

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, Chive

TAPAS

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

GAZPACHO 16
Tomato, Cucumber, Garlic

‘00’ ANCHOVY (I) 22
White Balsamic, Lemon, Tomato

CRUMBED SARDINE (A) 24
Nduja Mayo, Jan Roc Olive Oil

MONTE NEVADO 100% IBÉRICO BELLOTA 29 / 55
42 Months Aged Jamón Ibérico

ENTRÉE

HEIRLOOM TOMATO PANZANELLA 28
Stracciatella, Basil, Sherry

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

‘GAMBAS’ PRAWNS (A) 38
Garlic, Chilli, Jan Roc Olive Oil

CHARCOAL SOUTHERN CALAMARI (A) 32 / 59
Jan Roc Olive Oil, Saltbush

PAN-SEARED HOKKAIDO SCALLOPS (I) 38 / 72
Jamón Crisp, Potato Cream, Citrus Salsa

O’CONNOR STEAK TARTARE 26 / 48
White Anchovy, Chive, Crispy Focaccia

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
Fig, Endive, Shiraz Jus

COROWA WHITE DUROC PORK CUTLET 300G 58
‘Fabada Asturiana’ White Beans, Chorizo

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

O’CONNOR GRASS FED FILLET 200G MB 3+ 66
Pimento, Your Choice of Sauce

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

FOR THE TABLE

WHOLE FLOUNDER MEUNIÈRE (I) 76
Beurre Noisette, Lemon, Caper, Parsley

DRY AGED TXULETA 600G MB 7+ 169
Traditional Cut From San Sebastián
Pimento, Garlic

BISTEC A LA ESPAÑOLA 189
O’Connor Dry Aged Rib Eye 1 KG MB 3+, Braised Spanish Onions

Sauces - Madeira Jus, Béarnaise, Mushroom Sauce, Pepper Sauce, Café De Paris, & Our Selection of Curated Mustards

WINE PAIRING OPTIONS

Chosen By Our Sommeliers (100ml each)

STANDARD 3 WINES 40pp

PREMIUM 3 WINES 80pp

EAT SPAIN, DRINK SPAIN

To Share - Minimum Two People - 149pp

PIOIK BAKERY SOURDOUGH
Pepe Saya Cultured Butter

FRESHLY SHUCKED OYSTERS (A)
Mignonette, Lemon, Green Tabasco

GAZPACHO
Tomato, Cucumber, Garlic

‘GAMBAS’ PRAWNS (A)
Garlic, Chilli, Jan Roc Olive Oil

CRUMBED SARDINE (A)
Nduja Mayo, Jan Roc Olive Oil

DRY AGED TXULETA 600G MB 7+
Traditional Cut From San Sebastián
Pimento, Garlic

SKIN ON FRIES

BUTTER LETTUCE LEAVES
Creamy Dill Dressing, Pepita

CHURROS
Valrhona Manjari 64%, Cinnamon Sugar

GARDEN & SIDES

SKIN ON FRIES 14

MASHED POTATO 14

GRILLED ASPARAGUS 14
Sauce Gribiche

ROASTED FIELD MUSHROOM 14
Meredith Persian Feta, Garlic, Rosemary

SWEET CORN 14
Jalapeño, Feta, Coriander

BUTTER LETTUCE LEAVES 14
Creamy Dill Dressing, Pepita

CHOOSE 3 SIDES FOR 30

glass

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

Glass Brasserie is proud to partner with Food & Wines Spain on Eat Spain Drink Spain Australia, a celebration of Spanish culture, produce and cuisine happening across Australia. From the 4th September until the 4th October, taste the vibrant flavours of Spain’s diverse regions, enjoy a limited-time tapas menu and explore a collection of wines from Spain’s winemaking regions. Visit www.foodswinesfromspain.com for more information.

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.