



THE  
*glasshouse*  
Dinner Menu



We believe in getting back to nature. You see it growing around you and right there on your plate. The greens and herbs for the restaurant, all picked fresh. Fruit and veg comes from farms and friends who practice nature-based farming techniques, just like it's always been done. Think chemical-free and building soils via composting, worm farming and returning organic matter to the soil. And our seafood and animal-based proteins are sourced from a mix of carbon-neutral and ethically sourced producers and suppliers. It's simple, unspoilt and delicious – the way nature intended.

## Small Plates

<b>CHAR GRILLED SOURDOUGH</b>	9
Extra Virgin Olive Oil, Green Olive Tapenade <i>gfo / df</i>	
<b>HIRAMASA KINGFISH CRUDO</b>	22
Blackend Cheery Tomatoes, Pickled Green Olives, White Anchovies, Micro Basil, Citrus Oil <i>gf / df / nf</i>	
<b>ITALIAN MEATBALLS</b>	18
Marinara Sauce, Ricotta, Chilli Crunch, Basil Crisp, Garlic Buttered Sourdough <i>gfo / dfo / nf</i>	
<b>BAKED HEIRLOOM BEETROOT TART</b>	18
Goast Curd, Pepper Glazed Walnuts, Watercress, Balsamic Vinegar Gel <i>v</i>	

## Pizza

<b>GRILLED ARTICHOKE</b>	22
Confit Garlic, Cavolo Nero, Mozzarella, Pecorino, Sourdough Base <i>v</i>	
<b>PEPPERONI</b>	22
Italian Pepperoni, Caramelised Onion, Mozzarella, Basil, Sourdough Base	
<b>WILD MUSHROOM</b>	22
Taleggio, Truffle Oil, Tarragon Dried Chilli, Sourdough Base <i>v</i>	
<b>ITALIAN SAUSAGE</b>	26
Marinated Heritage Tomatoes, Ricotta, Wild Rocket, Sourdough Base	

## Pasta

<b>BAKED HAND MADE GNOCCHI</b>	24
All of the Cheeses, Gremolata, Fine Herbs, Confit Garlic Oil	
<b>GRILLED SPECK CASARECCE</b>	27
Cavolo Nero, Black Garlic Butter, Pecorino	
<b>ROAST SPAGHETTI SQUASH SPAGHETTINI</b>	22
White Truffle Oil, Parsley, Pomegranate, Parmesan <i>v</i>	
<b>SMOKED CHICKEN MAFALDINE</b>	26
Wild Mushrooms, Pea Leaf Pesto, Broad Beans	

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Did you know...

We're also open for Breakfast & Lunch every day from 7.30am.

Large Plates	<b>GRILLED KENT PUMPKIN</b>	26
	Wild Spinach, Toasted Pine Nuts, Lemon Oil, Pangrattato <i>vgo</i>	
	<b>MB4+ GRASS FED STRIPLOIN</b>	37
	Heritage Tomatoes, Grilled Shishito Peppers, Caper Berries, Mustard leaf, Black Vinegar <i>gf / df</i>	
	<b>GRILLED HERITAGE BREED CHICKEN</b>	30
Celeriac, Spring Onions, Basquaise Sauce, Oregano <i>gf / df</i>		
<b>INFINITY BLUE BARRAMUNDI</b>	35	
Smoked Chickpeas, Grilled Green Tomatoes, Bone Broth <i>gf</i>		
<b>PORK LOIN ON THE BONE</b>	32	
Andouille Sausage Butter, Rocket, Roasted Red Peppers, Lemon <i>gf</i>		
On the Side	<b>STEAK FRIES</b>	10
	Smoked Sea Salt, Confit Garlic Aioli	
	<b>ROASTED SWEET POTATOES</b>	10
Oregano Seasoning, Lemon Oil <i>gf / df</i>		
<b>YOUNG LEAF SALAD</b>	10	
Pickled Fennel, Toasted Pine Nuts, Cabernet Sauvignon Dressing <i>gf / df</i>		
Something to Finish	<b>PRUNE AND ARMAGNAC TART</b>	14
	Pistachio Gelato, Candied Pistachios, Poached Prunes, Amaretti Biscuits	
	<b>DARK CHOCOLATE SEMIFREDDO</b>	14
Lemon Ricotta Gelato, Chocolate Feulitine, Raspberry Compote <i>gfo</i>		
<b>AFFOGATO</b>	14	
Black Fig, Walnut Sponge, Dulce De Leche, Vanilla Bean Gelato, Espresso		
For the Kids	<b>ANGUS BURGER</b>	12
	Potato Bun, Angus Pattie, Tasty Cheese, Pickle, Tomato Ketchup, Steak Fries <i>gfo</i>	
	<b>CHICKEN MAFALDINE PASTA</b>	12
	Roast Chicken Breast, Mafaldine Pasta, Marinara Sauce, Basil Parmesan <i>dfo</i>	
<b>CRUMBED KINGFISH GOUJONS</b>	12	
Lemon and Herb Crumb, Lemon Aioli, Steak Fries		
<b>ITALIAN MEATBALL SUB</b>	12	
Milk Bun, Marinara Sauce, Confit Garlic Aioli, Steak Fries		

## Coffee

Reg   Large	4.5/5
Plant-based Milk   Decaf	0.8
Chai Latte   Turmeric Latte   Matcha Latte	6
Hot Chocolate	6
Iced Latte   Iced Long Black	5.5
Iced Coffee with Ice cream	7.5
Syrup Hazelnut   Vanilla   Caramel	0.5

## Teas & Infusions

English Breakfast   Earl Grey	5
Lemongrass & Ginger   Peppermint	
Green Tea Jasmine   Green Tea Sencha	
Forest Berry   Orange Pekoe	
Black Chai Tea	

## Charlies Honest

Squeezed Juices 300mls	8
Orange, Apple, Fruit Fix Spirulina, Fruit Fix Smoothie Mango & Coconut	

## Charlies Old Fashioned Quenchers 500mls

Lemonade, White Peach & Passionfruit, Mango & Orange	9.5
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## Sparkling Water

Voss 800mls	12.5
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## Smoothies

Banana Banana, Honey & Yoghurt	10
Mango Mango, Banana & Yoghurt	
Green Spinach, Celery, Avocado, Apple, Banana & Coconut	

## Cocktails

Aperol Spritz	17
Aperol, Prosecco, Soda & Orange Twist	
Classic Negroni	19
Finders Dry Gin, Sweet Vermouth, Campari	
Americano	17
Campari, Vermouth, Soda	
Limoncello Lemon Drop	20
Finders Australian Vodka, Applewood Limoncello, Lemon Juice, Sugar Rim	
Hugo Spritz	19
St Germaine, Prosecco, Mint	
Angelo Azzurro	22
Finders Dry Gin, Cointreau, Blue Curacao, Lemon Twist	

## Frappes

Strawberry Mint Strawberry & Mint	10
Sunrise Strawberry, Mango, Kiwi & Pineapple	
Tropical Mango, Pineapple & Passionfruit	
Watermelon Watermelon	

## Indulgent Shakes

Belgian Dark Chocolate	10
Dark Chocolate, Banana & Ice Cream	
Cookies & Cream	
Oreo Biscuit Crumble, Banana & Ice Cream	
Nutella	
Nutella, Banana & Ice Cream	

## Gelato & Sorbet

1 scoop, 2 scoops, 3 scoops	4/7/9
Gelato Flavours: Chocolate, Vanilla, Coconut, Salted Caramel, Pistachio	
Sorbet Flavours: Mango, Strawberry, Lemon	

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📍 @theglasshouseartarmon

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