

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 (DF/V)	16
Wagyu beef bresaola, Harry's bar dressing, breakfast radish, crispy shallot, rocket, pecorino	27
Stracciatella, pickled fennel, apple, pistacchio, tarragon (GF)	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	

PESCE

East 33 oysters, cucumber & Champagne mignonette (GF/DF)	6.5 E
Tuna carpaccio, lilliput capers, guindillas, horseradish mayo, lemon balm (GF/DF)	30
250gm grilled calamari, fermented chilli butter, chive, grilled lemon (GF)	32
Octopus, whipped nduja, salsa rossa, labneh (GF)	30
Grilled king prawn, burnt butter, lemon, chive (GF)	12 E

PASTA

Pappardelle, lamb ragu, pecorino	39
Mafaldine, blue swimmer crab, zucchini, garlic, chilli	44
Rigatoni, spicy vodka sauce, ricotta, basil	36
Linguine alla carbonara, pancetta pangrattato, pecorino	36

SECONDI

300gm Riverina Scotch Fillet MBS 2, pepper jus, rocket, horseradish (GF)	54
Market fish, trout roe veloute, soft herb and watercress (GF)	MP
Lamb shoulder, bbq salsa verde, pistacchio (GF)	48 / 85
600gm Pinnacle Bone-in Sirloin MBS 2 rosemary jus, lemon, cos (GF/DF)	105

VEGETABLES & SIDES

Broccolini, pumpkin pistou, pickled currants, silverbeet, tahini dressing, pomegranate (GF/DF/V)	24
Beetroot, buffalo mozzarella, preserved lemon, hazelnut (GF)	26
Fries, eschalot & tarragon aioli (GF/DF)	12
Cos lettuce, radicchio, yuzu dressing (GF/DF/V)	14

DF Dairy Free
GF Gluten Free

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.

