

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

ANTIPASTI

Wood-fired flat bread, garlic, rosemary	16
Wagyu beef bresaola, Harry's bar dressing, breakfast radish, crispy shallot, rocket, pecorino	27
Stracciatella, pickled fennel, apple, pistacchio, tarragon	26
Beef tartare, lilliput capers, egg yolk, eschalot, pecorino, pane carasau	27
Pumpkin arancini, whipped ricotta, sage, amaretti	20
Zucchini flower, black garlic ricotta, Quinby's chilli honey	9E

PIZZA

MARGHERITA	26
Pomodoro, fior di latte, basil, parmesan	
PROSCIUTTO	32
Pomodoro, mozzarella, prosciutto, parmesan, rocket	
SALAMI	32
Pomodoro, mozzarella, salami, jalapenos, parmesan	
VERDURE	32
Pomodoro, capsicum, olives, broccolini, artichoke, ricotta	
FUNGHI	30
Garlic, mushroom, broccolini, taleggio, truffle pecorino	
BELLA BESTIA	32
Pomodoro, mozzarella, salami, ham, sausage, pancetta, red onion	
MARINARA	32
Pomodoro, prawns, mussel, octopus, lemon, bottarga gremolata	
Add Quinby's chilli honey	2
Gluten free base	3
Vegan Cheese available	

Please notify your server of any allergies or dietary concerns

PESCE

East 33 oysters, cucumber & Champagne mignonette	6.5 E
Kingfish carpaccio, passionfruit vinaigrette, mandarin, radish, burnt onion	30
Grilled baby squid, puttanesca, olive powder	28
Octopus, fermented chilli butter, chilli oil, cime di rapa,	32
Grilled king prawn, burnt butter, lemon	12 E
Market fish, salsa verde, bottarga, lemon	MP

PASTA

Rigatoni, lamb ragu, pecorino	39
Mafaldine, blue swimmer crab, zucchini, garlic, chilli	44
Fettucine, spicy vodka sauce, ricotta, basil	36
Spinach gnudi, asparagus, broad bean, pea, cavolo nero, ricotta salata, pistachio	38

SECONDI

300gm Riverina Scotch Fillet MBS 2, pepper jus, rocket, horseradish	58
Lamb shoulder, salsa verde, pistacchio	48 / 85
600gm Pinnacle Bone-in Sirloin MBS 2 rosemary jus, lemon, rocket & radicchio	105
Pork cutlet, prosciutto, saltimbocca, sage, blood orange jus	50

VEGETABLES & SIDES

Grilled zucchini, yellow squash, mint, lemon, goat cheese, pepitas	26
Blue swimmer crab, avocado, baby cos, lemon, Soft herb, trout roe	36
Fries, eschalot & tarragon aioli	12
Rocket salad, ricotta salata	14

Groups of 10+ guests are required to dine from one of our group menus.

10% surcharge applies on Sundays & public holidays. 10% service charge applies to groups of 10+ guests.

All credit card transactions incur a 2% surcharge.

