

## THE ICE BAR

FRESHLY SHUCKED OYSTERS MP  
Selected Daily By Chef Natalie

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

## SNACKS

PIOIK BAKERY SOURDOUGH 5EA  
Pepe Saya Cultured Butter, Churned for Glass

HEIRLOOM BEETROOT TARTLET 12  
Wasabi Mayo, Grains, Kale Chips

OCEAN JACKET CHEEK SKEWER 18  
Grilled Lime

PRAWN TOAST 22  
Sriracha Mayo, Asian Herbs, Sesame

## ENTRÉE

LINE CAUGHT BLUE FIN TUNA CRUDO 34  
Orange, Caper, Kohlrabi, Bottarga

BAKED BLUE SWIMMER CRAB & COMTÉ DIP 36  
Pickled Shimeji Mushroom, Crispy Baguette

CHARCOAL MOOLOOLABA KING PRAWNS 15EA  
Harissa Butter, Finger Lime

CHARCOAL SOUTHERN CALAMARI 32 / 59  
Extra Virgin Olive Oil, Saltbush

PAN-SEARED HOKKAIDO SCALLOPS 38 / 72  
XO Butter, Finger Lime, Seablite

O'CONNOR STEAK TARTARE 26 / 48  
White Anchovy, Chives, Crispy Focaccia

CHICKEN LEEK TRUFFLE TERRINE 32  
Pickled Fig, Frisée

## MAIN COURSE

ROASTED PUMPKIN RISOTTO 42  
Amaretti, Gorgonzola, Smoked Almonds

PAN-SEARED MARKET FISH MP  
Bouillabaisse, Fennel, Tarragon

PEPE'S BRAISED DUCK LEG 52  
Figs, Endive, Shiraz Jus

KUROBUTA PORK CUTLET 300G 58  
Apple Chutney

12HR SLOW ROASTED LAMB SHANK 63  
Yellow Pecorino Polenta, Chimichurri

BLACK ONYX GRASS FED SIRLOIN 250G MB 3+ 64  
Your Choice of Sauce

O'CONNOR GRASS FED FILLET 200G MB 3+ 66  
Your Choice of Sauce

LITTLE JOE GRASS FED SCOTCH FILLET 300G MB 4+ 85  
Your Choice of Sauce

## FOR THE TABLE

WINTER SEAFOOD CONSOMMÉ 68  
Whiting, King Prawn, Scallop, Leek, Turnip

WHOLE FLOUNDER MEUNIÈRE 76  
Beurre Noisette, Lemon, Caper, Parsley

BUTCHERS CUT MP  
Your Choice of Sauce

*Sauces - Madeira Jus, Béarnaise, Mushroom Sauce, Pepper Sauce,  
Truffle Butter, & Our Selection of Curated Mustards*

## WINE PAIRING OPTIONS

Chosen By Our Sommeliers (100ml each)

STANDARD 3 WINES 40pp

PREMIUM 3 WINES 80pp

## GLASS BANQUET

*To Share - Minimum Two People - 129pp*

PIOIK BAKERY SOURDOUGH  
Pepe Saya Cultured Butter

FRESHLY SHUCKED OYSTERS  
Mignonette, Lemon, Green Tabasco

LINE CAUGHT BLUE FIN TUNA CRUDO  
Orange, Caper, Kohlrabi, Bottarga

CHICKEN LEEK TRUFFLE TERRINE  
Pickled Fig, Frisée

CHARCOAL SOUTHERN CALAMARI  
Extra Virgin Olive Oil, Saltbush

O'CONNOR DRY AGED RIBEYE MB 3+ 500G  
Madeira Jus, Béarnaise

SKIN ON FRIES

ROASTED FIELD MUSHROOM  
Meredith Persian Feta, Garlic, Rosemary

BUTTER LETTUCE LEAVES  
Mandarin Dressing

BANOFEE PIE  
Coffee, Banana, Caramel, Mascarpone

## GARDEN & SIDES

SKIN ON FRIES 14

MASHED POTATO 14

WINTER ROOT VEGETABLE GRATIN 14

CREAM BABY SPINACH 14  
Fresh Cream, Nutmeg, Garlic

ROASTED FIELD MUSHROOM 14  
Meredith Persian Feta, Garlic, Rosemary

BUTTER LETTUCE LEAVES 14  
Mandarin Dressing

CHOOSE 3 SIDES FOR 30

glass

Joining us from 23<sup>rd</sup> July: Bull & Bear at Glass, a chef's residency with Bernard Fiemeyer of Waldorf Astoria Orlando. One of America's Top 100 restaurants, right here at Glass for one week only. Dishes available à la carte or as a full set menu at \$129 per person. Ask your server or visit [glassbrasserie.com.au](http://glassbrasserie.com.au) to book.



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.