

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 flatbread, garlic, rosemary	16
Wagyu beef bresaola, Harry's bar dressing, breakfast radish, crispy shallot, rocket, pecorino	27
La Stella Burrata, smoked yellow peach, white balsamic, lemon, rosemary	28
Beef tartare, lilliput capers, egg yolk, eschalot, pecorino, pane carasau	27
Saffron arancini, whipped ricotta, lemon	20
Zucchini flower, black garlic ricotta, Quinby's chilli honey	9E

PIZZA

MARGHERITA	26
Pomodoro, fior di latte, basil, parmesan	
PROSCIUTTO	32
Pomodoro, fior di latte, prosciutto, parmesan, rocket	
SALAMI	32
Pomodoro, fior di latte, salami, jalapenos, parmesan	
VERDURE	32
Pomodoro, capsicum, olives, broccolini, artichoke, ricotta	
FUNGHI	30
Garlic, mushroom, broccolini, taleggio, truffle pecorino	
BELLA BESTIA	32
Pomodoro, fior di latte, salami, ham, sausage, pancetta, red onion	
MARINARA	32
Pomodoro, prawn, mussel, octopus, lemon, bottarga gremolata	
Add Quinby's chilli honey	2
Gluten free base	3.5
Vegan cheese	1

Please notify your server of any allergies or dietary concerns

PESCE

East 33 oysters, cucumber & Champagne mignonette	6.5 E
Kingfish carpaccio, passionfruit vinaigrette, citrus, radish, burnt onion	30
Grilled Loligo squid, puttanesca, olive powder, lemon	28
Octopus, fermented chilli butter, chilli oil, cime di rapa,	32
Grilled king prawn, burnt butter, lemon	12 E
Market fish, tomato butter, lemon, nori powder	MP

PASTA

Rigatoni, lamb ragu, pecorino	39
Mafaldine, blue swimmer crab, zucchini, garlic, chilli	44
Fettucine, spicy vodka sauce, ricotta, basil	36
Casarecce, milk-braised pork, fennel, pangrattato	39

SECONDI

300gm Riverina Scotch Fillet MBS 2, pepper jus, rocket, horseradish	58
Lamb shoulder, salsa verde, pistacchio	48 / 85
600gm Pinnacle Bone-in Sirloin MBS 2 rosemary jus, lemon, rocket & radicchio	105
Pork saltimbocca, candied rhubarb blood orange jus, sage	50

VEGETABLES & SIDES

Grilled zucchini, yellow squash, mint, lemon, goat's cheese, pepitas	26
Yellow ox heart tomato, hazelnut, gazpacho, basil	24
Fries, eschalot & tarragon aioli	12
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.

