

Something to start or share.....

House marinated olives with dukkah and crispy bread (V)	\$ 13
Cheesy corn chips with chilli con carne, fresh guacamole and sour cream (GF)	\$ 12
Pea arancini balls (3) with wasabi pea puree, salsa verde and aioli (V)	\$ 12
Crispy polenta chips with Grana padano and truffle oil (V)	\$ 12
Prawn and ginger dumplings (6) with sweet soy	\$ 16
Spicy chicken ribs (6) with a homemade sweet chilli cashew nut sauce (GF)	\$ 16
Sichuan pepper calamari with Asian herb salad and sriracha mayonnaise (GF)	\$ 18
Mini fish tacos (2) – Beer battered fish fillets, guacamole, corn salsa and preserved lemon mayonnaise served on soft tortilla	\$ 12
Homemade Glenferrie dips (3) served with warm pita bread and marinated olives	\$ 15
Thai satay chicken spring rolls (3) with peanut dipping sauce	\$ 15
Mini Black Angus burgers (3) with lettuce, tomato, aioli, tomato relish & cheese in brioche buns	\$ 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 brie, olives, grilled artichokes, pepper dews, cornichons and toasted sour dough	\$ 28
Salads	
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
Shredded duck with witlof, radicchio, fig, chestnuts, orange and French dressing	\$ 26

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

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

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

Confit garlic and mozzarella (V)	\$ 12
Fresh basil, Napoli and mozzarella (V)	\$ 16
Ortolana with eggplant, artichoke, red pepper, chilli flakes, Napoli sauce and mozzarella (V)	\$ 18
Prosciutto with Napoli sauce, mozzarella, shaved parmesan cheese and rocket	\$ 20
BBQ chicken with maple glazed bacon, pineapple, sweet onions, mushrooms, sriracha mayonnaise, Napoli sauce and mozzarella	\$ 20
Pulled pork with Napoli sauce, mozzarella, caramelised chilli and house slaw	\$ 20
Slow braised lamb shoulder with Tzatziki, feta, Napoli sauce and mozzarella	\$ 22

Mains

Roast pumpkin risotto with squash, zucchini, carrot, baby spinach, pine nuts and parmesan cheese (V) (GF)	\$25
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, scallops, calamari and mussels in olive oil, garlic and chilli (GF available)	\$ 28
Crispy skin Moroccan spiced salmon fillet with a salad of cos, spinach, cranberries, granny smith apple, pinenuts, Persian fetta and a lemon, tahini and honey yoghurt(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)	\$ 23
Crumbed veal schnitzel with coleslaw, mash potato and lemon	\$ 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, cucumber and chips	\$ 21
Steak sandwich with tomato relish, cos lettuce, tomato, caramelised onion, bacon and chips/ add egg \$2	\$ 23
Cumberland pork sausages with pickled red cabbage, mash and gravy	\$ 24

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 olive oil and lemon (V) (GF)	\$9
Beer battered onion rings	\$9
Tripled cooked hand cut chips with aioli	\$10
Chips with tomato sauce	\$9
Creamy mash potato	\$9

Something to finish.....

Warm sticky date pudding with butterscotch sauce and salted caramel ice cream	\$ 14
Pear, apple and rhubarb crumble with burnt brandy custard and vanilla bean ice cream (GF)	\$14
White chocolate brulee with biscotti and raspberry sorbet	\$ 14
Cheese plate - a selection of cheeses with lavosh, sundried fruits, muscatels, quince jam and toasted fruit bread(Serves 2)	\$ 26

What's on @ The Glenferrie Hotel

Monday Mystery Burger Night \$15

Tuesday Pizza Night \$12

Wednesday Parma & Trivia Night \$16

Thursday Steak & Grape Night \$25

Sunday Roast Available All Day Sunday \$25

***CHILDREN'S MENUS AVAILABLE**

***A SURCHARGE APPLIES ON ALL FOOD**

AND BEVERAGES ON PUBLIC HOLIDAYS

