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### **bites**

sourdough, butter 3 (veg)

mixed marinated bruny island olives 8 (vegan, gf)

celeriac and seaweed croquette 4 (veg)

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### **sea**

bruny island oyster w/ lemon 4 (gf, df)

shallot & champagne dressing 4.5 (gf, df)

ponzu, pickled ginger, orange dashi 4.5 (df)

tasmanian scallop ceviche, seaweed hot sauce, chili oil 5 (df)

kingfish carpaccio, chimichurri, salted kumquat, sundowner apple 22 (gf, df)

baked local salmon, pumpkin, leeks, lemongrass, hollandaise 32 (gf)

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### **vegetable**

baked cheese & truffle dumpling, radicchio, pickled walnut dressing 18 (gf, veg)

coffee roast beetroot ceviche, whipped tofu, hazelnut, xeres vinegar dressing 16 (vegan, gf)

miso roast cauliflower, pumpkin seed furikake, pickles, sesame sauce 24 (vegan, gf)

salt and vinegar fries, roast garlic aioli 12 (veg, gf)

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### **meat**

prosciutto, fried polenta cake, pepperberry oil 12 (gf)

wild hare rillettes, pickled prunes, lovage seed crackers 19 (df)

parmesan crumbed scottsdale pork chop, spaetzle, garlic 40

koji rubbed king island eye fillet, pinkeye gratin, café de paris cream 48 (gf)

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### **dessert**

rice pudding, organic blueberries, armagnac & bay leaf custard 14 (takes 10 mins gf)

caramelized apple, green raisin and rum parfait, pumpkin seed praline 14 (gf)

The  
Glass  
House

**FEED ME \$85pp** (min 2ppl)

a menu designed for sharing, served to the whole table only  
ask your waiter for more details

**Bottomless mimosa with your lunch 20pp (12-2pm)**