

Glynde Hotel

DINING 12PM TILL 12AM

www.theglyndehotel.com

BREADS

GARLIC BREAD \$5

House made sourdough / herb & garlic butter

Make it cheesy...? just \$2

BRUSCHETTA \$10

House baked sourdough / tomato / olives / eggplant / herbs

STARTERS

BATTERED MUSSELS \$15

Chilli & garlic marinated mussels / cucumber yoghurt dipping sauce

CHICKEN WINGS \$8

Six chicken wings with your choice of BBQ, Buffalo, or plain

Want more wings...? add extra for \$1.50 each

FRIED CHICKEN \$15

Buttermilk battered chicken pieces / spicy jalapeño sauce

LOADED TRUFFLE FRIES \$15

Crispy fries / truffle seasoning / mushrooms / parmesan / truffle aioli

Make it extra crispy...? add crispy bacon bits for \$3

STARTERS FOR TWO

DIY TACO PLATTER \$17

Soft flour tortillas / lettuce / jalapeño sauce / tomato & onion salsa / avocado / mozzarella / lime

Add battered fish / pulled pork / chicken for \$4 each

BURRATA SALAD \$26

Burrata cheese / tomatoes / strawberries / grapes / herbs / house baked sourdough

Please let your server know if you have any allergies or dietary requirements. We are happy to cater to most requests if they are within our ability.

PUB FAVOURITES

SCHNITZEL & CHIPS \$22

Choose from Beef or Chicken schnitzel served with chips, salad & your choice of sauce

Sauces: Diane / Mushroom / Pepper / Gravy / Jus / \$3 each

Make it a Parmi for \$4 extra

FISH & CHIPS \$18/\$22

Barramundi / chips / salad / tartare / lemon

Choose from: Battered, Crumbed or Oven baked (GF)

CURRY OF THE DAY \$22

Rice / naan

SQUID \$22

Salt & pepper squid / chips / house salad / tartare / lemon

ROAST OF THE DAY \$20

Assorted roast vegetables / gravy

BEEF BURGER \$22

Juicy beef patty / bacon / cheese / pickles / relish / mixed leaves / tomato / mustard / aioli / milk bun

Make it a double...? Add an extra beef patty & cheese for \$4

Need it gluten free...? Swap the milk bun for a gluten free bun for \$3.50

CHICKEN BURGER \$24

Juicy fried chicken / cheese / pickles / tomato / lettuce / aioli / jalapeño sauce / milk bun

SALADS

GREEK STYLE LAMB BACKSTRAP \$28

Grilled lamb backstrap / Greek salad / balsamic glaze / tzatziki

WATERMELON \$20

Watermelon / goat's cheese / pickled red onion / cucumber / greens / balsamic glaze

PLEASE SEE OUR STAFF FOR OUR VEGAN / VEGETARIAN

GF= GLUTEN FREE | V= VEGETARIAN | DF= DAIRY FREE | VEG= VEGAN

VOR= VEGAN OPTION ON REQUEST | GFO= GLUTEN FREE OPTION



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BUTCHERS FRIDGE

400g SCOTCH FILLET	\$57
400g PORTERHOUSE	\$38
500g T-BONE STEAK	\$38

All steaks come with chips and salad or vegetables
Sauces: Diane / Mushroom / Pepper / Gravy / Jus

MAINS

SALMON	\$28
Baked salmon / sautéed vegetables / avocado / rice / tomato & onion salsa / hollandaise sauce	
CHICKEN	\$25
Marinated chicken skewers / house salad / pita bread / green goddess sauce	
PORK	\$30
Grilled pork chop / cauliflower puree / fennel / apple & Kakadu plum salsa / pepperberry jus	

SIDES

FRIES	\$10
Crispy fries / aioli or tomato sauce	
POTATOES	\$8
Twice cooked potatoes tossed in basil pesto dressing	
WEDGES	\$10
Crispy battered wedges / sour cream / sweet chilli sauce	
COS SALAD	\$8
Cos lettuce / pomegranate / house dressing	
SEASONAL VEGETABLES	\$8
Seasonal greens with roasted vegetables	
BATTERED ONION RINGS	\$10
Crispy onion rings / aioli	
AVOCADO & ROCKET SALAD	\$9
Avocado / seasonal berries / rocket leaves / house dressing	

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PASTA

LAND	\$20
House smoked chicken / chorizo / pine nuts / chilli / tomato / linguine / parmesan	
SEA	\$20
Clams / garlic / herbs / white wine / linguine	

KIDS - must be accompanied with a main meal

CHICKEN NUGGETS & CHIPS	\$12
BATTERED FISH & CHIPS	\$12
SQUID & CHIPS	\$12
PASTA NAPOLITANA	\$12
HALF SCHNITZEL & CHIPS BEEF OR CHICKEN	\$12

All kids meals come with a complimentary soft drink or juice, a scoop of ice-cream and an activity pack

DESSERTS

CHURROS	\$8
Churros with whipped cream and chocolate dipping sauce (V/VOR)	
CHEESECAKE WAFFLES	\$10
Topped with whipped mascarpone & mango passionfruit topping	
CHOCOLATE FUDGE CAKE	\$12
With ice cream & cherry sauce	

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The Glynde Hotel

Vegetarian Menu

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BATTERED CAULIFLOWER **\$16**

Crispy cauliflower / hummus / tomato & onion salsa (VEG)

BURGER & FRIES **\$20**

Falafel / lettuce / tomato / relish / vegan mayo / pickles / vegan cheese / vegan bun (VEG)

CHICKPEA & VEGGIE BOWL **\$23**

Roasted vegetables / chickpeas / house salad / avocado / pickled red onion / rice (V / VOR)

CURRY **\$20**

Mixed vegetables / soyabean chunks / rice / naan (VEG)

GNOCCHI **\$20**

Gnocchi / mushrooms / cherry tomatoes / spinach / cream / napoli sauce / pine nuts (V / VOR)

LOADED TRUFFLE FRIES **\$15**

Fries / truffle seasoning / mushrooms / parmesan / truffle aioli (V / VOR)

WATERMELON SALAD **\$20**

Watermelon / goat's cheese / pickled red onion / cucumber / greens / balsamic glaze (V / VOR)

WRAP & FRIES **\$15**

Tortilla / roasted vegetables / mixed leaves / onion / tomato / mozzarella / balsamic glaze (V / VOR)

DESSERT - CHURROS **\$8**

Churros / chocolate dipping sauce (VEG)

VEG - Vegan / V - Vegetarian / VOR - Vegan on Request