

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	

TRUFFLES

ADD 5G TRUFFLE TO ANY DISH	20
RedGround grow premium truffles from their farm in Oberon, having converted in 2012 an old cattle grazing paddock to a full truffiere.	

PESCE

East 33 oysters, cucumber & Champagne mignonette	6.5 E
Tuna carpaccio, lilliput capers, guindillas, horseradish mayo, lemon balm	30
250gm grilled calamari, fermented chilli butter	32
Octopus, butter bean, jamon broth, tuscan cabbage, hazelnut	30
Grilled king prawn, burnt butter, lemon	12 E

PASTA

Pappardelle, lamb ragu, pecorino	39
Mafaldine, blue swimmer crab, zucchini, garlic, chilli	44
Rigatoni, spicy vodka sauce, ricotta, basil	36
Ricotta gnocchi, Oberon truffle, king brown mushroom, burnt butter, sage	45

SECONDI

300gm Riverina Scotch Fillet MBS 2, pepper jus, rocket, horseradish	58
Market fish, trout roe veloute	MP
Lamb shoulder, salsa verde, pistacchio	48 / 85
600gm Pinnacle Bone-in Sirloin MBS 2 rosemary jus, lemon, rocket & radicchio	105

VEGETABLES & SIDES

Broccolini, pumpkin pistou, pickled currants, silverbeet, tahini dressing, pomegranate	24
Beetroot, buffalo mozzarella, preserved lemon, hazelnut	26
Fries, eschalot & tarragon aioli	12
Rocket salad, ricotta salata	14

Please notify your server of any allergies or dietary concerns

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.

