

The Glass Café

Café

Restaurant

Private Events

Catering

Local Produce Pantry

STARTERS

SYDNEY ROCK OYSTERS

Natural	½ doz	19	1 doz	29
Mornay	½ doz	22	1 doz	33
Kilpatrick	½ doz	22	1 doz	33

TIGER PRAWN COCKTAIL 16.5

avocado, preserved lemon, salsa, cocktail sauce

LOBSTER BISQUE gf 16.5

3 CHEESE SOUFFLE (v, gf) 14

ROASTED TOMATO SOUP (v, gf) 12

BRUSCHETTA (v) 14

Oyster mushrooms, tomato, pesto

PIZZA gf avail

GARLIC OR MARGARITA 12

VEGETARIAN 22

Tomato base, spinach, eggplant, fetta, olives, capsicum, onion, tomato

PROSCIUTTO 22

Prosciutto, tomato, rocket, parmesan

SUPREME 24

Salami, mushroom, capsicum, olive, ham, onion, pineapple

GARLIC PRAWN 23

Garlic sauce, prawns, basil, chilli, spinach

MARINARA 25

Garlic sauce, prawns, squid, mussels, fresh fish, rocket

CHICKEN PARMIGIANA

Served with chips and salad

CLASSIC 25

Napoli, ham, cheese

AVOCADO 26

Napoli, avocado, bacon, cheese

SPICY 26

Napoli, house made chilli jam, baked ham, cheese

SURF & TURF 30

topped with pan fried prawns, spinach, chilli garlic sauce

VEGETARIAN (v) 24

Crumbed eggplant topped with Napoli sauce, olives, feta, spinach (chilli optional)

SEAFOOD PLATTERS

HOT & COLD SEAFOOD PLATTER 140

Cold - Oysters (½ doz natural, ½ doz Kilpatrick), tiger prawns, tuna sashimi, balmain bugs

Hot - grilled octopus, grilled king prawns, calamari, grilled salmon, chilli mussels, chips

add ½ or whole lobster + 65 / 120

COLD SEAFOOD PLATTER FOR 2 75

1 dozen Oysters, Tiger Prawns, tuna sashimi, balmain bug, garden salad

HOT PLATTER FOR 2 95

1 dozen Oysters Kilpatrick, grilled octopus, king prawns, calamari and salmon, chilli mussels, chips

MAINS

FETTUCINE PESCATORE 29

mussels, fish, calamari, prawns

MUSHROOM FETTUCINE (v) 27

locally grown oyster mushrooms, cherry tomato, pinot gris

PORTERHOUSE 300G 33

chats, steamed seasonal greens, red wine jus or mushroom gravy

SURF & TURF 300G 42

w garlic butter, chats, seasonal greens & tiger prawns

PORK CUTLET 34

cauliflower puree, broccolini, asparagus, chats, crab apple jam

GRILLED FISH OF THE DAY

FILLET 32

WHOLE 34

w chats, steamed vegetables, lemon caper butter

MUSSELLS 29

garlic, chilli and napoli sauce, toasted bread

SOUTH COAST LOBSTER 75 / 135

natural | garlic butter | mornay served with salad and chips

DESERT

VANILLA BEAN BRULEE gf 12

STICKY DATE PUDDING gf 15

If you have a food allergy, please advise us when ordering your meals ~ meals may contain traces of nuts ~
Food and drinks purchased from outside are not permitted. 10% surcharge on weekends & 15% public holidays
02 4872 2640 | reservations@glasscafe.com.au | glasscafe.com.au

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TIRAMISU gf 15

AFFOGATO (franjeico, pedro, kahlua) 15

KIDS

CHEESE PIZZA (v) 12

HAM & PINEAPPLE PIZZA 15

KIDS PASTA (v) 15

CHICKEN NUGGETS & CHIPS 15