

# \$29 Wine Bar Lunch

Including a beverage - Available until 3pm weekdays

## Tuna Poke

Sashimi tuna salad, avocado, pickles over rice

## Tempura Market Fish

Tempura market fish, seasonal salad, French fries & tartare sauce

## Roasted Chicken

Mustard pear stuffed chicken breast, crushed parsnip, jus

## Pork Belly

Seville marmalade glazed pork belly with verjuice, cavolo nero, potato puree

## Sweet Potato Salad

Cumin roasted sweet potato, black barley, kale, tahini, Persian feta



## Beef Pie

Beef & Guinness pie served with mash & braised lentils  
(subject to availability)

## Sirloin Steak

Grange sirloin steak served with green beans and béarnaise *(served medium)*

## glass Beef Burger

Beef patty, tomato, lettuce, battered onion ring, pickles, bacon, cheese, BBQ sauce & mayonnaise served with French fries

## Duck Fettuccine

Fettuccine Bianco, confit duck, garlic, chilli, asparagus, pecorino, oregano & porcini mushroom

## Select your beverage

2017 Under & Over Pinot Gris / 2016 Under & Over Shiraz  
Byron Bay Cider Finger Lime & Apple or Quandong & Pear  
Single Fin Summer Ale

## Add a side for \$5

Green leaf salad, raspberry vinaigrette  
French fries  
Mash

## Dessert

Selection of handmade tempered chocolates 4 per piece

Baileys bread and butter pudding, warm chocolate pieces, vanilla ice cream 17

Vanilla crème brûlée, macadamia biscotti 19

Tart of chocolate, blackcurrant compote, chestnut 22

Coconut rice pudding, rhubarb, rosella, textures of strawberry 20

Liquorice 'signature 2018' with apple & lime 21

Selection of ice creams & sorbets 14

## Dessert Specials \$10

Affogato with signature chocolate & jam lamington

Barista coffee with 2 signature chocolate & jam lamingtons

Verjuice custard with  
bergamot-braised raisin clusters



## Cheese

Petit Camembert, white mould cow's milk, *Normandy, France*

Holy Goat Brigid's Well, white mould goat's milk, *Castlemaine, Victoria*

Marcel Petite Comte AOC, semi-hard cow's milk, *Jura, France*

Tête De Moine AOC, semi-hard cow's milk, *Jura, Switzerland*

Le Dauphin Soumaintrain, cow's milk, *Burgundy, France*

**First cheese 17.5 / additional cheeses 7 each**

glass



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& COMPANY

