48.00

**Oven Roasted Chicken Breast GF**  
Filled with a king prawn, camembert & baby spinach frace on a new potato crush with dill cream \$42.00

**Eye Fillet of Beef Medallions DF, GF**  
Topped with a red wine jus, mash & seasonal vegetables \$50.00  
*If included in a 3-course dining option - a \$10 surcharge will occur*

**Cauliflower Steak VEG, V, DF, GF**  
Char grilled cauliflower with miso eggplant, zucchini, red capsicum, sumac pumpkin & broccolini served on a fresh tomato Napoli \$38.00

**Mega 1 kg Tomahawk Steak Marble Score 4+ For 2 people GF, DF**  
Char grilled to your liking. Served with house-cut wedges & salad \$90.00  
*Suggested wine pairing- 2016 Glen Erin Barossa Valley Shiraz, SA*

**Chef's Special From the Grill**  
Please ask our friendly staff  
*Please note: if included in a dining option, a surcharge of up \$20 will occur*

\*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 \$75.00pp

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## DESSERT

### Banana & Kahlua Pudding GF\*

with caramelised banana & vanilla bean ice-cream \$18.50

### Chocolate & Macadamia Nut Tart

Served with a warm Chocolate & Frangelico sauce \$18.50

### White Chocolate Panna cotta GF

Served with a berry compote \$18.50

### Churros \*

Spanish donuts tossed in cinnamon sugar. Served with warm chocolate sauce & rich chocolate ice-cream \$20.00

### Tiramisu

Layered coffee-soaked sponge finger, mascarpone & rich chocolate shavings \$18.50

### Glen Erin's Sharing Dessert Boards

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

## SIDES

### Sautéed Greens GF, DF, Veg, V

\$12.00

### House Cut Fat Chips DF, Veg, V

\$12.00

### Baby Beetroot, Passionfruit & Fetta Salad GF, Veg

\$10.00

## KIDS

### 2 course- \$25.00pp

#### Main

### Chicken Nuggets DF\*

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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