



# Glasshouse

KITCHEN & BAR

## DINNER

### ENTREE

**BREAD & DIPS**

Olive oil, balsamic reduction, parmesan fresh herbs lemon butter

\$22

**6 FRESH OYSTERS**

\$30

Red wine vinegar, lemon wedge

**MARKET SALAD**

Market fresh seasonal greens, feta cheese croutons, balsamic vinaigrette

\$25

**SPIRULINA VEGETABLE DUMPLINGS** \$25

Oriental chili vinegar sauce

**Sautéed Shrimps**

\$30

Olive oil, chili, garlic, smoked paprika

### MAINS

**PAN ROASTED PORK MEDAILLONS**

\$35

Truffle potatoes mash, mushroom sauce, vegetables in season

**4 GRILLED LAMB LOIN CHOP**

\$35

Kumara fries, bok choy, natural orange and thyme jus

**EYE FILLET STEAK (180g)**

\$42

Truffle potatoes mash, red wine jus, vegetables in season

**SEARED SALMON (180G)**

\$40

Creamy vodka orzo, avocado medallions

**POTATO GNOCCHI WITH VEGETARIAN**

\$27

**BOLOGNESE**

Tomato, mushroom and vegetables sauce, parmesan and arugula

**SEAFOOD LINGUINI**

\$35

Fresh fish, scallops, prawns, mussels, olives tomato and basil

### DESSERT

**CLASSIC APPLE PIE**

\$17

Vanilla bean ice cream, berries sauce

**VANILLA CREME BRULEE**

\$17

Vanilla bean ice cream, berries sauce

**TIRAMISU**

\$17

Chocolate ice cream

**AFFOGATO**

\$25

Vanilla bean ice cream, espresso, liquor