

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

# BURGERS

CHEESEBURGER	23.0
milk bun, Black Onyx beef patty, bacon, egg, cheese, onion ring, lettuce, tomato, 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	28.9
crumbed chicken breast & sauce of choice	
ORIGINAL	29.9
crumbed chicken breast, ham, napoli & cheese	
MEXICAN	33.9
crumbed chicken breast, salsa, corn chips, jalapenos, cheese, smashed avo & sour cream	
MEATLOVERS	33.9
crumbed chicken breast, ham, bacon, napoli, chorizo, bbq sauce & cheese	
HAWAIIAN	31.9
crumbed chicken breast, ham, napoli, pineapple & cheese	
PEPPERONI	32.9
crumbed chicken breast, ham, pepperoni, napoli & cheese	
SICILIAN	32.9
crumbed chicken breast, ham, basil pesto, semi dried tomatoes, capers, bocconcini & cheese	
SPANISH	33.9
crumbed chicken breast, chorizo, chargrilled capsicum, red onion, olives, capers, napoli, feta & cheese	
ITALIAN	32.9
crumbed chicken breast, napoli, ham, bolognese, feta & cheese	

***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 ( <i>av,n</i> ) chicken breast, prawns, rice, fried egg, vegetables, crispy shallots & peanuts	28.0
PUMPKIN POMODORO LINGUINE ( <i>vg,n</i> ) peas, roasted peppers, semi-dried tomatoes, baby spinach, napoli sauce, olives, capers & pinenuts	27.0
PESTO CHICKEN LINGUINE ( <i>agf</i> ) mushrooms, pesto, semi dried tomatoes, cream, parmesan & truffle oil	28.0
CHORIZO & FETA RISOTTO ( <i>gf</i> ) chorizo, napoli, baby spinach, risotto rice, parmesan & feta cheese	28.9
CHICKEN & MUSHROOM RISOTTO ( <i>gf</i> ) chicken, mushrooms, risotto rice, parmesan & herbs	28.0
BEER BATTERED FLATHEAD ( <i>agf,df</i> ) w chips, salad & tartare	29.9
LEMON PEPPER CALAMARI ( <i>agf,df</i> ) w chips, salad & aioli	29.9
SALMON FILLET ( <i>gf</i> ) grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	34.0
CREAMY GARLIC & PRAWNS ( <i>gf</i> ) w rice & salad	34.0
ROAST OF THE DAY ( <i>gf</i> ) w roasted potatoes, seasonal vegetables & gravy	29.0
CHICKEN SCALLOPINI ( <i>gf</i> ) creamy mushroom sauce w potato mash & seasonal greens	33.0
BRAISED LAMB SHANKS ( <i>gf</i> ) w potato mash & broccolini	39.0

# 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