

Drinks

HOT DRINKS

short black ristretto macchiato piccolo \$3.5

Cup Mug

long black cappuccino flat white long black latte mocha hot chocolate chai latte (spice or vanilla) \$3.7 \$4.2

Soy, lactose free milk add 0.50

Almond milk add 0.70

ICED DRINKS

classic iced chocolate or iced coffee hazelnut vanilla mocha \$5.0

All served with ice-cream and whipped cream

MILKSHAKES

wicked chocolate sinful strawberry creamy vanilla luscious caramel \$5.0

thick shakes add 0.50

SMOOTHIES

berry blast: blueberry, raspberry, cranberry classic banana: banana, honey, yoghurt blue banana: banana, blueberry, honey mango passionfruit \$7.0

WHITE WINE

Chardonnay KING Glass \$8.0 Bottle \$30.0

Sauvignon Blanc Redbank, SA Glass \$8.0 Bottle \$30.0

Pinot Grigio West Cape Howe, WA Glass \$8.0 Bottle \$30.0

Riesling CLARE VALLEY, SA Glass \$8.0 Bottle \$30.0

Pitchfork Moscato WA Glass \$8.0 Bottle \$30.0

RED WINE

Redbank Long Paddock Shiraz KING VALLEY, VIC Glass \$8.0 Bottle \$30.0

SPARKLING WINE

Champagne KING VALLEY, VIC Glass \$8.0 Bottle \$30.0

BEER & CIDER

Coopers Premium Light \$7.0

Peroni \$8.0

Corona \$8.0

Yenda Pale Ale \$8.0

Rekorderlig Cider (strawberrylime) \$9.0

SPIRITS

Spirits available upon request.

THE GLASS HOUSE CAFE

Menu

To order phone 02 6162 1155

Or email glasshousecafe@iinet.net.au

Industry House, 10 Binara St Canberra

www.glasshousecafe.com.au

THE GLASS HOUSE CAFE

Breakfast

Light Breakfast

Toast	\$4.5 (v)
Two slices of thick-cut toast in your chose of white, wholemeal or multigrain bread <i>Add jam, honey, peanut butter or vegemite</i>	
Fruit Toast	\$4.9 (v)
Three slices of spiced fruit bread toasted to perfection & finished with butter.	
Smashed Avocado:	\$12.5 (v)
Slice of sourdough toast topped with crushed avocado, tomato salsa, finished with Persian feta & aged balsamic. <i>Add poached egg \$2.0</i>	
Mixed Berry Muesli	\$10.0 (v)
House toasted muesli with pumpkin seeds, flaked almonds, shredded coconut, topped with a dollop of Greek yoghurt finished with mixed berries & a jug of milk	
Bircher Musli	\$10.0 (v)
Homemade Bircher muesli with toasted nuts, seasonal fruits, dry coconut & drizzled with honey.	
Crespelle	\$11.5 (v)
Italian Style Crepe Stuffed with mixed berry compote, vanilla custard served with roasted almond crumble.	
Eggs on Toast	\$9.9 (v)
Sourdough toast buttered & topped with your choice of poached, fried (sunny side up or easy over) or scrambled eggs.	
Double Bacon & Egg Roll	\$10.0
Two rasher of bacon & two egg fried easy over on a toasted bun & your choice of sauce.	
Bacon & Egg Roll	\$6.5
one rasher of bacon & one egg fried easy over on a toasted bun & your choice of sauce.	
Big Brekkie Roll	\$12.5
Two rasher of bacon, Hash brown & two egg fried easy over on a toasted bun & your choice of sauce.	
Brekkie Wrap	\$9.9
Scrambled eggs, one rasher of bacon, Baby Spinach, Hash brown & tomato relish all in a warm pita wrap for your convenience.	
Vegetarian Brekkie Wrap	\$9.9
Scrambled eggs with Avocado, Mushroom, Baby Spinach, Hash brown & tomato relish all in a warm pita wrap for your convenience.	

Big Breakfast

Glass House Breakfast	\$18.5
Sourdough toast, Bacon, Grilled tomato, mushroom, baby spinach, sausage, Homemade rosti & eggs cooked your way.	
Rosti Stack	\$14.5 (GF)
House made potato rosti serve with baby spinach, smoked salmon or bacon, topped with two poached eggs & finished with hollandaise sauce.	
Eggs Benedict	\$16.0
Poached eggs on sourdough toast topped with freshly made hollandaise sauce, baby Spinach & your choice of Ham or bacon or Smoked salmon.	
Omelette	\$15.5
Free Range 3 eggs omelette with garlic mushroom, Spinach, Double smoked Ham, mozzarella cheese served with toasted sourdough bread. <i>(Vege option available on request)</i>	
Gluten Free Bread also available upon request	
Need more on your plate?	
Avocado ½	\$3.5
Smoked Salmon	\$4.0
One egg	\$2.0
Double smoked ham	\$3.5
Sausages	\$3.5
One rasher Bacon	\$2.5
Mushroom	\$3.0
Spinach Or tomato	\$2.5

Lunch

Entrée

Pane, olio e Balsamico	\$4.5
<i>Fresh bread served with olive oil & balsamic – v</i>	
Arancini (3pc)	\$10.5
Roasted pumpkin, Pine nut, sage & gorgonzola cheese risotto balls with pickled tomato relish – v	
Bruschetta	\$9.9
Tomato, avocado, Spanish onion, basil salsa served with homemade bread and drizzle of olive oil. V	
Salt & Pepper Calamari	\$13.9
Baby Calamari dusted in a spiced flour mix served on a Thai salad of carrot, cucumber, red capsicum, bean sprouts & red cabbage dressed lime and lemon vinaigrette and homemade tartare sauce.	

Please see our display fridge for more options

Mains

Sea Salt Crust Salmon	\$20.5
Fresh fillet from the market served with salsa Verde, Dutch potatoes, wilted baby spinach and lemon cheek. GF	
Suprema di pollo e Prosciutto	\$20.5
Pan tossed chicken breast supreme wrapped with prosciutto served with Tuscan style rosemary Dutch potato and roast garlic aioli. GF	
Pappadelle alla Duck Ragu	\$18.5
House made fresh pasta with slow cooked Duck Ragu & Parmesan cheese.	
Porcini Mushroom Risotto	\$18.5
Slow cooked Arborio rice with porcini, mushroom, baby spinach finished with parmesan scales and truffle oil. v/GF	
Fish And Chips	\$14.5
Freshly Battered flat head fillet with home made tartare sauce and your choice of sides.	
Chicken Parmigiana	\$15.5
Classic schnitzel topped with ham, Napolitana sauce and mozzarella cheese served with your choice of sides	

Burgers *(all served with chips)*

Angus Beef Burger	\$14.9
Juicy Angus Beef Pattie with bacon, swiss cheese, caramelised onion, lettuce, tomato, Slice beetroot and BBQ sauce.	
Peri Peri Chicken Burger	\$14.9
Peri Peri dusted chicken breast with lettuce, tomato, Spanish onion and chilli aioli.	
Steak Sandwich	\$17.9
Minute scotch fillet with bacon, caramelized onion, swiss cheese, BBQ sauce and two slice of thick toast.	
Veggie Burger	\$13.9
Spinach and fetta burger pattie with lettuce, tomato, relish, swiss cheese in a toasted burger bun.	

Salads

Caesar	\$12.9
Baby cos lettuce with crispy bacon, hardboiled egg, croutons, parmesan cheese and homemade Caesar dressing. <i>Add chicken \$3.0</i> <i>Add smoked salmon \$4.0</i>	
Caprese	\$14.5
Classic Italian salad, fresh buffalo mozzarella cheese, oregano and basil, heirloom and "rosso verace" tomatoes and extra virgin olive oil. v/gf	
Thai Beef Salad	\$14.9
Seared Asian beef salad tossed with crispy noodles, cashews & coriander	

Sides

Beer Battered Chips	\$6.0
Wedges	\$7.9
Sweet Potato Chips	\$8.0
Sweet Potato Wedges	\$10.0