

Something to start or share.....

Half dozen Natural oysters / Kilpatrick

\$ 21/\$26

One dozen Natural oysters / Kilpatrick

\$ 36/\$44

House marinated olives with dukkha and crispy bread **(V)**

\$ 12

Cheesy corn chips with Mexican tomato salsa, fresh guacamole and sour cream **(GF) (V)**

\$ 12

Pumpkin, spinach and mozzarella arancini balls (3) with salsa Verde and aioli **(V)**

\$ 12

Eggplant chips with a tamarind and tomato ketchup **(V)**

\$ 12

Chicken spring rolls (3) with nuoc nam dressing, iceberg lettuce and Vietnamese mint

\$ 15

Prawn and ginger dumplings (6) with sweet soy

\$ 15

Paella croquettes (3) with aioli

\$ 15

Bacon "Mac n cheese" fritters

\$ 15

Calamari tossed with ginger, chilli and coriander and served with iceberg and pickled vegetables **(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) with warm Turkish bread

\$ 15

Soy and chilli lamb ribs

\$ 19

Crispy pork belly bites with curried apple relish

\$ 16

Chef's tasting plate for 2

\$ 28

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

Confit garlic and mozzarella (V)

\$ 12

Fresh basil, Napoli and mozzarella (V)

\$ 16

Eggplant, feta, mushrooms and red peppers (V)

\$ 18

Salami with olives, fresh chilli and bocconcini

\$ 20

Chorizo sausage and chicken with Spanish onion

\$ 20

Prosciutto with Napoli sauce, mozzarella, shaved parmesan cheese and rocket

\$ 22

Mains

Portobello mushroom risotto with braised leek, spinach and goats cheese **(V) (GF)**

\$ 25

Chicken roulade with minted feta, artichoke and pinenut wrapped in prosciutto with potato gratin and green beans

\$ 28

Spaghetti Pescatore with market fish of the day, prawns, scallops, calamari and mussels in tomato, garlic and chilli **(GF available)**

\$ 29

Pan roasted barramundi fillet with lemon and herb mash potato, green beans and fetta **(GF)**

\$ 30

Beer battered fish and chips with house salad, homemade tartare sauce and lemon

\$ 26

Beef and Guinness pot pie with mushy minted peas, mashed potato and gravy

\$ 26

House made chicken parmigiana with smoked leg ham, Napoli sauce, mozzarella, house salad and chips

\$ 25

Eggplant parmigiana with Napoli sauce, mozzarella, house salad and chips **(V)**

\$ 23

Crumbed veal schnitzel with hot slaw, French fries and lemon

\$ 29

Steaks (GF)

Specialised meat fridge -Please ask our friendly wait staff for daily specials

All steaks are pasture fed Australian Black Angus MSA graded

Porterhouse 300gm \$38.00

Scotch fillet 250gm \$42.00

Eye fillet 250gm \$44.00

T-Bone 500gm \$48.00

Served with house salad and shoe string fries

Choice of sauces: Red wine jus, creamy mushroom ,pepper sauce or garlic butter

Sides

House salad **(V) (GF)** \$8

Green beans, toasted almonds and feta **(V) (GF)** \$9

French fries with tomato sauce \$9

Tripled cooked hand cut chips with aioli \$10

Chips with tomato sauce \$9

House made beer battered onion rings \$9

Creamy mash potato \$9

Something to finish.....

Summer berry trifle \$ 14

Chocolate ganache and espresso tart with macadamia icecream \$ 14

Vanilla panna cotta with stewed fruits and biscotti \$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

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