

Something to start or share.....

House marinated olives with dukkah and crispy bread (V)	\$ 13
Cheesy corn chips with black bean and corn salsa and fresh guacamole (V) (GF)	\$ 12
Pea arancini balls with wasabi pea puree, salsa verde and aioli (3) (V)	\$ 12
Crispy polenta chips with Grana padano and truffle oil (V)	\$ 10
Prawn and ginger dumplings with sweet soy (6)	\$ 16
Sichuan pepper calamari with Asian herb salad and sriracha mayonnaise (GF)	\$ 18
Seared scallops with creamed corn and chorizo dressing	\$ 19
Mini fish tacos – Beer battered fish fillets, guacamole, corn salsa and preserved lemon mayonnaise served on soft tortilla (2)	\$ 14
Homemade Glenferrie dips (3) served with warm pita bread and marinated olives	\$ 16
Vietnamese chicken spring rolls (3) with nouc nam dressing	\$ 15
Chipotle marinated Southern fried chicken ribs with lemon mayonnaise	\$ 16
Mini Black Angus burgers with cheese, lettuce, tomato, aioli and tomato relish in brioche buns (3)	\$ 18
Oven baked pork and veal balls in rich tomato sauce topped with fresh mozzarella and crusty bread	\$ 17
Antipasto platter with cured meats, grilled chorizo, fior di latte, smoked salmon, King Island double bré, olives, grilled artichokes, pepper dews, cornichons and toasted sour dough	\$ 28
Salads	
Pan fried faro and baby beetroot with raisins, almonds, mint, lemon and goats cheese	\$ 20
Crispy pork belly with caramelised chilli, butter cos, Asian slaw and baby radish (GF)	\$ 26
Chicken Caesar with chicken tenderloins, crispy prosciutto, Caesar dressing, croutons, white anchovies, parmesan and a poached egg	\$ 25

***BEER GARDEN – PLEASE ORDER AND PAY AT THE BAR – THANK YOU**

Pizza 's *(Gluten free bases available \$4)*

Confit garlic and mozzarella (V)	\$ 12
Fresh basil, Napoli and mozzarella (V)	\$ 16
Tandoori sweet potato and pumpkin with Napoli, mozzarella, sweet onions, yogurt and cashew nuts (V)	\$ 18
Prosciutto with rocket, tomatoes, mozzarella and shaved parmesan cheese	\$ 20
BBQ chicken with maple glazed bacon, pineapple, sweet onions, mushrooms, sriracha mayonnaise, Napoli and mozzarella	\$ 20
Pulled pork with Napoli, mozzarella, caramelised chilli and house slaw	\$ 20
Mains	
Truffle wild mushroom risotto with grapes, porcini pangrattato and parmesan cheese (V) (GF)	\$ 24
Paella with chicken, market fish of the day, prawns, mussels, calamari, chorizo sausage, olives and green peas	\$ 30
Spaghetti Pescatore with market fish of the day, prawns, calamari and mussels in olive oil, garlic and chilli (GF available)	\$ 28
Chermoula spiced salmon fillet with charred cauliflower, yellow harissa and chilli cashew nuts (GF)	\$ 29
Beer battered fish and chips with a salad of cucumber, cherry tomatoes and avocado, homemade tartare sauce and lemon	\$ 26
Beef and Guinness pot pie with mushy minted peas, mashed potato and gravy	\$ 26
Chicken parmigiana with smoked leg ham, Napoli sauce, mozzarella, garden salad and chips	\$ 24
Eggplant parmigiana with Napoli sauce, mozzarella, garden salad and chips (V)	\$ 22
Confit duck leg with purple congo, kipfler, witlof, orange, fennel and red wine jus	\$ 32
Char grilled lamb cutlets (3) with Greek salad, Tzatziki and warm pita bread	\$ 34
Veal schnitzel with a salad of rocket, pinenuts, goats cheese and cherry tomato and mash potato	\$ 28
Wagyu beef burger on brioche bun with lettuce, tomato, beetroot, caramelised onion, cornichons, cheese, bacon, tomato relish, aioli and chips/ add egg \$2	\$ 21
Spicy pulled pork burger- Master stock braised pork with sriracha mayonnaise, pickled carrot and cucumber	\$ 21
Open steak sandwich with sauce Bois Boudran, aioli, watercress, chargrilled sourdough and chips	\$ 22



Steaks

All steaks are pasture fed Australian Black Angus MSA graded		
Porterhouse	300g	\$37.00
Eye fillet	250g	\$42.00
Rib eye	400g	\$42.00

Served with green salad, onion rings and hand cut chips

Your choice of red wine jus, creamy mushroom or pepper sauce

All Steaks are GF (except onion rings)

Sides

Green salad with mixed beans, almond flakes, pecorino and lentil vinaigrette (V) (GF)	\$ 8
Steamed seasonal vegetables with lemon and olive oil (V) (GF)	\$ 9
Sautéed field mushrooms with Chinese black olives	\$ 10
Beer battered onion rings	\$ 9
Tripled cooked hand cut chips with aioli	\$ 10
Chips with tomato sauce	\$ 8
Crushed kipfler potatoes with pancetta and rosemary	\$ 10

What's on @ The Glenferrie Hotel

Monday Mystery Burger \$15

Tuesday Pizza Night \$12

Wednesday Parma & Trivia Night \$16

Thursday Steak & Grape Night \$25

Sunday Roast Available All Day Sunday

***CHILDREN'S MENUS AVAILABLE**

***A SURCHARGE APPLIES ON ALL FOOD**

AND BEVERAGES ON PUBLIC HOLIDAYS

(GF) – Gluten free

(V) - Vegetarian

Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu items

