

LUNCH MENU

Breads & Bar Snacks

Warm Mediterranean marinated olives (V/GF)	9.9
Ciabatta, extra virgin olive oil, confit garlic, goats curd (V)	12.9
Turkish bread w selection of homemade dips (V)	16.9
- EVOO & balsamic	
- Hummus	
- Black olive tapenade	
- Semi dried tomato pesto	

Oysters

Natural (GF)	3 for 14.0
Kilpatrick	6 for 23.0
Shallot & chardonnay vinegar (GF)	12 for 44.0
Chilli & ginger dressing (GF)	
Smoked paprika battered & jalapeno mayo	

To Start

Duck liver pate, rustic tomato chilli jam, homemade pickles, ciabatta	27.9
Hervey Bay scallops in a half shell grilled with garlic & chilli butter, lemon	
Half Doz	27.9
Doz	51.9
Hand cut 100% grass fed beef fillet tartare, pickled mushrooms	29.9

Wagyu bresaola (Marble Score +7) with rocket, pine & truffle pecorino salad

25.9

Duo of Sashimi: Hiramasa Kingfish & Ora King Salmon, pickled shallots, baby cuke, finger lime, ponzu dressing

29.9

Salads & Sandwiches

Glass burger, grass fed beef, bacon, American cheese, tomato, lettuce, home-made pickles, burger sauce on a brioche bun	26.9
Make it a double	+6

Scotch fillet sandwich w caramelized onion, rocket salad, spicy tomato jam & melted brie on toasted Turkish

24.9

Niçoise salad of olive crusted seared sashimi tuna, cherry tomatoes, potato, egg, olives, green beans, tempura anchovies & lemon dill dressing

29.9

Tapas & Hot Starters

Smoked cod croquettes, horseradish mayonnaise
4pcs | add extra +4

16.9

Sticky lamb short ribs, hoisin & sesame sauce (GF)

19.9

Flash fried buttermilk marinated calamari, Asian slaw, sesame ginger mayo

19.9

48hr sous vide rolled pork belly, chilli caramel (GF)

22.9

Sizzling garlic prawns, garlic butter emulsion, fresh tomato & basil, crusty bread
4pcs | make main size +15

22.9

Zucchini flowers, stuffed with ricotta, dill & grana padano, served on a fennel & citrus salad with orange caramel (V)
3pcs | add extra +8

24.9

Starches & Grains

Risotto | Prawn & bug risotto in a scampi bisque broth (GF)

38.9

Linguine | Oven roasted vine ripened tomatoes, garlic, olives, capers, basil, EVOO (V)

29.9

Pappardelle | Australian & Italian forest mushrooms, truffle, parmesan, fresh herbs (V)

32.9

Seafood Linguine | 1/2 a bug, prawn, calamari, market fish, vongole clams, white wine, olive oil, garlic & chilli

38.9

* Gluten free pasta available upon request

Fish & Shellfish

Northern Territory Barramundi served with sweet potato purée, coconut & lime infused sauce (GF)

39.9

Tasmanian north Atlantic salmon, served with goats cheese, & walnut cannelloni, baby beetroot & beet hollandaise

39.9

Fish ‘N’ Chips, beer battered Barramundi, hand cut chips, mixed salad & tartare sauce

35.9

Grilled whole NZ Sole served with vongole clams, lemon butter sauce

39.9

1kg Pot of Spencer Gulf black mussels, white wine cream & fresh herbs served with crusty bread

38.9

Add French fries

9.9

Char grilled half cut Moreton Bay Bugs with your choice of sauce and a side
Dried scallop & prawn XO butter / Lemon, chili & herbs (GF) / Garlic butter (GF)

59.9

To share for Two

500g Australian Black Angus chateaubriand served with truffle mash, seasonal green vegetables, béarnaise sauce & foie gras jus (GF)

132.9

Add a bug
Please allow 30-45min cooking time

+25.0

Seafood Platter
oysters (2x Kilpatrick / 2x Natural), Mooloolaba King prawns, crispy calamari, Moreton Bay bugs, half Pacific lobster, vongole clams, grilled market fish, served with chips & condiments

220

From The Farm

Elgin Valley free range Chicken Ballotine, Camembert, spinach, porcini mushrooms & sundried tomato filling, wrapped in Pancetta served with Parisienne potatoes, wild mushroom sauce (GF)

42.9

Sous vide lamb rump, pomme purée, chorizo, confit shallots, peas, asparagus, red wine jus

46.9

Filet mignon, topped with a duck liver parfait, crispy San Daniele prosciutto, paris mash, truffle glazed baby carrots, Galway Pipe port wine jus (GF)

65.9

Australian grass fed eye fillet - 250g

50.9

100 day grain fed Black Angus rib eye - 500g

52.9

Steaks are garnished with a wild mushroom croquette, scorched vine ripened tomatoes & red wine jus

Add a bug + 25.0

Add sauces & condiments (all GF)
Mushroom Sauce | Truffle Chutney | Béarnaise | Peppercorn Sauce

3.0

Sides & Salads (all V & GF)

Shoestring fries, confit garlic aioli

9.9

Sweet potato fries, chipotle mayo

10.9

Paris mash

10.9

Blanched mixed vegetables tossed in butter & sea salt

10.9

Truffled honey baby carrots

12.9

Rocket, pear, parmesan, pine nuts

10.9

Sautéed mushrooms, confit garlic, fresh herbs

11.9

Wild rice, baby beetroot, feta & dukkah salad

11.9

Watermelon, peach, tomato & feta salad, balsamic dressing

10.9

Glass

DINING & LOUNGE BAR



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Glass
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