

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, oven-roasted figs, honey, vincotto, almonds	26
Add Prosciutto	14
Beef tartare, dijon, lilliput capers, pan carasau	26
Mushroom arancini, peas, rocket	20
Zucchini flower, black garlic ricotta, Quinby's chilli honey	9E
Lamb skewers, harissa, labneh (GF)	29

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, broccolini, 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	

PESCE

East 33 oysters, cucumber & champagne mignonette (GF/DF)	6.5 E
Fish Tartare, citrus vinaigrette, pomelo, trout roe	29
Calamari fritti, lemon, aioli (DF)	29
Grilled octopus, nduja, stracciatella, olives, capsicum (GF)	30
Grilled king prawn, brown butter, bronze fennel (GF)	13 E

PASTA E SECONDI

Pappardelle, lamb ragu, pecorino	39
Mafaldine, blue swimmer crab, zucchini, garlic, chilli	44
Rigatoni, spicy vodka sauce, ricotta, basil	36
Conchiglie, pork sausage, saffron, parmesan	38
300gm Riverina Scotch Fillet MBS 2, pepper jus, rocket, horseradish	54
Market fish, trout roe veloute, soft herb and watercress	MP
Lamb shoulder, bbq salsa verde	48 / 85
600gm Pinnacle Bone-in Sirloin MBS 2 rosemary jus, lemon, salad	105

CONTORNI

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

Please notify your server of any allergy or dietary concerns.

All credit card transaction incur a 2% surcharge.

10% surcharge on public holidays / 10% service charge for groups of 10 or more

DF Dairy Free

GF Gluten Free