

GLASS  **HOUSE**

BREWERY

APPETIZERS

PIZZA FRITTA \$5

golden pizza puffs *(veg) (vegan)*

ZUCCHINI CRISPS \$7

zucchini crisps with a tangy dressing
(gf option) (veg) (vegan)

CAPRESE \$7

cherry tomato, bocconcini & basil skewers
(gf option)

MEATBALLS \$12

meatballs, Napoli sauce & crusty bread
(gf option)

CHIPS \$6

beer batter steakhouse chips
(veg) (vegan)

OLIVES \$6

warm black olives, garlic, fennel seeds &
croutons *(gf option) (veg) (vegan)*

CALAMARI \$11

crispy calamari with aioli *(gf option)*

BREAD \$5

warm sourdough & ciabatta, olive oil &
balsamic *(veg)*

ARANCINI \$8

risotto balls with mushrooms & Parmesan
(gf option) (veg)

SWEET POTATO CHIPS \$7

sweet potato chips with oregano & aioli
(gf option) (veg) (vegan)

BRUSCHETTA \$7

tomato bruschetta (with balsamic option)
(gf option) (veg) (vegan)

SALUMI \$17

selection of cured meats, pickles & olives
(gf option)

CHEESE \$18

selection of cheeses with traditional
Sardinian crisp bread *(gf option) (veg)*

ANTIPASTO PLATTER \$32

a selection of salumi, cheese &
accompaniments *(gf option)*

OCTOPUS \$14

warm octopus, potatoes, cherry tomatoes &
olives *(gf option)*



MAINS

TAGLIOLINI PASTA \$21

egg taglioni, pork guanciale, cherry tomatoes, red onion & pecorino romano cheese *(gf option)*

GNOCCHI \$19

house made potato gnocchi, cherry tomatoes, basil & salted ricotta cheese *(gf option)*

SICILIAN EGGPLANT STACK \$21

layers of grilled eggplant, fior di latte, sliced tomato & basil *(gf option) (veg)*

FISH OF THE DAY M.P.

fish fillet, eggplant & capsicum caponata, salsa verde *(gf option)*

CHICKEN DIAVOLA \$26

char grilled chicken, Southern Italian dressing & slaw *(gf option)*

CHARRED STEAK \$34

scotch fillet, roasted baby carrots, charred broccolini, braised endive, hazelnuts & Glass House Brewery dark lager butter *(gf option)*

SALADS

GREEK SALAD (S) \$13

cucumber, tomato, olives, red onions & feta cheese *(gf option)*

PANZANELLA (S) \$13

heirloom tomatoes, croutons, red onions & basil *(gf option)*

NIÇOISE (M) \$22

house made confit tuna, green beans, potatoes, baby leaves, heirloom tomatoes, anchovies, red onions, olives & egg *(gf option)*

CHICKEN & SPINACH (M) \$21

grilled chicken breast, baby spinach salad, pine nuts, raisins, pancetta, croutons *(gf option)*

(S) = SIDE (M) = MAIN

KIDS

PASTA \$10

egg tagliolini, Napoli sauce & meatballs *(gf option)*

GNOCCHI \$10

house made potato gnocchi, butter & Parmesan cheese *(gf option) (veg)*

CHICKEN \$12

crumbed chicken fingers, potato chips & aioli *(gf option)*

FISH AND CHIPS \$12

battered fish fillet, potato chips & aioli *(gf option)*



PIZZA

FOCACCIA \$9

olive oil, sea salt & rosemary (*gf option*) (*veg*) (*vegan*)

PROSCIUTTO FOCACCIA \$21

San Daniele prosciutto, Parmesan, cherry tomato & roquette (*gf option*)

MARGHERITA \$15

tomato, fior di latte & basil (*gf option*) (*veg*)

BUFFALO & PROSCIUTTO \$25

tomato, fresh buffalo mozzarella & San Daniele prosciutto (*gf option*)

TRADITIONAL \$18

tomato, Cetara anchovies, capers & black olives (*gf option*)

JUMPING PRAWNS \$26

prawns, fior di latte, chilli, broccolini & basil (*gf option*)

PIZZA 4 SAM \$25

tomato, fior di latte, salami, pancetta, Italian sausage, ham & caramelised onions (*gf option*)

CAPRICCIOSA \$21

tomato, ham, mushrooms, artichokes & olives (add Cetara anchovies +\$2) (*gf option*)

VEGETARIAN \$18

tomato, roast zucchini, eggplant, capsicum & parsley (fior di latte cheese optional)
(*gf option*) (*veg*) (*vegan*)

LA PORCONA \$21

tomato, fior di latte, pancetta, red onion, chilli (*gf option*)

THE TRUFFLE SHUFFLE \$25

fior di latte, truffle paste, mushrooms, Italian sausage, mascarpone cheese & truffle oil
(*gf option*)

THE PUMPKIN ONE \$20

fior di latte, roasted pumpkin, pine nuts, goats cheese & roquette (*gf option*) (*veg*)

A PIZZA CALLED STEPHEN \$19

fior di latte, roast potatoes, caramelised onion & rosemary (*gf option*) (*veg*)

SOUTH OF THE BORDER \$23

fior di latte, stracchino cheese, spicy nduja sausage, olives & red onion (*gf option*)

ADD GLUTEN FREE BASE +\$4



GLASS HOUSE BEER - BREWED ONSITE

MID

STYLE : MID-STRENGTH SESSION ALE

ABV 3.5% | IBU 23 | EBC 9.5 | **GLASS \$7**

our mid-strength session ale is pale gold in colour. mild bready malt and subtle grassy and spicy hop aroma. low in bitterness, dry in finish, with a pleasant fruity and delicate malt character, our Mid is a real thirst quencher. This ale is super approachable and perfect any time of the day.

PALE

STYLE : NEW WAVE PACIFIC ALE

ABV 4.5% | IBU 20 | EBC 5.0 | **GLASS \$8**

our new wave pale ale is straw coloured with a slight haze. hop forward, but not overly bitter or resinous. tropical fruit, grapefruit, melon, lime, passion fruit, lychee, and stone fruits dominate the nose and palate. the light malt backbone allows the hops to shine. finishing dry, our pale is a super refreshing, highly sessionable beer designed for our warm climate.

BLACK

STYLE : CZECH DARK LAGER

ABV 5% | IBU 27.5 | EBC 35.5 | **GLASS \$9**

our black is a dark, malty Czech-inspired lager. almost black in colour it has an aroma and flavours of coffee, cocoa, bread crusts, cola, caramel and toffee. with a subtle roast aroma and flavor and noble hop presence this dark lager is ultra approachable. a firm, clean bitterness and dry finish will keep you coming back for more!



WINE

SPARKLING

COLESEL PROSECCO NOAI BRUT

2017 ITALY - GLASS \$9 / BOTTLE \$45

delicate, fresh & fruity, bread crusts, clean acidity, minerality (*organic*)

ROB DOLAN 'BLACK LABEL' BLANC DE BLANC

2017 YARRA VALLEY - BOTTLE \$48

citrus, brioche, white peach, creamy, toasty

LAURENT PERRIER CUVÉE

NV FRANCE - BOTTLE \$125

fresh, fruity, lemon zest, red apple, white peach, strawberry

WHITE

RIESLINGFREAK NO.3 RIESLING

2018 CLARE VALLEY - GLASS \$12 / BOTTLE \$56

ripe lemon and lime, tropical fruit, floral aromatics

SUNSHINE BAY SAUVIGNON BLANC

2017 MARLBOROUGH - GLASS \$9 / BOTTLE \$42

lemon and lime, gooseberry, freshly cut grass, crisp minerality

CA' DI FRARA PINOT GRIGIO

2016 ITALY - GLASS \$11 / BOTTLE \$46

white fruit, pear, pineapple, floral, elegant, textural (*organic*)

ROUND 2 CHARDONNAY

2015 BAROSSA - GLASS \$10 / BOTTLE \$48

ripe honey dew, peaches, nectarine, stone fruit, fresh citrus acidity

PIERO MANCINI VERMENTINO

2016 ITALY - BOTTLE \$76

tropical fruits, pawpaw, crisp white nectarine, elegant, intense, aromatic (*organic*)

DONATO GIANGIROLAMI CARDITO MALVASIA

2017 ITALY - BOTTLE \$68

floral, herbaceous, nettle, sage, tomato leaf, peach, grapefruit, rich, full bodied (*organic*)



ROSÉ

FATTORIA DI BASCIANO ROSATO DI TOSCANA

2016 ITALY - GLASS \$11 / BOTTLE \$48

bright, intense, wild strawberry, lively acidity, medium bodied (*organic*)

RED

CA' DI FRARA PINOT NERO

2016 ITALY - GLASS \$11 / BOTTLE \$55

fresh, elegant, ripe red fruit, berries, sap, light minerality (*organic*)

RUSDEN DRIFTSAND G.S.M

2017 BAROSSA - GLASS \$9 / BOTTLE \$44

spicy, savoury, rich fruit, sour cherry, apricot, dark berry, medium-bodied

CASTELVECCHIO SANTA CATERINA CHIANTI

2016 ITALY - GLASS \$12 / BOTTLE \$56

ruby red, violets, cherries, spice, soft tannins (*organic*)

TEUSNER RIEBKE SHIRAZ

2016 BAROSSA - GLASS \$12 / BOTTLE \$55

dark plum, berry, black cherry, mulberry, licorice, chocolate, cola, jasmin, five spice, oak

DONATO GIANGIROLAMI PANCARPO CABERNET BLEND

2015 ITALY - BOTTLE \$65

ruby red, wild berries, black cherries, red flowers, roots, tobacco, myrtle, nutmeg, pleasant bitterness (*organic*)

BELLVALE WINES QUERCUS VINEYARD PINOT NOIR

2013 GIPPSLAND - BOTTLE \$68

aromatic, spicy, dark cherries, earth, sap, peppers, smoked meats

FUNARO NERO D'AVOLA

2017 ITALY - BOTTLE \$54

intense ruby red, cherries, blackberries, rich, clean acidity, long finish (*organic*)



www.glasshousebrewery.com.au

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