

The Glass House

Chef's selection

Minimum 2 people, whole table only

While we try to accommodate individual dietary requirements, we are unable to offer the Chef's menu if there are multiple different dietary needs and would ask that you choose from our a la carte menu.

Omnivore (\$90pp)

Dietary alterations will be substituted with equivalent vegetarian option

Sourdough, salted butter

Mignonette and ponzu oyster

Today's fish sashimi, tasmanian wasabi, soy

Fennel roasted pumpkin, pepita dukkah, feta, redbank mustard dressing, radish sprouts

Chicken liver pate, toasted baguette

Pork belly, kalbi sauce, pickled chili, spring onion

Crispy pink eyes, aioli, pickled shallot

Pan-fried market fish, fennel, vermouth cream, spinach, fennel pangrattato Dessert

Vegetarian (75pp)

Sourdough, salted butter

Leek and redbank mustard arancini

Beetroot salad, whipped soy feta, smoked balsamic, white balsamic and beetroot pearls, walnut

Fennel roasted pumpkin, pepita dukkah, feta, redbank mustard dressing, radish sprouts

Broccolini, tahini, toasted sesame, pickled chili

Seaweed butter roasted baby carrots, nori furikake

Crispy pink eyes, aioli, pickled shallot

Miso glazed cauliflower, sesame sauce, pumpkin seed furikake

Dessert

The Glass House

Sourdough Bread

with salted butter	\$3
with seaweed butter	\$3.50

Raw

Oyster, lemon \$4.5 each, \$26 ½ doz \$51 doz (GF,DF)
Ponzu oyster, pickled ginger, chives \$5 each, \$29 ½ doz, \$57 doz (GF/DF)
Mignonette oyster \$5each, \$29 ½ doz, \$57 doz (GF/DF)
Perilla oyster, fermented seaweed, tobiko (flying fish roe) \$5 each, \$29 ½ doz, \$57 doz (DF)
Today's fish sashimi, tasmanian wasabi, soy \$22 (GF/DF)
Kingfish crudo, tarragon green sauce, pickled chili, tomatillo, radish, preserved lemon dust \$24 (GF/DF)

Bites and Small Plates

Leek and redbank mustard arancini (2), aioli \$12 (GF)
Crispy whitebait, ranch \$12 (GF)
Korean sweet chili chicken, pickled daikon (small plate) \$16 (contains traces of dairy)
Orange and harissa glazed sardine, anchovy toast \$15 (DF)
Chicken liver pate, toasted baguette \$16
Beetroot salad, whipped soy feta, smoked balsamic, white balsamic and beetroot pearls, walnut \$18 (GF/DF/Vegan)
Coriander and sweet chili rice noodle salad, tiger prawn (3), chili lemon oil \$21 (GF/DF)

Larger Plates

Miso glazed cauliflower, sesame sauce, pumpkin seed furikake \$28 (GF/DF/Vegan)
Korean sweet chili chicken, pickled daikon (large plate) \$28 (contains traces of dairy)
Pork belly, kalbi sauce, pickled chili, spring onion \$30 (GF/DF)
Cape Grim beef cheek, celeriac puree, red wine jus, crispy kale \$32 (GF)
Pan-fried market fish, fennel, vermouth cream, spinach, fennel pangrattato \$34

Sides

Seaweed butter roasted baby carrots, nori and sunflower furikake \$15 (V)
Fennel roasted pumpkin, pepita dukkah, feta, redbank mustard dressing, radish sprouts \$14 (GF/V)
Broccolini, tahini, toasted sesame, pickled chili \$14 (GF/DF/Vegan)
Crispy pink eyes, aioli, pickled shallot \$14 (GF/DF/V)
Chips, ranch \$12

Desserts

Dark chocolate coffee tart, espresso salted butterscotch, crème fraiche \$14 (V)
Polenta cake, Vermouth strawberries, pepperberry custard \$14 (GF/V)

We do not have a dedicated fryer, as such there may be traces of gluten present in any fried items, GF indicates the ingredients of the dish. We use flour, nuts, soy, sesame in our compact kitchen, and cannot guarantee no traces of any particular allergen across our menu.