

THE ICE BAR

FRESHLY SHUCKED OYSTERS (A) MP
Selected Daily By Chef Natalie

CAVIAR (I)
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 (A) 18
Grilled Lime

PRAWN TOAST (I) 22
Sriracha Mayo, Asian Herbs, Sesame

ENTRÉE

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

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

CHARCOAL MOOLOOLABA KING PRAWNS (A) 15EA
Harissa Butter, Finger Lime

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

PAN-SEARED HOKKAIDO SCALLOPS (I) 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 (A) MP
Bouillabaisse, Fennel, Tarragon

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

COROWA WHITE DUROC 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 (M) 68
Whiting, King Prawn, Scallop, Leek, Turnip

WHOLE FLOUNDER MEUNIÈRE (I) 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 (A)
Mignonette, Lemon, Green Tabasco

LINE CAUGHT BLUE FIN TUNA CRUDO (A)
Orange, Caper, Kohlrabi, Bottarga

CHICKEN LEEK TRUFFLE TERRINE
Pickled Fig, Frisée

CHARCOAL SOUTHERN CALAMARI (A)
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

(A) - Australian Seafood
(I) - Imported Seafood
(M) - Mixed Origin

Joining us from 23rd 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 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.