

\$29 Wine Bar Lunch

Including a beverage - Available until 3pm weekdays

Heirloom Carrot Salad

Heirloom carrot, zucchini, pine nut, currants, kale, quinoa, basil, mint, tahini, feta

Tempura Market Fish

Tempura market fish, grapefruit salad, French fries, tartare sauce

Grilled Tuna Niçoise Salad

Grilled spiced tuna, potato, tomato, green beans, anchovies, olive, lettuce

Mussel Fettuccine

Fettuccine Bianco, mussels, garlic, chilli, tomato, asparagus, oregano

Top Sirloin Steak (Served Medium)

Grange top sirloin steak served with green beans and béarnaise

glass Wagyu Burger

Wagyu Beef, tomato, lettuce, battered pickle, bacon, onion, cheese, BBQ sauce, mayonnaise served with French fries

Tandoori Chicken

Tandoori chicken and vegetable skewers, carrot, cucumber, coriander and mint yoghurt served with grilled bread

Select your beverage

2017 Under & Over Pinot Gris / 2017 Under & Over Shiraz

Byron Bay Cider Finger Lime & Apple

Byron Bay Cider Quandong & Pear

Single Fin Summer Ale

Add a side for \$6

Green leaf salad, raspberry vinaigrette

French fries

Mash

Dessert

Coconut panna cotta, mango, lychee, macadamia 21

Liquorice 'signature 2018' with apple & lime 21

Passionfruit soufflé, buttermilk sorbet 24

Chocolate delice, mascarpone, cherry, hazelnut 24

Vanilla crème brûlée, macadamia biscotti 19

Affogato with iced saffron Madeleine (Amaretto, Frangelico or Licor 43) 19

Banana mousse, caramel sponge, biscuit crumb, rum ice cream 21

Selection of ice creams or sorbets 14

Handmade tempered chocolates *Piece 4 | Full selection of 7* 24

Dessert Specials \$12

Affogato or Barista coffee with an iced saffron Madeleine

Mango and yoghurt semi-freddo, passionfruit, pineapple, lychee salsa

Cheese

Rouzaire Brie Aux Truffle, cow's milk, Île-de-France, France

Holy Goat Skyla, white mould goat's milk, Castlemaine, Victoria

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

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

Quicke's Extra Mature Cheddar, hard cow's milk, West Country, England

First cheese 17.5 / additional cheeses 7 each

glass



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& COMPANY
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