

BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER



@caulfieldglasshouse



caulfield.glasshouse

THE
GLASSHOUSE
CAULFIELD



WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!
Just scan the QR code and leave
us some feedback.

THANK YOU

MENU INFORMATION

*(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan,
(gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts*

Seafood origins:

(i) imported, (a) australian, (m) mixed

Please note:

*We make every effort to ensure these meals are gluten free,
but our busy kitchen cannot guarantee they are allergen free.*

Public holiday surcharge

15% Surcharge applies to all items on public holidays.

Food allergies

*Please be aware catering for special requirements is taken with care. It must also
be noted that within the premises we may handle nuts, seafood, shellfish, sesame
seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests
will be catered for to the best of our ability, but the decision to consume a meal is the
responsibility of the diner.*

SNACKS

SMALL GARLIC BREAD (v) add cheese / + 2.0 add bacon & cheese / +3.0	5.0
LARGE GARLIC BREAD (v) add cheese / + 2.0 add bacon & cheese / +3.0	9.0
SOUP OF THE DAY w garlic bread	12.0
DUCK SPRING ROLLS w plum sauce	17.0
LEMON PEPPER CALAMARI (gf,df,i) w aioli	17.0
GINGER & PRAWN DUMPLINGS (i) w chilli oil	17.0
BUFFALO GLAZED CHICKEN TENDERS w chipotle sauce	18.0
JALAPENO CHEESE POPPERS (v) w garlic aioli	17.0
PUMPKIN ARANCINI (gf,vg) w vegan aioli	16.0
MARGHERITA PIZZA agf / + 2.0	16.0
GARLIC & CHEESE PIZZA agf / + 2.0	15.0
HAWAIIAN PIZZA agf / + 2.0	19.0

BURGERS

CHEESEBURGER	23.0
milk bun, beef patty, cheese, onion, pickles, burger sauce & chips	
SOUTHERN FRIED CHICKEN BURGER	28.0
milk bun, fried chicken, smashed avo, coleslaw, chipotle mayo, cheese & chips	
GLASSHOUSE BURGER LOCAL LEGEND	30.0
milk bun, beef patty, bacon, egg, cheese, onion ring, lettuce, tomato, pickles, burger sauce & chips	
VEGETARIAN SCHNITZEL BURGER (vg)	30.0
beetroot bun, plant based schnitzel, vegan aioli, tomato, lettuce, smash avocado, pickles & sweet potato chips	
PORTERHOUSE STEAK SANDWICH LOCAL LEGEND	31.0
porterhouse, caramelised onions, cheddar cheese, tomato, bacon, lettuce, wholegrain mustard, mayonnaise on panini & chips	

ADD

add extra beef patty / +6.0

add extra chicken patty / +6.0

add egg / +2.0

add bacon / +3.0

substitute any burger patty for plant based schnitzel for /+\$5.0

PARMAS

SCHNITZEL	29.0
crumbed chicken breast & sauce of choice	
ORIGINAL	31.0
crumbed chicken breast, ham, napoli & cheese	
MEXICAN	34.0
crumbed chicken breast, salsa, corn chips, jalapenos, cheese, smashed avo & sour cream	
MEATLOVERS	34.0
crumbed chicken breast, ham, bacon, napoli, chorizo, bbq sauce & cheese	
HAWAIIAN	32.0
crumbed chicken breast, ham, napoli, pineapple & cheese	
PEPPERONI	33.0
crumbed chicken breast, ham, pepperoni, napoli & cheese	
ITALIAN	33.0
crumbed chicken breast, napoli, ham, bolognese, feta & cheese	

Substitute any schnitzel for plant based schnitzel / +2.0

GRILL

300gm PORTERHOUSE (agf) 47.0
cooked to your liking w chips, salad & sauce of choice

400gm RIB EYE (agf) 55.0
cooked to your liking w chips, salad & sauce of choice

sauce options: gravy (gf), pepper sauce (gf),
garlic butter (gf), mushroom sauce (gf), hollandaise

ADD

add sauce (agf) / +2.0

add veg (gf) / +2.0

add salad / +2.0

add creamy garlic prawns (gf,i) / +10.0

add lemon pepper calamari (gf,df,i) / + 8.0

add onion rings / +5.0

add egg / +2.0

MAINS

NASI GORENG <i>(av,n,i)</i> LOCAL LEGEND	28.0
chicken breast, prawns, rice, fried egg, vegetables, crispy shallots & peanuts	
CHICKEN & MUSHROOM RISOTTO <i>(gf)</i>	28.0
chicken, mushrooms, risotto rice, parmesan & herbs	
BEER BATTERED FLATHEAD <i>(agf,df,i)</i>	30.0
w chips, salad & tartare	
LEMON PEPPER CALAMARI <i>(agf,df,i)</i>	30.0
w chips, salad & aioli	
SALMON FILLET <i>(gf,i)</i>	34.0
grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	
CREAMY GARLIC & PRAWNS <i>(gf,i)</i>	34.0
w rice & salad	
ROAST OF THE DAY <i>(gf)</i>	29.0
w roasted potatoes, seasonal vegetables & gravy	
CHICKEN SCALLOPINI <i>(gf)</i>	33.0
creamy mushroom sauce w potato mash & seasonal greens	
BRAISED LAMB SHANKS <i>(gf)</i>	41.0
w creamy potato mash & broccolini	
GREEK MARINATED LAMB BACKSTRAPS <i>(gf,n)</i>	36.0
paprika & cumin marinated lamb backstraps, roasted pumpkin, baby spinach, mix lettuce, pomegranate, feta & pine nuts w greek yoghurt	

SEASONAL DISHES



WINTER WARMER (*agf,vg*) 27.0

roma tomato, pumpkin & coconut milk stew
w chickpeas & baby spinach served w garlic bread

BAKED TUSCAN CHICKEN LINGUINE 28.0

creamy chicken linguine w bacon & mushrooms,
topped w mozzarella & parmesan,
served w garlic bread & house salad

MASSAMAN BEEF CURRY (*gf*) 32.0

tender beef curry served
w steamed rice & house salad

CRISPY SKIN PORK BELLY (*gf*) 34.0

w wine braised red cabbage, sweet potato mash
& a rich red wine jus

BEEF & GUINNESS PIE 30.0

slow-cooked beef and guinness pie
w creamy mash, peas and rich gravy

SALADS

SUPERFOOD POKE BOWL (*gf,vg,n*) 28.0
roast pumpkin, cucumber, avocado, baby spinach,
edamame, wakame seaweed, pickle ginger, pine nut,
mirin rice, quinoa w miso & sesame dressing

CHICKEN, BACON, FETA &
BOCCONCINI SALAD (*gf*) 28.0
mix lettuce, basil, cherry tomato, cucumber, avocado,
feta, mozzarella & house dressing

ADD *add chicken / +7.0,*
add feta / +3.0,
add lemon pepper calamari (i) / +8.0,
add pan-seared salmon (i) / +12.0

SIDES

CHIPS (*av,agf*) w chip sauce 10.0

SWEET POTATO FRIES (*av,gf,n*) 12.0
w crumbled feta, rosemary salt & chipotle mayo

ONION RINGS (*v*) w chipotle mayo 11.0

SAUTEED GREENS (*vg,gf*) 8.0

SALAD mix lettuce, cherry tomato & parmesan (*av,gf*) 7.0

CREAMY MASH POTATO (*gf*) 7.0

CHARRED BROCCOLINI 12.0
w hollandaise, sesame & shallots

KIDS

\$15 KIDS MEALS - for kids 12 and under
All kids meals come with an ice cream

CHICKEN NUGGETS (6) w chips

CHEESEBURGER w chips

BATTERED FLATHEAD w chips (agf,i)

LEMON PEPPER CALAMARI w chips (gf,df,i)

LINGUINI BOLOGNESE (agf)
w parmesan

ADD

Add serve of veg +2.0

Add kids soft drink +2.5

Add kids juice +3.5

SENIORS

Available 7 days :
Lunch & Dinner

Starters & desserts only in conjunction
with senior main meal ordered /
no further discounts apply

1 Course \$20.0 / 2 Course \$25.0 / 3 Course \$28.0

STARTERS

SOUP OF THE DAY

GARLIC BREAD (v) **add cheese +2.0 / cheese & bacon +3.0**

PRAWN SPRING ROLLS (3 PCS) (i) w plum sauce

ONLY
AVAILABLE UPON
PRESENTATION
OF VALID
SENIORS CARD

MAINS

LEMON PEPPER CALAMARI (gf,df,i) w chips, salad & aioli

FISH & CHIPS (agf,df,i) beer battered flathead, chips, salad & tartare

CHICKEN STIRFRY tender chicken, hokkien noodles,
honey soy & asian vegetables

MUSHROOM RISOTTO (gf,av) field mushrooms, rice,
parmesan cheese, butter & herbs **add chicken / +6.0**

LINGUINI BOLOGNESE traditional style bolognese w parmesan

BACON, FETA & BOCCONCINI SALAD (gf) mixed lettuce, basil,
cherry tomato, cucumber, avocado, feta, mozzarella & house dressing
add chicken / +6.0

CHICKEN PARMA
ham, napoli, cheese mix, house salad & chips

BANGERS & MASH (gf)
lamb sausages, creamy potato mash, peas & onion gravy

ROAST (gf)
w roasted potatoes, seasonal vegetables & gravy

PORTERHOUSE 180gm (gf) **premium dish +10.0**
w chips, salad & choice of sauce

SALMON (gf,i) **premium dish +8.0** grilled atlantic salmon
w hollandaise, creamy potato mash & broccolini

LAMB SHANK (gf) **premium dish +8.0** w mash & broccolini

DESSERT

APPLE CRUMBLE w vanilla ice cream

STICKY DATE PUDDING w cream

PAVLOVA (gf) w berry coulis & cream

CAKE UPGRADE
see our cake display +5.0

DESSERTS



CHURROS 14.0
w chocolate dipping sauce

STICKY DATE PUDDING (nf) 12.0
w vanilla ice cream



APPLE RASPBERRY CRUMBLE 12.0
apple & raspberry crumble encased
in a french pastry shell

DUO MOUSSE (nf) 11.0
duo of chocolate & white chocolate mousse
on a chocolate sponge base finished w a
marbled chocolate & vanilla glaze



DESSERTS



BISCOFF LAVA CAKE (nf) 11.0
decadent moist biscoff cake w molten
biscoff centre

NEW YORK CHEESECAKE (nf) 11.0
baked new york style cheesecake
on a biscuit base



**FLOURLESS CHOCOLATE
CAKE (gf) 11.0**
decadent flourless chocolate
almond cake

CHOCOLATE BROWNIE 12.0
w salted caramel sauce
& vanilla ice cream



COFFEE & CAKE

ADD A COFFEE TO ANY DESSERT FOR JUST \$3

THE CAFÉ

AFFOGATO	7.0
espresso over icecream	
add Baileys, Kahlua, Frangelico, Jameson or Butterscotch Schnapps / +8.0	
LIQUEUR COFFEE	14.0
espresso w cream & your choice of Jameson, Kahlua or Baileys	
ST REMIO COFFEE	5.0
espresso	
cappuccino	
café latte	
long black	
short macchiato	
long macchiato	
hot chocolate	
specialty milk options	
- almond, soy, lactose free & oat milk /+0.5	
ST REMIO TEA	5.0
english breakfast	
earl grey	
peppermint	
chamomile	
green	
MILKSHAKES	7.5
chocolate	
strawberry	
blue heaven	