

DINING

MENU

Glorietta is all about top ingredients, impeccable service, fresh thinking and a good time. She focuses on the spirit of the food, keeping it relaxed and unfussy with fresh ingredients and minimal process. Pickles and condiments are used to create balance and contrast. Great produce is celebrated with a respect for sustainability, seasonality and the marriage of old and new.

Welcome to Glorietta xx

SMALLS

Olives, rosemary, orange (GF/DF/V)	8
Flat bread, fennel salt, extra virgin olive oil (DF/V)	11
Oysters, mignonette, lemon (DF/GF)	4.50 E
Antipasto plate	30
Burrata, tomato consomme (GF)	14
Pumpkin arancini, scamorza, black garlic aioli	12
Kingfish crudo, green shallot, chilli (DF/GF)	23

SALADS & VEGETABLES

Baby cos lettuce, horseradish, shaved ricotta (GF)	17
Market panzanella with charred octopus	28
Heirloom tomato salad	17
+ Burrata to any salad	10
Broccolini, cashew cream, black sesame (DF/GF/V)	16
Snake beans, preserve lemon, smoked almonds (DF/GF/V)	16
Shoestring fries	10

PASTAS

Spicy vodka pasta	23
Fettuccine, spanner crab, zucchini, chilli	28
Spaghettini, vongole, lemon pangrattato	34
House made lasagne	25

PIZZAS

MARGHERITA	24
Tomato, mozzarella, basil	
GARLIC	24
Confit pomodoro, garlic, oregano, olives, capers (V)	
CAPRICCIOSA	27
Ham, mushrooms, anchovies artichokes, olives	
BURRATA	30
Burrata, prosciutto, confit pomodoro, basil	
PANCETTA	26
Mozzarella, smoked pancetta, egg yolk, black pepper, chilli oil	
ZUCCHINI	26
Zucchini, asparagus, cream, egg, bottarga, pecorino	
FUNGHI	26
Mushroom, thyme, gruyere, broccolini, chilli oil	
SALAMI	27
Confit pomodoro, salami, jalapeno, parmesan	

PLATES

Pot of clams, white wine, eshallots, taragon, lemon, charred soursough (DF/GF on request)	29
Market fish, new potatooes, braised fennel, dill (GF)	32
Bannockburn free range roasted chicken, farro, radicchio (DF/GF)	Half 30, Whole 60
Grass fed premium minute steak, mustard seed, shoestring fries	35

DESSERTS

Tiramisu	14
Gelato misto	14
Cheese plate	29

Please notify your server of any allergy or dietary concerns.

All credit card transaction incur a 1.5% surcharge.

DF Dairy Free GF Gluten Free V Vegan