

PIOIK BAKERY SOURDOUGH 4EA  
Quattrociocchi Olive Oil

## SEAFOOD ON ICE

FRESHLY SHUCKED OYSTERS MP  
Selected Daily By Chef Natalie

CAVIAR TOPPED OYSTERS 13EA  
Freshly Shucked Oysters with Oscietra Caviar

CAVIAR  
Ars Italica Calvisius Oscietra 10g 110  
Antonius Siberian 30g 245  
Black Pearl Beluga 30g 340  
Savoury Crumpet, Potato Crisps, Crème Fraîche, Chives

## FROM THE SEA

SNAPPER SASHIMI 24  
Coconut, Kaffir Lime, Chilli

MT COOK SALMON GRAVLAX 24  
Crème Fraîche, Capers, Dill, Juniper, Roe

SCALLOP, PRAWN TOAST 24  
Sriracha Mayo, Asian Herbs

CHARCOAL AUSTRALIAN CUTTLEFISH 29  
Pickled Mussels, Saffron Aioli

CHARCOAL MOOLOOLABA KING PRAWNS 36 / 65  
Harissa Butter, Finger Lime

SPAGHETTI VONGOLE 49  
Parsley, Dashi Butter

PAN-SEARED MARKET FISH MP  
Summer Beans, Citrus Cream Sauce

CHARCOAL WHOLE FISH MP  
Artichoke Hearts, Fennel, Joseph First Run Olive Oil

WHOLE EASTERN ROCK LOBSTER MP  
Citrus Caper Butter, Fennel, Rocket Salad

glass

## FROM THE GARDEN

CHARGRILLED CARROT SKEWER 23  
Grains, Dukkah, Cashew Cream

SUMMER TART 24  
Meredith Goats Curd, Green Tomato, Grapes, Carmelised Onion

WILL STUDD APHRODITE HALLOUMI 28  
Honey, Peach, Pistachio, Arugula

MARINATED ZUCCHINI 34  
Leek Cream, Labneh, Walnut, Citrus

PAN-SEARED POTATO GNOCCI 38  
Baby Corn, Zucchini Flower, Green Olive

## FROM THE PADDOCK

VANNELLA BURRATA 24  
Prosciutto, Melon, Hot Honey

VICTOR CHURCHILL CHICKEN LIVER PARFAIT 26  
Apricot Compote, Baguette, Micro Salad

O'CONNOR STEAK TARTARE 26 / 48  
White Anchovy, Chives, Potato Crisps

ROSSMORE WHOLE SPATCHCOCK 48  
Sweet Corn, Atchara

GUNDAGAI LAMB RUMP GLQ 5+ 49  
Minted Peas, Black Garlic Toum

JACKS CREEK GRAIN FED SIRLOIN 250G MB 3+ 58  
Your Choice of Sauce

O'CONNOR GRASS FED FILLET 200G MB 3+ 62  
Your Choice of Sauce

O'CONNOR GRASS FED SCOTCH FILLET 300G MB 4+ 72  
Your Choice of Sauce

BUTCHERS CUT MP  
Your Choice of Sauce

*Sauces - Madeira Jus, Béarnaise, Mushroom Sauce, Chimichurri, Citrus Caper Butter, & Our Selection of Curated Mustards*

## GLASS BANQUET

To Share - Minimum Two People - 129pp

PIOIK BAKERY SOURDOUGH  
Quattrociocchi Olive Oil

FRESHLY SHUCKED OYSTERS  
Mignonette, Lemon, Green Tabasco

VICTOR CHURCHILL CHICKEN LIVER PARFAIT  
Apricot Compote, Baguette, Micro Salad

SUMMER TARTLET  
Meredith Goats Curd, Green Tomato, Grapes, Carmelised Onion

CHARCOAL AUSTRALIAN CUTTLEFISH  
Pickled Mussels, Saffron Aioli

PAN-SEARED MARKET FISH  
Summer Beans, Citrus Cream Sauce

JACKS CREEK GRAIN FED SIRLOIN 250G MB 3+  
Your Choice of Sauce

SKIN ON FRIES

LITTLE GEM SALAD  
Creamy Dill Dressing, Pepitas

SUMMER PAVLOVA  
Summer Fruit, Armagnac Crème Anglaise, Almond

## SIDES

LITTLE GEM SALAD 12  
Creamy Dill Dressing, Pepitas

WATERMELON SALAD 12  
Cucumber, Persian Feta, Mint

SKIN ON FRIES 12

MASHED POTATO 12

CHARGRILLED ASPARAGUS 14  
Gribiche

## WINE PAIRING OPTIONS

Chosen By Our Sommeliers (100ml each)

STANDARD 3 WINES 40pp

PREMIUM 3 WINES 80pp

Celebrate Lunar New Year at Glass Brasserie with a premium banquet menu designed to welcome the Year of the Horse with purpose and momentum. Join us on Lunar New Year's Eve, 16 February, for an evening of joyful surprises.

A 10% surcharge applies on Sundays, 15% on public holidays.

1.7% surcharge applies to all credit card payments.

A 10% service charge applies to tables with 8 or more guests

Split bills are limited to a maximum of 2 ways.