

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

Cured meats, cheese, olives (GF)	29
Wood-fired flat bread, extra virgin olive oil (DF)	15
Burrata, romesco, kale, almond (GF)	26
Beef tartare, cured egg yolk, caperberry, crostini (DF)	29
Mushroom arancini, peas, rocket	20
Zucchini flower, black garlic ricotta, Quinby's chilli honey	9E
Lamb skewers, harissa, labneh (GF)	29

PESCE

East 33 oysters, finger lime, citrus vinaigrette (GF/DF)	7 E
Tris crudo di pesce, capers, lemon, pickled red onion (GF/DF)	MP
Calamari fritti, lemon, aioli (DF)	29
Grilled octopus, nduja, stracciatella, olives, capsicum (GF)	30
Grilled king prawn, brown butter, bronze fennel (GF)	13E

PASTA E SECONDI

Pappardelle, lamb ragu, pecorino	39
Moreton Bay bug spaghetti, prawn bisque	60
Rigatoni, spicy vodka sauce, ricotta, basil	36
Cavatelli, basil pesto, anchovies, pangrattato	36
Conchiglie, pork sausage, saffron, parmesan	38
200gm scotch fillet, green peppercorn jus, duck fat chips (DF)	48
Market fish, salmoriglio, fennel, orange (GF/DF)	MP
Lamb cutlets, broad beans, peas, rosemary jus (GF)	48
600gm Rib-eye, bone marrow, pancetta pangrattato (DF)	115

PIZZA

MARGHERITA	24
Pomodoro, mozzarella, basil	
PROSCIUTTO	32
Pomodoro, mozzarella, prosciutto, parmesan, rocket	
SALAMI	32
Pomodoro, mozzarella, salami, jalapenos, parmesan	
SALSICCIA E PATATE	30
Pork sausage, mozzarella, potatoes, leek, chilli	
VERDURE	32
Pomodoro, capsicum, olives, asparagus, artichoke, ricotta	
FUNGHI	28
Mozzarella, mushroom, broccolini, parmesan, chilli	
BELLA BESTIA	32
Pomodoro, mozzarella, salami, ham, sausage, pancetta, red onion	
POLPO	32
Pomodoro, octopus, potato, sicilian olives, capers, chilli	
GAMBERO	32
Zucchini, stracciatella, prawns, lemon, bottarga	
Add Burrata	8
Add Quinby's chilli honey	2
Gluten free base	3
Vegan Cheese available	

CONTORNI

Crumbed zucchini, mint, lemon, paprika mayo	16
Charred broccolini, confit tomatoes, almond (GF/DF)	16
Fries, oregano salt (DF)	12
Cos lettuce, radicchio (GF/DF)	14

Please notify your server of any allergy or dietary concerns.

All credit card transaction incur a 2% surcharge.

DF Dairy Free GF Gluten Free

