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

SMALL BITES

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

SPRING TARTLET 13
Whipped Tofu, Pimento, Smoked Almond

FRIED ARTICHOKE FLOWER 22
Yoghurt, Lemon, Manchego

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

LP'S SMOKED MORTADELLA SKEWER 19
Basil Pesto, Ricotta

ENTRÉE

HEIRLOOM TOMATO PANZANELLA 28
Stracciatella, Basil, Sherry

KINGFISH CRUDO (A) 34
Passionfruit, Yuzu Koshō, Coriander

CHARCOAL MOOLOOMBA PRAWNS (A) 16EA
Harissa Butter, Finger Lime

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

VICTOR CHURCHILL CHICKEN LIVER PÂTÉ 29
Rhubarb Jam, Sourdough

O'CONNOR STEAK TARTARE 29 / 48
White Anchovy, Chive, Crisps

MAIN COURSE

STUFFED ZUCCHINI PEARL COUSCOUS 42
Goat Cheese, Spring Pea, Mint

PAN-SEARED MARKET FISH (A) MP
Champagne Beurre Blanc, English Spinach

CHAR-GRILLED SPATCHCOCK 54
Bread Sauce, Mustard Greens

COROWA WHITE DUROC PORK CUTLET 300G 60
Spring Pea, Green Harissa

BLACK ONYX GRASS FED SIRLOIN 250G MB 3+ 67
Roasted Field Mushroom, Your Choice of Sauce

O'CONNOR GRASS FED FILLET 200G MB 3+ 69
Roasted Field Mushroom, Your Choice of Sauce

LITTLE JOE GRASS FED SCOTCH FILLET 300G MB 4+ 88
Roasted Field Mushroom, Your Choice of Sauce

FOR THE TABLE

WHOLE FLOUNDER MEUNIÈRE (I) 78
Beurre Noisette, Lemon, Caper, Parsley

LOBSTER TAIL MAFALDINE (A) 109
Fermented Chilli, Thai Basil, Tomato

BUTCHERS CUT MP
Your Choice of Sauce

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

GLASS BANQUET

To Share - Minimum Two People - 139pp

PIOIK BAKERY SOURDOUGH
Pepe Saya Cultured Butter

FRESHLY SHUCKED OYSTERS (A)
Mignonette, Green Tabasco

SPRING TART
Whipped Tofu, Pimento, Smoked Almond

KINGFISH CRUDO (A)
Passionfruit, Yuzu Koshō, Coriander

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

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

SKIN ON FRIES

SWEET CORN
Jalapeño, Feta, Coriander

DARK CHOCOLATE TART
Pineapple, Dulce De Leche, Coffee Gelato

GARDEN & SIDES

SKIN ON FRIES 14

MASHED POTATO 14

GRILLED ASPARAGUS 14
Sauce Gribiche

BRUSSEL SPROUTS 14
Speck, Vinaigrette

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

Celebrate Christmas Day at Glass Brasserie with a specially curated four-course lunch showcasing premium seasonal produce and festive flavours, all set against the iconic backdrop of Sydney's Queen Victoria Building. Join us for a memorable festive celebration with family and friends. For dinner, enjoy our festive à la carte menu, celebrating the flavours of the season. For bookings and more information, visit www.glassbrasserie.com.au

A 10% surcharge applies on Sundays, 15% on public holidays.
A 10% service charge applies to tables with 8 or more guests.
Split bills are limited to a maximum of 2 ways.