

RESTAURANT

AT GLEN ERIN

ENTREE

Sweet Chilli & Parmesan Bread \$12.50

Garlic Bread \$12.50

Polenta Batons
Tossed in rosemary salt & served with aioli relish
VEG* \$15.50

Crispy Fried Lemon Pepper Squid
Baby squid served with a Greek salad & house-made lime & caper aioli
GF* \$19.50

Salmon Gravlax
Pickled cucumber, orange salad & crackers
DF \$21.50

Chicken & Pork Terrine
Pistachio nut with fig & pear chutney & a rocket salad
GF, DF \$20.50

Butter Milk Chicken
Spiced fried chicken pieces served with lemon aioli
GF \$19.50

Grazing Platter for Two
Char grilled vegetables, house-made dip, terrine, cured meats, bocconcini, gravlax, olives, warm ciabatta & crackers \$49.50

Duck Cassoulet

Confit duck leg, slowly cooked & served with a rich bean & smokey chorizo tomato sauce, served with greens & pineapple chutney
GF, DF \$38.00

Pumpkin, Tomato & Chickpea Curry

Slowly cooked in a mild red curry coconut cream, served with rice & roti bread
GF, DF, V \$35.00

American Pork Ribs

Glazed with our Chef's special BBQ sauce, served with a garden salad & twice cooked thick cut chips
GF, DF \$39.50

MAIN

Teriyaki Glazed Barramundi

Served with soba noodles & broccolini in a miso broth
DF \$40.00

Chicken Wellington

Chicken breast topped with mushroom, spinach, pancetta & semi-dried tomatoes wrapped in puff pastry served with a forest mushroom jus & greens \$40.00

Chef's Special's

Chef's Special From the Grill

Please ask our friendly staff
Please note: if included in a dining option, a surcharge of up \$20 will occur

Please ask our friendly staff about our great range of share platters

*Can be made Gluten or Dairy free, if required. Please ask our friendly staff

DF - Dairy Free GF - Gluten Free VEG- Vegetarian V - Vegan Please advise our Staff of any food intolerances. Descriptions of our dishes cannot include all ingredients.

Please note menu is subject to change. Sunday Surcharge of 10% applies. Public Holiday Surcharge of 15% applies. Eftpos

Surcharge applies of 1.5%. American Express Surcharge applies of 2%.

Bookings of 6 adults and above, must have a 3 course meal at \$75.00pp



GLEN ERIN
AT LANCEFIELD

RESTAURANT

AT GLEN ERIN

DESSERT	<p>Sticky Date & Macadamia Nut Pudding With butterscotch sauce & ice cream GF* \$18.50</p>	SIDES	<p>Seasonal Greens With Olive oil, salt and pepper GF, DF \$12.00</p>
	<p>Warm Spanish Orange & Chocolate Cake With orange & lemongrass sauce & raspberry sorbet DF, GF \$18.50</p>		<p>Roasted Kifler Potatoes GF, DF \$12.00</p>
	<p>Rhubarb Mille-Feuille Poached rhubarb & custard cream, sandwiched between puff pastry disks & raspberry coulis \$18.50</p>		<p>Garden Salad With tomato, cucumber and white wine vinaigrette GF, DF \$12.00</p>
	<p>Chocolate & Lemon Curd Tarts Poached pear, served with double cream & raspberry sauce \$18.50</p>	DINING OPTIONS	<p>3 course choice from menu \$75.00PP</p>
<p>Apple & Rhubarb Crumble Served with vanilla bean ice-cream GF* \$18.50</p>	KIDS	<p>2 course- \$25.00pp</p> <p>Main Chicken Nuggets Served with chips, fresh garden salad and tomato sauce</p> <p>Fish & Chips Served with fresh garden salad and tomato sauce</p> <p>Spaghetti Bolognese Served with Grana Padano *</p> <p>Dessert Ice Cream Topped with sprinkles and a wafer</p>	
<p>Glen Erin's Sharing Dessert Boards A chef's selection of our desserts \$38.50</p>			

*Can be made Gluten or Dairy free, if required. Please ask our friendly staff

DF - Dairy Free GF - Gluten Free VEG- Vegetarian V - Vegan Please advise our Staff of any food intolerances. Descriptions of our dishes cannot include all ingredients.

Please note menu is subject to change. Sunday Surcharge of 10% applies. Public Holiday Surcharge of 15% applies. Eftpos

Surcharge applies of 1.5%. American Express Surcharge applies of 2%.

Bookings of 6 adults and above, must have a 3 course meal at \$75.00pp



GLEN ERIN
AT LANCEFIELD