

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

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|---|-----|
| Wood-fired flatbread, garlic, rosemary | 16 |
| Wagyu beef bresaola, Harry's bar dressing, breakfast radish, crispy shallot, rocket, pecorino | 28 |
| La Stella Burrata, fennel jam, dill oil, pistacchio, bronze fennel | 30 |
| Add prosciutto | 12 |
| Beef tartare, eschalot, daikon with pane carusau | 32 |
| Saffron arancini, whipped ricotta, lemon | 20 |
| Zucchini flower, black garlic ricotta, Quinby's chilli honey | 10E |

PIZZA

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| MARGHERITA | 27 |
| Pomodoro, fior di latte, basil, parmesan add prosciutto | 12 |
| SALAMI | 33 |
| Pomodoro, fior di latte, salami, jalapenos, parmesan | |
| ZUCCHINI | 31 |
| Bianco base, garlic, rosemary, zucchini, yellow pumpkin, ricotta, lemon, chervil | |
| FUNGHI | 31 |
| Bianco base, garlic, mushroom, broccolini, taleggio, truffle pecorino | |
| SALSICCIA | 34 |
| Bianco base, smoked caciocavallo, pork & fennel sausage, duck fat potato, pine nut, chilli flakes | |
| MARINARA (M) | 35 |
| Pomodoro, prawn, mussel, octopus, lemon, bottarga gremolata | |
| CAPRICCIOSA | 33 |
| Pomodoro, fior di latte, artichoke, prosciutto cotto, mushroom, black olive, anchovy | |
| Add Quinby's chilli honey | 2 |
| Gluten free base | 4 |
| Vegan cheese | 1 |

Please notify your server of any allergies or dietary concerns

(A) Australian, (I) Imported (M) Mixed Seafood

PESCE

All from Australian Waters (A)

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|---|------|
| East 33 oysters, cucumber & Champagne mignonette | 7 E |
| Tuna carpaccio, capers, sea asparagus, horseradish burnt onion, pickled eschallot, guindilla, EVOO | 30 |
| Octopus, fermented chilli butter, chilli oil, cime di rapa, | 32 |
| Grilled king prawn, burnt butter, lemon | 13 E |
| Market fish, tomato butter, lemon, nori powder | MP |

PASTA

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|--|----|
| Fettucine, lamb ragu, pecorino | 40 |
| Mafaldine, blue swimmer crab (I), zucchini, garlic, chilli | 46 |
| Rigatoni, spicy vodka sauce, ricotta, basil | 36 |
| Casarecce, milk-braised pork, fennel, pangrattato | 39 |
| Agnolotti alla Norma, ricotta, tomato | 38 |

SECONDI

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|---|---------|
| 300gm Riverina Scotch Fillet MBS 2, pepper jus, rocket, horseradish | 62 |
| Lamb shoulder, salsa verde, pistacchio | 54 / 95 |
| 600gm Pinnacle Bone-in Sirloin MBS 2 rosemary jus, lemon, rocket & radicchio | 105 |
| Tuscan roast chicken, lemon, rosemary, jus Half chicken | 42 |
| Whole chicken, served with fries | 60 |

VEGETABLES & SIDES

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|--|----|
| Roasted pumpkin, burnt butter, ricotta, sage, pine nut amaretto crumb | 26 |
| Beetroot, goats curd, hazelnut, bronze fennel | 24 |
| Fries, eschallot & tarragon aioli | 14 |
| 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.

