

# GROUP

# MENU

Glorietta believes the dining is best enjoyed with good food, friends and wine. So she's selected some of her favourite dishes, to be shared and enjoyed for different occasions. All menus are available with drinks packages so you can kick back, have fun and let us serve you. It would be our pleasure x

## FEED ME MENU

\$75PP 2 PERSON MINIMUM

Zucchini flower, black garlic ricotta, Quinby's chilli honey  
Wood-fired flatbread, extra virgin olive oil (DF)  
Burrata, romesco, kale almond (GF)  
Grilled king prawn, brown butter, bronze fennel (GF)

a choice of:

Conchiglie, pork sausage, saffron, parmesan  
Rigatoni, spicy vodka sauce, ricotta, basil  
Cavatelli, basil pesto, anchovies, pangrattato

Charred broccolini, confit tomatoes, almond (GF/DF)  
Cos lettuce, radicchio (GF/DF)

Tiramisu OR Pannacotta, cumquat, rosemary

## FORNO MENU

\$65PP 6 PERSON MINIMUM

Woodfired Flatbread (DF/V)  
Burrata, romesco, kale, almond (GF)  
Cured meats, cheese, olives  
Mushroom arancini, peas, rocket

A selection of Glorietta pizzas where our dough is fermented over 72 hours providing a rich sourness, crisp base and bubbly charred crust

Cos lettuce, radicchio (GF/DF/V)  
Fries, oregano salt (GF/DF/V)

Add pasta - \$15pp  
Add dessert - \$10pp

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## MEMPHIS MENU

\$75PP 6 PERSON MINIMUM

Woodfired Flatbread (DF/V)  
Burrata, romesco, kale, almond (GF)  
Cured meats, cheese, olives

Calamari fritti, lemon, aioli (DF)  
Mushroom arancini, peas, rocket

Conchiglie, pork sausage, saffron, parmesan  
Rigatoni, spicy vodka sauce, ricotta, basil  
Pappardelle, lamb ragu, pecorino

Cos lettuce, radicchio (GF/DF)  
Fries, oregano salt (GF/DF)

Add dessert - \$10PP

## CUCINA MENU

\$95PP 6 PERSON MINIMUM

Woodfired Flatbread (DF/V)  
Cured meats, cheese, olives

Grilled king prawn, brown butter, bronze fennel (GF)  
Mushroom arancini, peas, rocket

Conchiglie, pork sausage, saffron, parmesan  
Rigatoni, spicy vodka sauce, ricotta, basil  
Pappardelle, lamb ragu, pecorino

Scotch fillet, duck fat chips, peppercorn jus  
Market fish, salmoriglio, fennel, orange

Baby cos lettuce, horseradish, shaved ricotta  
Broccolini, cashew cream

