

THE
GLASSHOUSE
CAULFIELD

BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER



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 & cheese / +3.0</i>	5.0
LARGE GARLIC BREAD (v) <i>add cheese / + 2.0</i> <i>add bacon & cheese / +3.0</i>	9.0
MAC & CHEESE CROQUETTES (v) w truffle mayonnaise	15.0
DUCK SPRING ROLLS w plum sauce	14.0
LEMON PEPPER CALAMARI (gf,df) w aioli	15.0

ITALIAN TOMATO ARANCINI (vg,gf) w vegan aioli	15.0
BRUSCHETTA (v) traditional style bruschetta w balsamic glaze	14.0
KOREAN FRIED CHICKEN w korean bbq sauce, fried shallots	14.0
GINGER & PRAWN DUMPLINGS w chilli jam	16.0
MARGHERITA PIZZA <i>agf / + 2.0</i>	15.0
GARLIC & CHEESE PIZZA <i>agf / + 2.0</i>	14.0

BURGERS

WAGYU CHEESEBURGER milk bun, cheese, onion, pickles, burger sauce & chips	22.0
SOUTHERN FRIED CHICKEN BURGER milk bun, coleslaw, smashed avo, chipotle mayo, cheese & chips	25.0
GLASSHOUSE WAGYU BURGER milk bun, bacon, egg, cheese, onion ring, lettuce, tomato, pickles, burger sauce & chips	29.0
VEGETARIAN SCHNITZEL BURGER (vg) beetroot bun, plant based schnitzel, vegan aioli, tomato, lettuce, smash avocado, pickles & sweet potato chips	27.0
PORTERHOUSE STEAK SANDWICH porterhouse, caramelised onions, cheddar cheese, tomato, bacon, lettuce, wholegrain mustard, mayonnaise on panini & chips	29.0

ADD

add extra beef patty / +5.0

add extra chicken patty / +5.0

substitute any burger patty for plant based burger or schnitzel for +2.0

POTS & PANS

NASI GORENG <i>(av,n)</i> chicken breast, prawns, rice, fried egg, vegetables, crispy shallots & peanuts	28.0
BASIL PESTO LINGUINE <i>(vg,n)</i> mushrooms, pesto, semi dried tomatoes, spinach & pinenuts	26.0
PESTO CHICKEN LINGUINE <i>(agf)</i> mushrooms, pesto, semi dried tomatoes, cream, parmesan & truffle oil	28.0
CHORIZO & FETA RISOTTO chorizo, napoli, baby spinach, risotto rice, parmesan & feta cheese	28.0

PARMAS

*All served with chips and house salad
+ coleslaw option available*

SCHNITZEL 27.0
crumbed chicken breast & sauce of choice

ORIGINAL 29.0
crumbed chicken breast, ham, napoli & 3 cheese mix

MEXICAN 32.0
crumbed chicken breast, salsa, corn chips, jalapenos,
cheese mix, smashed avo & sour cream

MEATLOVERS 33.0
crumbed chicken breast, ham, bacon,
napoli, chorizo, bbq sauce & cheese mix

HAWAIIAN 31.0
crumbed chicken breast, ham, napoli,
pineapple & cheese mix

PEPPERONI 32.0
crumbed chicken breast, ham, pepperoni,
napoli & cheese mix

AUSSIE 32.0
crumbed chicken breast, bacon, napoli, egg,
bbq sauce & cheese mix

SICILIAN 32.0
crumbed chicken breast, ham, basil pesto, semi dried tomatoes,
capers, bocconcini & cheese mix

substitute any schnitzel for plant based schnitzel

SEAFOOD

BEER BATTERED FLATHEAD <i>(agf,df)</i> w chips, salad & tartare	28.0
LEMON PEPPER CALAMARI <i>(gf,df)</i> w chips, salad & aioli	28.0
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

MAINS & GRILL

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) 36.0
w potato mash & broccolini

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

CHAR SUI PORK 75.0
24 hour marinated char sui pork, jasmine rice, stir fried greens, duck spring rolls, plum sauce & house salad

300gm PORTERHOUSE (gf) 42.0
cooked to your liking w chips, salad & sauce of choice

400gm RIB EYE(gf) 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

SALAD

GREEK LAMB SALAD (*gf,n*) 32.0
lamb backstrap, baby spinach, rocket, roast pumpkin,
pomegranate, feta & pine nuts w greek yoghurt

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

CHICKEN, BACON
& BUFFALO MOZZARELLA SALAD (*gf*) 28.0
mix lettuce, tomato, cucumber, avocado,
buffalo mozzarella & house dressing

add chicken / +5.0

add feta / +3.0

add lemon pepper calamari / +8.0

SIDES

CHIPS (*av,gf*) 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 rocket, cherry tomato & parmesan (*av,gf*) 7.0

CREAMY MASH POTATO (*gf*) 7.0

CHARRED BROCCOLINI 12.0
w hollandaise, sesame & shallots

KIDS

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

\$15 KIDS MEALS - *for kids 12 and under*
All kids meals come with a drink & ice cream

(Add serve of veg +2.0)

SENIORS

Available 7 days :
Lunch & Dinner

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

STARTERS / +5.0

SOUP OF THE DAY

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

PRAWN SPRING ROLLS (4 PCS) w plum sauce

MAINS / 20.0

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) trio of mushrooms, rice,
white wine cream sauce & parmesan **add chicken / +5.0**

LINGUINI BOLOGNESE traditional style bolognese w parmesan

CAESAR SALAD (av, agf) cos lettuce, egg, bacon, croutons,
anchovies, caesar dressing & parmesan **add chicken / +5.0**

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 150gm (gf) **premium dish +8.0** 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 / +5.0

APPLE CRUMBLE w vanilla ice cream

STICKY DATE PUDDING w cream

PAVLOVA (gf) w berry coulis & cream

CAKE UPGRADE **see our cake display +4.0**

DESSERTS

+2.0
COFFEE & CAKE



CHURROS **14.0**
w chocolate dipping sauce

STICKY DATE PUDDING (nf) **14.0**
w vanilla ice cream



APPLE RASPBERRY CRUMBLE **10.0**
apple & raspberry crumble encased
in a french pastry shell



DUO MOUSSE (nf) **10.0**
duo of chocolate & white chocolate mousse
on a chocolate sponge base finished w a
marbled chocolate & vanilla glaze



DESSERTS



FERRERO (*gf*) 10.0

ferrero flavoured cheesecake with a nutella centre finished w a ferrero glaze

NEW YORK CHEESECAKE (*nf*) 10.0

baked new york style cheesecake on a biscuit base



PASSIONFRUIT & RASPBERRY TART (*nf*) 10.0

passionfruit mousse infused w fresh raspberries

FLOURLESS ORANGE CAKE (*gf*) 10.0

moist flourless orange & almond cake



COCKTAILS

FRUIT TINGLE / 18.0

Smirnoff Vodka, Blue Curacao, lemonade, raspberry cordial

LONG ISLAND / 19.0

Pampero, Smirnoff Vodka, Gordon's Gin, Cointreau, Casimigos Tequila, Pepsi, lemonade

MIDORI SPLICE / 16.0

Midori, Malibu, pineapple juice, fresh cream

COSMOPOLITAN / 17.0

Smirnoff Vodka, Cointreau, lime juice, cranberry juice

BLUE BREEZE / 15.0

Alize Bleu, pineapple juice, soda water, lemon juice

PINK GIN SPRITZ / 15.0

Gordon's Pink Gin, T'Gallant Prosecco, lemonade

OLD FASHIONED / 18.0

Roe & Co, bitters, sugar syrup

APEROL SPRITS / 16.0

T'Gallant Prosecco, Aperol, soda

ESPRESSO MARTINI / 19.0

Smirnoff Vodka, Kahlua, espresso, sugar syrup

LEMON HIGHBALL / 18.0

Johnnie Walker Black, lemon barley cordial, soda water

DARK N' STORMY / 19.0

Bundaberg Small Batch Rum, ginger beer, Bitters, fresh lime

PIMMS CUP / 17.0

Pimms, lemonade, strawberries, fresh mint

COCKTAILS

MOJITO / 17.0

Pampero Blanco Rum, lime juice, soda, mint, sugar syrup, fresh mint

PINEAPPLE MIMOSA / 16.0

Malibu, Morgan's Bay Brut, pineapple juice

STRAWBERRY MOJITO / 17.0

Pampero, Blanco Rum, soda, mint, fresh strawberries, sugar syrup

COCKTAILS ON TAP / 17.0

Smirnoff Espresso Martini

Gordons Pink Gin

Captain Morgan Strawberry Daquiri

Smirnoff Passionfruit

MOCK TAILS

MOCK MOJITO / 9.50

lime juice, lemonade, mint, sugar

CRANBERRY MINT / 9.50

cranberry, sugar syrup, soda, fresh mint

FRUITYLISCIOUS / 10.0

pineapple, apple, orange, cranberry

ICED TEA / 10.0

raspberry iced tea, soda water, mint