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, unfussy with fresh ingredients and minimal process.
Great produce is celebrated with a respect for sustainability, seasonality and the marriage of old and new.
Welcome to Glorietta xx

ANTIPASTI

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	33
Saffron arancini, whipped ricotta, lemon	20
Zucchini flower, black garlic ricotta, Quinby's chilli honey	10E

PIZZA

MARGHERITA Pomodoro, fior di latte, basil, parmesan	27
add prosciutto	12
SALAME Pomodoro, fior di latte, salame, jalapenos, parmesan	34
ZUCCHINI Bianco base, garlic, rosemary, zucchini, ricotta, lemon, chervil	32
FUNGHI Bianco base, garlic, mushroom, broccolini, taleggio, truffle pecorino	33
SALSICCIA Bianco base, smoked caciocavallo, pork & fennel sausage, duck fat potato, pine nut, chilli flakes	34
MARINARA (M) Pomodoro, prawn, mussel, octopus, lemon, bottarga gremolata	37
CAPRICCIOSA Pomodoro, fior di latte, artichoke, prosciutto cotto, mushroom, black olive, anchovy	34
Add Quinby's chilli honey	2
Gluten free base	4
Vegan cheese	1

Please notify us of any allergies or dietary concerns

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

PESCE

East 33 oysters, cucumber & Champagne mignonette (A)	7 E
Tuna carpaccio, capers, sea asparagus, horseradish burnt onion, pickled eschallot, guindilla, EVOO (A)	32
Octopus, fermented chilli butter, chilli oil, cime di rapa (A)	34
Grilled king prawn, burnt butter, lemon (A)	14 E
Market fish, tomato butter, lemon, nori powder (A/I)	MP

PASTA

Fettucine, lamb ragu, pecorino	42
Mafaldine, blue swimmer crab (I), zucchini, garlic, chilli	46
Rigatoni, spicy vodka sauce, ricotta, basil	38
Casarecce, milk-braised pork, fennel, pangrattato	41
Agnolotti alla Norma, ricotta, tomato	40

SECONDI

300gm Riverina Scotch Fillet MBS 2, pepper jus, rocket, horseradish	64
Lamb shoulder, salsa verde, pistacchio	56 / 98
600gm Pinnacle Bone-in Sirloin MBS 2 rosemary jus, lemon, rocket & radicchio	110
Tuscan roast chicken, lemon, rosemary, jus	
Half chicken	44
Whole chicken, served with fries	64

VEGETABLES & SIDES

Roasted pumpkin, burnt butter, ricotta, sage, pine nut amaretto crumb	27
Beetroot, goats curd, hazelnut, bronze fennel	25
Fries, eschallot & tarragon aioli	14
Rocket salad, ricotta salata	14

Groups of 10+ guests require to dine with a set menu and 10% service charge applies to the final bill.
Additional surcharges: 10% Sundays/public holidays