

THE GLASSHOUSE

NIGHT MENU

(Available 5pm - 8pm)

SHARE BOARDS

- Warm Sourdough Loaf — *whipped truffle butter, sea salt* — \$15
- House Grazing Board — *cheeses, prosciutto, fruit, crackers* — \$25
- Tempura Broccolini — *yuzu aioli, toasted sesame* — \$15

MAINS & LARGE PLATES

- Crispy Pork Belly — *apple slaw, caramel soy glaze* — \$35
- Lamb Rump — *kumara puree, rosemary jus, charred greens* — \$35
- Market Fish — *lemon beurre blanc, herbed gnocchi, peas* — \$30
- Wild Mushroom Risotto (V) — *parmesan crisp, thyme oil* — \$28

SIDES

- Shoestring fries with rosemary salt — \$12
- Garden Salad with citrus dressing — \$15
- Charred broccolini with almond butter — \$12

SWEET

- Affogato Martini — *espresso, vodka, vanilla ice cream* — \$20
- Panna Cotta — *white chocolate, passionfruit, pistachio crumb* — \$15

