

# THE GLASSHOUSE

## DAY MENU

(Available 10am - 4pm)

### SHARE BOARDS

Artisan Bread Board — *whipped garlic butter, dukkah, cold-pressed olive oil* — \$20

House Marinated Olives — *citrus, rosemary, chilli* — \$10

Charcuterie Platter — *local cheeses, cured meats, pickles, fig jam, lavosh* — \$25

### SMALL PLATES

Crispy Cauliflower Bites — *sesame crumb, lime aioli, chilli honey drizzle* — \$15

Salt & Pepper Squid — *preserved lemon mayo, rocket salad* — \$20

Burrata Salad — *heirloom tomatoes, basil oil, balsamic pearls* — \$20

### MAINS & LARGE PLATES

Glasshouse Burger — *angus beef, cheddar, onion jam, brioche bun, fries* — \$30

Seared Salmon Bowl — *miso dressing, edamame, rice, pickled cucumber* — \$30

Halloumi & Roast Veg Plate — *beet hummus, couscous, pomegranate glaze* — \$30

### SWEET

Lemon Curd Tard — *burnt meringue, almond crumb* — \$15

Chocolate Mousse — *sea salt, mascarpone cream* — \$15

