

BREAKFAST

7:00am – 11:30am

The Glasshouse Breakfast

Served with your choice of free-range eggs, crispy bacon, grilled tomato, mushrooms, sausage, hash brown & sourdough toast **21**

Glasshouse Big Vegetarian Breakfast (V)

Any style of free-range eggs with avocado, grilled tomato, sautéed mushrooms, halloumi, hash browns served with sourdough toast **19**

Spanish Omelette (V)

Served w/ sautéed mushrooms, baby spinach, onion, capsicum, tomato, chat potatoes, Finished with feta cheese & Sourdough Toast **17.50**

The Aussie Omelette

Diced leg ham, cherry tomatoes, mushrooms, tasty cheese served with sourdough toast **17**

Avocado Smash (V)

2 Poached eggs on toasted sourdough served with avocado smash, cherry tomato & Greek fetta **16.50**

Tradies Burger

Free range fried eggs, bacon rashers, hash brown, tasty cheese, BBQ mayo sauce on a sesame bun **12.50**

Breakfast Burger (V)

Free range fried eggs, avocado smash, hash brown, tasty cheese, aioli on sesame bun **12.50**

Sujuk Omelette

Sujuk (Turkish style sausage), feta cheese, diced tomatoes served with sourdough toast **17**

Smoked Salmon Brekkie

With 2 poached free range eggs served with avocado smash, cherry tomato & feta cheese **18.5**

Yogurt, Fruit & Muesli Bowl (V)

Yogurt topped with organic muesli, fruit & berries **16**

BLAT

Bacon, lettuce, avocado, tomato on Turkish Bread, based with aioli **15.50**

CREATE YOUR OWN

Choose your favourite style of eggs on toast: **poached, scrambled or fried** **8**

Add your favourite sides:

Extra egg	2	Grilled tomatoes	3	Hash Brown	3
Bacon	3	Hash brown	3	Avocado	4
Sujuk	3	Baby spinach	3	Chorizo	4
Sausage	3	Sautéed mushrooms,	3		
Halloumi	3	Smoked Tasmanian Salmon	4		

TOAST, ROLLS AND WRAP

(V, GF) Turkish, gluten free bread, raisin toast **4.5**

(V) Banana bread or pear and raspberry bread **5**

Ham and cheese croissant **7**

Ham wrap served with scrambled eggs, wild rocket & marinated feta **9.5**

Double ham served with cheese and tomato on toasted Turkish bread **8.5**

Bacon wrap served with scrambled eggs, tomato & baby spinach **9.5**

BREAKFAST

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COFFEE & T2 TEA

Espresso, Macchiato, Piccolo	3.5
Long Macchiato, Long Black, Cappuccino, Latte; Flat White	4
Hot Chocolate (Served with marshmallow)	4
Mocha	4.5
Chai / Macha / Turmeric / Dirty Chai Latte	4.5
Affogato	5
Iced Coffee, Iced Chocolate	6
English Breakfast / Earl Grey	4.5
Peppermint	4.5
Lemongrass & Ginger	4.5
Lemongrass, Lime & Ginger	4.5
Acai, Pomegranate & Vanilla	4.5
Green Tea	4.5
Chamomile	4.5
Chai Tea	4.5

FRESHLY SQUEEZED JUICES

Choose up to 4 of your favourite ingredients to make your own blend

Orange, Carrot, Celery, Apple, Watermelon, Beetroot, Rockmelon
Rockmelon, Pineapple, Ginger & Mint 8.5

SHAKES & SMOOTHIES

Milk Shakes – chocolate, caramel, strawberry, vanilla, banana, coffee 8.5

Smoothies:

Green Mojito – spinach, green apple, celery, avocado, banana, coconut 8.5

Superfood – linseed, sunflower, almond, banana, yogurt, honey, milk 8.5

Mango – mango, banana, yogurt, milk 8.5

Mixed Berries – mixed berries, banana, yogurt, milk 8.5

Banana – banana, honey, yogurt, milk, 8.5

Tropical – mango, pineapple, passionfruit 8.5

BOTTLE DRINKS

T2 Iced Tea – Life's a Peach, Strawberry Fields, Macha Fresh 6

Coke, Diet Coke, Zero, Lift & Sprite 3.5

Lemon Lime Bitters, Lime & Soda, Lemon Iced tea, Chinotto, Limonata, Rossa 4.5

Bottled juice - Apple, Orange, Pineapple, Apple & Black Current 4.5

Bundaberg Sparkling Drinks – Ginger Beer, Lemon Lime Bitters, Guava, Tropical,
Mango, Blood Orange, Pineapple & Coconut, Pink Grapefruit, Passionfruit 5

SPARKLING WATER

San Pellegrino Sparkling 250ml 4.5

San Pellegrino Sparkling 500mL 6.5

San Pellegrino Sparkling 750mL 8.5

LUNCH
11:30 – 2:30pm

MAINS

Scotch Fillet Steak

With red wine jus, served with a side of roast vegetables **23**

Veal Scallopini

Pan seared veal in a creamy mushroom sauce over a bed of herb infused chat potatoes & steamed broccolini **24**

Souvlaki Feast

Chicken & lamb skewers, beer battered chips, pita bread, Greek salad & homemade tzatziki **24**

Mediterranean Platter

Mediterranean kofte sitting on grilled pita bread served with pilaf rice, garden salad, grilled tomato, topped with tomato sugo **19**

Chicken Fettuccini

Pan tossed chicken breast fillet, creamed mushroom, garlic & white wine reduction, finished with shaved parmesan **22**

Chicken Parmigiana

Tomato sugo, eggplant, parmesan & a side of house salad & chips **17**

Chilli Prawn Linguine

Pan tossed king prawn with Napolitana sauce, cherry tomatoes, parsley & chilli **21**

King Prawn Risotto

Sautéed king prawns in our special Napolitana sauce, touch of cream & flamed with brandy **23**

Grilled Atlantic Salmon

Served on a bed of creamy mashed potato, steamed greens & finished with a creamy lemon dill sauce **22**

Salt & Pepper Calamari

Served with seasoned diamond cut chips, aioli & a side of green salad **19**

Grilled Fish

Grilled fillet served with a side of green salad & seasoned diamond cut chips **16**

BURGERS

All burgers served with seasoned diamond cut battered chips & ketchup

American Cheese Burger

Wagyu pattie with sliced pickles, Spanish onion, melted American cheese,
finished with mustard & ketchup 18

Aussie Burger

Wagyu pattie with mesclun lettuce, caramelised onion, sliced tomato, fried egg,
beetroot, melted tasty cheese & tomato sauce 19.90

Wagyu Beef Burger

Wagyu pattie with mesclun, caramelized onion, cheese, tomato & aioli 18

Grilled Steak Sandwich

Tomato, caramelized onions, Cheese, rocket, aioli & side of chips 19.90

Peri-Peri Grilled Chicken Burger

Tender grilled chicken breast with rocket, tomato, avocado & tomato relish 19

Schnitzel Burger

Panko crumbed chicken breast fillet, mixed lettuce, tasty cheese, tomato &
caramalised onion, mayo & BBQ sauce 19

Veggie Burger (V)

Panko crumbed eggplant, grilled halloumi, tomato, beetroot, mesclun lettuce,
sprouts & smoked chilli & aioli sauce 19

SALADS

Chicken Caesar Salad

Cos lettuce, bacon & croutons topped with Caesar salad dressing 19

Pumpkin & Halloumi Salad (V)

Roasted pumpkins with halloumi, green leaves, baby beet, walnuts & dijon dressing 18

Thai Beef Salad

Capsicum, bean sprouts, lime, chilli, coriander, mesclun & Thai dressing 19.9

Grilled Chicken & Avocado Salad

With rocket, Spanish onion, grilled corn, cherry tomato & dijon dressing 19

OPEN MELTS

All our open melts are served with a side of fresh salad & potato chips

Oven Roasted Chicken Breast w/ Avocado, rocket & mozzarella 15.90

Double Smoked Ham w/ Pineapple, tomato & mozzarella 15.90

Smoked Turkey w/ Avocado, cranberry sauce, rocket & mozzarella 15.90

Bacon w/ avocado, rocket & mozzarella 15.90

Vegetarian (V) w/ Mixed roast vegetables, sun dried tomatoes, mushroom, & mozzarella 15.90

TO SHARE

Bruschetta 12

Garlic bread 9

Bowl of wedges w/ sour cream & sweet chilli 9

Bowl of beer battered diamond cut chips with aioli/tomato sauce 9

MINERAL WATER

San Pellegrino Sparkling 250ml 4.5

San Pellegrino Sparkling 500ml 6.5

San Pellegrino Sparkling 750ml 8.5

FRESHLY SQUEEZED JUICES

Choose up to 4 of your favourite ingredients to make your own blend

Orange, Carrot, Celery, Apple, Watermelon, Beetroot, Rockmelon, Pineapple, Ginger, Mint, Lemon 8.5

SOFT DRINKS & SHAKES

Coke, Diet Coke, Coke Zero, Lift & Sprite 3.5

Lemon Lime Bitters, Lime & Soda, Lipton Iced tea, Chinotto, Limonata, Rossa 4.5

T2 - Live a Peach, Strawberry Fields, Macha Fresh 5.5

Bottled juice - Apple, Orange, Pineapple, Cranberry 4.5

Thick shake – chocolate, strawberry, vanilla, banana, coffee, caramel 8.5

Kombucha – Lemon Lime & Mint, Apple Crisp, Ginger Lemon,
Raspberry Lemonade, Cherry Plum 6

ICED DRINKS

Iced Coffee 7

Iced Chocolate 7

Iced Latte 7

Iced Mocha 7

Affogato 6

ALCOHOL

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White Wine

Momo Organic Sauvignon Blanc – Marlborough NZ	Glass \$9.5 / Bottle 42
Zilzie Regional Collection Pinot Gris – Adelaide Hills SA	Glass \$8 / Bottle 38
House Chardonnay	Glass \$7 / Bottle 32

Red Wine

Zilzie Regional Collection Shiraz Glass Barossa 2016	Glass \$8 / Bottle 38
Founder's Block Merlot Coonawarra 2015	Glass \$6.5 / Bottle 28
Selected Pinot Noir Glass	Glass \$9.5 / Bottle 42

Sparkling

House Sparkling	Glass \$6.5 / Bottle 28
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Rose

House Rose	Glass \$6.5 / Bottle 28
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Spirit & liqueur	Shot \$8
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Beers

Cascade Premium Light	Bottle \$6
VB	Bottle \$6
Toohey's New	Bottle \$6
James Boag's Premium Lager	Bottle \$7
Pure Blond	Bottle \$7
Corona	Bottle \$8
Peroni	Bottle \$8
Asahi	Bottle \$8
Tsing Tao	Bottle \$8
Heineken	Bottle \$8

Apple Cider

Somersby	Bottle \$7
Strongbow	Bottle \$7