# 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.*

***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)*<br>***add cheese / + 2.0***<br>***add bacon & cheese / +3.0*** | 5.0 |
| LARGE GARLIC BREAD *(v)*<br>***add cheese / + 2.0***<br>***add bacon & cheese / +3.0*** | 9.0 |
| SOUP OF THE DAY<br>w garlic bread | 12.0 |
| DUCK SPRING ROLLS<br>w plum sauce | 15.0 |
| LEMON PEPPER CALAMARI *(gf,df)*<br>w aioli | 16.0 |
| GINGER & PRAWN DUMPLINGS<br>w chilli oil | 16.0 |
| BUFFALO GLAZED CHICKEN TENDERS<br>w chipotle sauce | 17.0 |
| JALAPENO CHEESE POPPERS *(v)*<br>w garlic aioli | 16.0 |
| PARSLEY, CORIANDER & CHICKPEA FALAFEL *(gf,vg)*<br>w beetroot hummus | 16.0 |
| MARGHERITA PIZZA<br>***agf / + 2.0*** | 15.0 |
| GARLIC & CHEESE PIZZA<br>***agf / + 2.0*** | 14.0 |
| HAWAIIAN PIZZA<br>***agf / + 2.0*** | 18.0 |

# BURGERS

CHEESEBURGER 23.0
milk bun, Black Onyx beef patty, cheese,
onion, pickles, burger sauce & chips

SOUTHERN FRIED CHICKEN BURGER 26.9
milk bun, coleslaw, smashed avo, chipotle mayo,
cheese & chips

GLASSHOUSE BURGER 29.9
milk bun, Black Onyx beef patty, bacon, egg, cheese,
onion ring, lettuce, tomato, pickles, burger sauce & chips

VEGETARIAN SCHNITZEL BURGER *(vg)* 27.9
beetroot bun, plant based schnitzel,
vegan aioli, tomato, lettuce, smash avocado,
pickles & sweet potato chips

PORTERHOUSE STEAK SANDWICH 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<br>crumbed chicken breast & sauce of choice | 28.9 |
| ORIGINAL<br>crumbed chicken breast, ham, napoli & cheese | 29.9 |
| MEXICAN<br>crumbed chicken breast, salsa, corn chips, jalapenos, cheese, smashed avo & sour cream | 33.9 |
| MEATLOVERS<br>crumbed chicken breast, ham, bacon, napoli, chorizo, bbq sauce & cheese | 33.9 |
| HAWAIIAN<br>crumbed chicken breast, ham, napoli, pineapple & cheese | 31.9 |
| PEPPERONI<br>crumbed chicken breast, ham, pepperoni, napoli & cheese | 32.9 |
| SICILIAN<br>crumbed chicken breast, ham, basil pesto, semi dried tomatoes, capers, bocconcini & cheese | 32.9 |
| SPANISH<br>crumbed chicken breast, chorizo, chargrilled capsicum, red onion, olives, capers, napoli, feta & cheese | 33.9 |
| ITALIAN<br>crumbed chicken breast, napoli, ham, bolognese, feta & cheese | 32.9 |

***Substitute any schnitzel for plant based schnitzel / +2.0***

# GRILL

300gm PORTERHOUSE *(agf)* 45.0
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)* ***/ +10.0***
***add lemon pepper calamari*** *(gf,df)* ***/ + 8.0***
***add onion rings / +5.0***
***add egg / +2.0***

# TO SHARE

LAMB SHOULDERS 75.0
12 hour cooked lamb shoulder served w charred broccolini, chimichurri sauce, house salad, roasted chats, garlic bread & red wine jus

# MAINS

NASI GORENG *(av,n)* 28.0
chicken breast, prawns, rice, fried egg, vegetables,
crispy shallots & peanuts

PUMPKIN POMODORO LINGUINE *(vg,n)* 27.0
peas, roasted peppers, semi-dried tomatoes, baby spinach,
napoli sauce, olives, capers & pinenuts

PESTO CHICKEN LINGUINE *(agf)* 28.0
mushrooms, pesto, semi dried tomatoes,
cream, parmesan & truffle oil

CHORIZO & FETA RISOTTO *(gf)* 28.9
chorizo, napoli, baby spinach,
risotto rice, parmesan & feta cheese

CHICKEN & MUSHROOM RISOTTO *(gf)* 28.0
chicken, mushrooms, risotto rice, parmesan & herbs

BEER BATTERED FLATHEAD *(agf,df)* 29.9
w chips, salad & tartare

LEMON PEPPER CALAMARI *(agf,df)* 29.9
w chips, salad & aioli

SALMON FILLET *(gf)* 34.0
grilled atlantic salmon w hollandaise,
sweet potato mash & broccolini

CREAMY GARLIC & PRAWNS *(gf)* 34.0
w rice & salad

ROAST OF THE DAY *(gf)* 29.0
w roasted potatoes, seasonal vegetables & gravy

CHICKEN SCALLOPINI *(gf)* 33.0
creamy mushroom sauce w potato mash & seasonal greens

BRAISED LAMB SHANKS *(gf)* 39.0
w potato mash & broccolini

# SALADS

GREEK LAMB SALAD *(gf,n)* 33.0
lamb backstrap, baby spinach, mix lettuce, roast pumpkin, pomegranate, feta & pine nuts w greek yoghurt

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

SUPERFOOD SALAD *(gf,vg,n)* 26.0
roast pumpkin, baby kale, baby spinach, cucumber, avocado, walnuts, goji berries, green beans & quinoa

**ADD**

***add chicken / +7.0,***
***add feta / +3.0***
***add lemon pepper calamari / +8.0***

# 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)*

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

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) w plum sauce

## MAINS

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

FISH & CHIPS *(agf,df)* 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 dressing ***add chicken / +6.0***

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

BANGERS & MASH *(gf)*
bratwurst pork sausages, 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)* ***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

## 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

*full cream, skim, almond, soy, lactose free & oat milk available*

ST REMIO TEA 5.0
english breakfast
earl grey
peppermint
chamomile
green

MILKSHAKES 7.5
chocolate
strawberry
blue heaven