



@GLASSHOUSECAFEMQ

Glasshouse All-Day Breakfast Menu Monday-Friday 6.00am-3.00pm
All our eggs are farm free-ranged eggs Saturday 7.00am-2.30pm

Glasshouse King's Breakfast \$25.8
Two eggs of your choice with crispy bacon, Chorizo, grilled tomato, hashbrown, and a side of mushroom served with sourdough toast.

New York Stack \$19.8
Sautéed Mushroom, Halloumi cheese, Zatar, Homemade pesto sauce with two poached eggs stacked on soy linseed bread, accompanied by Avocado & tomato salsa.

Glasshouse Three Eggs Omelette W/ Sour Dough Toast \$19.8
Choose any three delectable filling from: Crispy bacon, Ham, Chorizo, Tasty cheese, Smoked salmon, Baby spinach, Tomato, Mushroom, Red onion, Asparagus, Feta cheese.

Spring Harvest \$22.8
Smashed avocado on sourdough toast, topped with Norway Smoked Salmon, 2 poached eggs, and hollandaise sauce. Served with grilled asparagus and hash brown on the side.

Glasshouse Cheesy Corn Fritters \$19.8
Homemade Parmesan cheese and dill corn fritters stacked with sautéed baby spinach, topped with 1 poached egg and roasted cashew nuts. Served with house-made Avocado & tomato Salsa.

Eggs Benedict on Croissant
Poached eggs, Hollandaise sauce, sautéed spinach, and grilled asparagus. Choose from:
. Bacon or Grilled Ham \$21 . Norway Smoked Salmon \$24
. Avocado Mushroom \$21 . Avocado & Tomato Salsa \$21

Classic Aussie Breakky \$18.8
Two Poached eggs, smashed avocado, feta cheese, balsamic glaze, zatar, and grilled cherry tomatoes on sourdough toast.

Green Egg & Bacon on Toast \$20.8
Pesto-scrambled eggs served with crispy bacon, sautéed mushrooms, and grilled tomato on sourdough toast.

French Toast \$19.5
1-inch thick brioche bread served with seasonal fruit & yogurt, topped with glazed maple syrup & toasted almond flakes.

Two Free-ranged Eggs of your choice (Fried/Scrambled/Poached) on Toast \$12.0

ACAI super bowl \$18.5
Blend of frozen organic Acai, fresh banana, apple and lime juice topped with trail mix & granola, chia seeds, coconut flakes and seasonal fresh fruit.

Yogurt & Granola (or Porridge) bowl \$16.5
Amazing honey roasted granola (or Porridge) bowl served with fresh yogurt, seasonal fruit and trail mix

Smash Avocado, Grilled Cherry Tomato&Feta cheese on sourdough toast\$14.5

Toast bar: Sourdough, Turkish pide, Soy linseed, Dark Rye, Gluten free Bread(+\$1) or Plain croissant, Banana bread, Pear raspberry Bread, Fruit Toast, Raisin Turkish. Choose from butter, Vegemite, Honey, Berry jam or Peanut butter \$6.0

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Ham & Cheese Croissant \$8.5 **Bacon & Egg Roll or Wrap** \$9.0
Chorizo & Egg Roll or Wrap \$9.5

Glasshouse breakfast burger: Bacon, double eggs, hashbrown, lettuce, cheese, tomato \$16

Burrito Wrap: Chorizo, Scrambled egg, tasty cheese, Avocado & tomato salsa Wrap \$14

Halloumi Wrap: Halloumi cheese, Baby Spinach, Mushroom & Scrambled egg Wrap \$14

Breakky Wrap: Bacon, Scrambled egg, Baby Spinach & Cheese Wrap \$14

HashBrown Wrap: HashBrown, Avocado&tomato salsa, Scrambled egg & cheese Wrap \$14

Severd with BBQ, Tomato, Maynonaise, Aioli or Chilli Mayo

Glasshouse Lunch Menu

Steak Oscar \$32
Indulge in a 180g grass-fed Scotch fillet steak accompanied by asparagus, corn fritter, grilled king prawns, and drizzled with hollandaise sauce.

Vegetarian Mixed Mushroom & Quinoa Superbowl \$24
A wholesome bowl featuring quinoa, brown rice, miso mixed mushrooms, coleslaw, cucumber, edamame, soy mirin dressing, corn kernel, and chunky avocado.
【Add Asian Style Salmon +\$8.0】

Glass house famous Chicken Schnitzel or Pork Schnitzel \$21
Savor our renowned Chicken or Pork Schnitzel, served with golden chips, savory gravy, and a fresh house salad.
【Add Parmigiana +\$4.0】

X.O Sauce Mixed Sea Food Pasta \$28.5
Delight in a symphony of flavors with seafood marinara, king prawns, cherry tomatoes, edamame, bonito flakes, and squid ink spaghetti cooked in our house X.O sauce.

Pulled Pork Bibimbap \$24
A fusion delight featuring BBQ pulled pork, brown rice, fried egg, asparagus, carrots, cucumber, edamame, and gochujang dressing, topped with mixed mushrooms.

Grilled Fish Fillet \$21
Experience the perfection of lemon & pepper grilled fish fillet, served with crisp chips and a side house salad.

Stewed Beef & Mushroom In Red Wine Sauce \$26
A comforting dish of slow-cooked beef and mushrooms in a rich red wine sauce, served with creamy mashed potato, coleslaw, and a refreshing Tomato & Avocado Salsa.

Moroccan & Arrabbiata Chicken Pasta \$26
Indulge in a culinary journey with chicken breast fillet, a blend of Italian and Nepalese paste, mixed with Moroccan & Arrabbiata white wine sauce. Served with linguine and sprinkled with Parmesan cheese.

Gourmet burger Selection

Indulge in our exquisite gourmet burgers, each served with a side of chips and a refreshing house salad.

Southern Fried chicken fillet burger \$22.0

Experience the perfect blend of flavors with savory and crispy Southern fried chicken fillets, complemented by fresh lettuce, cheese, tomato, smashed avocado, and mayonnaise on a softly toasted milk bun.

Beef bacon burger deluxe \$24.0

Treat yourself to a deluxe creation featuring lettuce, sliced tomato, crispy bacon, a 180g beef patty with melted burger cheese, and caramelized onion on a soft milk bun.

Chicken Schnitzel king's burger \$22.5

Fit for royalty, this burger boasts lettuce, sliced tomato, chicken schnitzel, cheese, and our house-made Aioli sauce.

SOHO Lamb Kofta Burger \$23.5

Embark on a culinary journey with the rich flavors of a homemade lamb kofta patty nestled in lettuce, cucumber, tomato, red onions, tzatziki sauce, and chili flakes on a soft milk bun.

Gourmet Steak sandwich \$26.0

A carnivore's delight featuring grilled scotch fillet steak with lettuce, tomato, melted burger cheese, caramelized onion, and your choice of sauce.

Salad Bar

Classic Chicken Caesar Salad \$20.0

Enjoy the classic Chicken Caesar Salad featuring grilled chicken fillet, crispy bacon bits, Cos lettuce, parmesan cheese, bread croutons, topped with a medium poached egg & Caesar dressing.

Pumpkin Quinoa & Pine nut salad \$17.5

Delight in the delightful combination of honey-roasted pumpkin, cucumber, mixed lettuce, sun-dried tomato, sautéed mushrooms, quinoa, mixed with olive oil, and balsamic vinegar dressing.
【Add Halloumi cheese or Tuna or Grilled chicken +\$5】

Grilled chicken & roasted cashew nuts salad \$20.0

Relish the flavors of grilled chicken fillet, chunk avocado, mixed lettuce, sautéed mushroom, cucumber, tomato, and roasted cashew nuts topped with Italian dressing.

Sandwiches or Wraps

Explore our daily fresh-made sandwiches and wraps displayed in our display fridge.

Sides & Extra

Bowl of chips w/Aioli \$ 8.50 **Bowl of sweet potato chips w/Aioli** \$ 11.5

Bowl of halloumi chips \$ 14.5 **Mozzarella Cheesy Garlic Bread** \$ 12.5

Additional Toppings: Tomato, Cucumber, feta cheese, pumpkin, hash brown \$ 3.00

Bacon, Ham, Avocado, Grilled Chicken breast fillet, mushroom, Baby spinach, Tuna, Halloumi cheese, 2 free ranged eggs, Chorizo, Avocado & Tomato Salsa \$ 5.00

Premium Toppings: Smoke salmon, Asian style salmon, scotch fillet steak, lamb meat ball \$ 8.00

Soup of the day: Please ask our friendly staff member(Winter Only)



GLASSHOUSE

Cafe, Restaurant and Wine Bar

COFFEE

	REGULAR	LARGE
Espresso	3.80	
Macchiato	4.30	
Piccolo	4.30	
Long Black	4.80	5.30
Long Macchiato	4.80	
Cappuccino	4.80	5.30
Latte	4.80	5.30
Flat White	4.80	5.30
Hot Chocolate	4.80	5.30
Chai Latte	5.00	5.50
Mocha	5.00	5.50

Bon Soy, Almond, Oat, Lactose free milk - Add 50c

Decaf, Extra Shot, Syrups - Add 50c

SELECTION OF TEAS 5.00

English Breakfast
Earl Grey
Peppermint
Lemongrass & Ginger
Green Tea
Chamomile
Chai Tea

ICED COFFEES

Iced Coffee	8.50
Iced Chocolate	8.50
Iced Latte	8.50
Iced Mocha	8.50
Iced Chai Latte	9.00
Iced Long Black	8.50
Affogato	7.00

BEVERAGES

House Sparkling Water (750ml)	6.50
San Pellegrino Sparkling (500ml)	6.50
San Pellegrino Sparkling (750ml)	8.50
Can of Coke, Coke Zero, Diet Coke, Lemonade	3.50
Grape /Tropical /Mango /Lychee Flavor Soda	6.50
Lemon Lime Bitters	6.50
Lemon & Lime Soda	6.00
Lipton Iced Teas (Peach/Lemon)	5.00
Bottled Coke, Coke Zero	5.00
Bottled Juice	5.00
Kombucha	6.00
Bundaberg Ginger Beer	5.50

CLASSIC SHAKES 8.50

Chocolate
Strawberry
Vanilla
Mocha
Coffee
Caramel

SMOOTHIES 9.50

Mixed Berry
Mango
Banana
Tropical
Acai

FRESH SQUEEZED JUICE 9.50

Create your own from:

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

BEERS

Peroni	9.0
Little Creatures Pale Ale	10.0
Mountain Goat	10.0
Coopers Pale Ale	10.0
Stone & Wood Pacific Ale	12.0

WHITE WINE

	GLASS	BOTTLE
HOUSE Chardonnay	8.0	32.0
HOUSE Sauvignon Blanc	8.0	32.0

RED WINE

	GLASS	BOTTLE
HOUSE Merlot	8.0	32.0
HOUSE Shiraz	8.0	32.0

SPARKLING

	GLASS	BOTTLE
Yellowglen Piccolo(200ML)	12.00	
Yellowglen Pink Bottle(750ML)		32.00



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