

Glasshouse

KITCHEN & BAR

DINNER

ENTREE

BREAD & DIPS

Olive oil, balsamic reduction,
parmesan fresh herbs lemon butter

\$22

6 FRESH OYSTERS

Red wine vinegar, lemon wedge

\$30

SPIRULINA VEGETABLE DUMPLINGS

Oriental chili vinegar sauce

\$25

MARKET SALAD

Market fresh seasonal greens, feta
cheese croutons, balsamic vinaigrette

\$25

Sautéed Shrimps

Olive oil, chili, garlic, smoked paprika

\$30

MAINS

PAN ROASTED PORK MEDAILLONS

Truffle potatoes mash, mushroom sauce,
vegetables in season

\$35

4 GRILLED LAMB LOIN CHOP

Kumara fries, bok choy, natural orange
and thyme jus

\$35

EYE FILLET STEAK (180g)

Truffle potatoes mash, red wine jus,
vegetables in season

\$42

SEARED SALMON (180G)

Creamy vodka orzo,
avocado medaillons

\$40

POTATO GNOCCHI WITH VEGETARIAN BOLOGNESE

Tomato, mushroom and vegetables sauce,
parmesan and arugula

\$27

SEAFOOD LINGUINI

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

\$35

DESSERT

CLASSIC APPLE PIE

Vanilla bean ice cream, berries sauce

\$17

VANILLA CREME BRULEE

Vanilla bean ice cream, berries sauce

\$17

TIRAMISU

Chocolate ice cream

\$17

AFFOGATO

Vanilla bean ice cream, espresso, liquor

\$25