

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

Cured meats, cheese, olives (GF)	29
Wood-fired flat bread, extra virgin olive oil (DF/V)	13
Burrata, beetroot, basil pesto (GF)	26
House made pumpkin & taleggio arancini	18
Zucchini flower, black garlic ricotta, Quinby's honey	9E
Lamb skewers, saffron aioli, charred lemon (GF)	27
Tomato panzanella, basil, sourdough (DF)	16

PESCE

Freshly shucked oysters, champagne vinaigrette (GF/DF)	6.5 E
Kingfish crudo, yuzu, grapefruit, shiso (GF/DF)	30
Calamari fritti, citrus aioli (DF)	29.5
Grilled octopus, nduja, stracciatella, olives, capsicum (GF)	30
Grilled king prawn, preserved chilli, coriander (GF/DF)	13E

PASTA E SECONDI

Pappardelle, lamb ragu, pecorino	39
Moreton Bay bug spaghetti, prawn bisque	60
Rigatoni, spicy vodka sauce, ricotta, basil	36
Casarecce, nduja, marscapone, lemon	36
Mafaldine, duck ragu, capsicum	38
200gm sirloin, mash potato, red wine jus (GF)	48
800gm T-Bone, bone marrow, pancetta pangrattato (DF)	120
Market fish, red cabbage, prosecco veloute (GF)	MP
Crumbed lamb cutlets, almond puree, watercress (DF)	46

PIZZA

MARGHERITA	24
Pomodoro, mozzarella, basil	
PROSCIUTTO	32
Pomodoro, mozzarella, prosciutto, parmesan, rocket	
BEE STING	32
Salami, Quinby's honey, pomodoro, mozzarella, basil	
SALSICCIA E PATATE	30
Pork sausage, mozzarella, potatoes, leek, chilli	
VERDURE	32
Broccolini, capsicum, olives, cherry tomatoes, stracciatella	
FUNGHI	28
Mozzarella, mushroom, thyme, broccolini, parmesan, chilli	
BELLA BESTIA	32
Pomodoro, mozzarella, salami, ham, sausage, pancetta, red onion	
MARINARA	32
Pomodoro, chilli, prawn, calamari, parsley (DF)	
NAPOLI	30
Pomodoro, cherry tomatoes, cantabrian anchovies, stracciatella	
Add Burrata to any pizza	8
Gluten free bases available	3

CONTORNI

Charred broccolini, confit tomatoes, almond (GF/DF/V)	16
Crumbed zucchini, mint, lemon, paprika mayo	16
Fries, oregano salt (GF/DF/V)	12
Cos lettuce, radicchio (GF/DF/V)	14
Pumpkin, goats cheese, sunflower seeds (GF)	16

Please notify your server of any allergy or dietary concerns.

All credit card transaction incur a 2% surcharge.

DF Dairy Free GF Gluten Free V Vegan

