

GLASSHOUSE

GOONOO GOONOO STATION



bacon & eggs

fried/scrambled/poached, bacon, sourdough toast	GF/DF option	19
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poached eggs with cornbread

corn and bacon hash, baby spinach, tomato relish		19
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sprouted buckwheat & macadamia granola

native wattle seeds, winter spiced rhubarb in rosehip, coconut yoghurt, pear	GF/DF/VEG	18
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fruit toast

house-made ricotta, berries, maple syrup, mint	DF/V option	17
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white chocolate & cinnamon waffles

grilled banana, strawberries, mascarpone ice cream, salted caramel	V	17
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smashed avocado

persian feta, pickled onion, poached egg, vienna toast	V	19
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eggs benedict

shaved leg ham/house smoked salmon, spinach, toasted english muffin	GF/DF option	19
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additions

egg, bacon, confit cherry tomatoes, roast mushroom		3.5
chorizo, house-smoked salmon		4
potato & parmesan hash brown		4.5

KIDS

cinnamon waffles

ice cream, maple syrup		12
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bacon & eggs

eggs your way, bacon, toast		12
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tiger toast

vegemite, melted cheese		10
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15% surcharge applies on public holidays

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ENTREES

freshly shucked coffin bay oysters - min. 4

natural / kilpatrick / mignonette	gf / df	4.5
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crisp szechuan pepper squid

prawn bisque, rice noodles, cucumber, pickled pineapple, lime salad	gf / df	23
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house-made charcuterie (for 2)

chicken liver pate, duck prosciutto, smoked lardo, salami, piccalilli, chicken and ham terrine		35
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confit leek

onion jam, romesco, black olive & fennel crumb	vegan / gf	21
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seared scampi

lemon myrtle butter, pressed octopus, green papaya salad soy, yuzu, ginger vinaigrette	gf	28
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peach, wattle seed & lamb salad

bitter greens, heirloom tomatoes, parmesan	gf	24
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MAINS

slow cooked pork neck

japanese tonkotsu sauce, pumpkin puree, pickled enoki, pork crumbs	df	36
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bushspice roasted pumpkin

chick peas, roquette, hummus, house-made macadamia cheese	vegan / gf	29
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black angus scotch fillet - 300g

paris mash, asparagus, pickled carrot, heirloom tomato salad, pepper berry jus	gf	44
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confit duck leg

soba noodles, mushrooms, greens, masterstock broth	df	35
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pan seared barramundi

lemon aspen & seaweed butter, corn textures, snake beans, sea herbs	gf	37
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corn fed chicken breast

polenta, baby vegetable, sage, burnt orange reduction	gf	34
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TO SHARE 2-3 (please allow 30 minutes)

confit tasmanian salmon

black sesame, wakami salad	df	76
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slow cooked salt bush lamb shoulder

native peppermint infused balsamic	gf / df	85
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peruvian chicken

chimichurri, red pepper essence	gf / df	63
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certified angus t-bone

harissa, black garlic butter	gf	79
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SIDES

grilled corn cob

smoked paprika butter, lemon myrtle	v / gf	10
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broccoli

persian fetta, toasted almonds, olive oil	v / gf	10
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blackened carrot

macadamia cream, herb pesto	vegan / gf	10
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pink-eye potato salad

capers, chives, lemon, asparagus, crisp prosciutto	v / gf	10
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taro crisps

vegan lemon myrtle aioli	vegan / gf / df	10
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a note from the owners

at glasshouse restaurant, we aim to deliver an exceptional dining experience, allowing you to discover the best culinary experience in the new england region

our chefs strive to create delicious, seasonally inspired dishes, where possible, everything we use in the kitchen is made from scratch, with local and regional ingredients taking centre stage

while the menu is refined, the setting is informal, and our guests are encouraged to relax, admire the view, and enjoy!

sarah & simon haggarty

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DESSERT

salted caramel bombe alaska

honeycomb, italian meringue (v)

16

chocolate glazed hazelnut espresso mousse

wattle seed, pickled pineapple, almond praline ice cream (v)

16

crème brulee

mandarin gel, yuzu sorbet, lemon myrtle & finger lime (v, gf)

16

peanut butter cheesecake

dulce de leche, raspberry jelly, native peppermint, blackberry sorbet (v)

16

trio of sorbet

yuzu, blackberry, pomegranate (vegan, gf, df)

16

cheese

brie, cheddar, blue

21

affogato

espresso, frangelico, vanilla bean ice cream (decaf option)

12

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KIDS

\$15

bocconcini stuffed meatballs
tomato sauce & spaghetti

grilled chicken
hand cut chips, vegetables (gf, df)

ham & cheese quiche
salad

scotch fillet steak
hand cut chips, vegetables (gf/df)

DESSERT

chocolate chunk brownie ice cream

churro ice cream bowl
vanilla ice cream

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CHAMPAGNE + SPARKLINGS

glass bottle

2016	Madame Coco Methode Traditionelle	Aude Valley, France	12	44
2019	Mrs Wigley Moscato	McLaren Vale, SA	#N/A	#N/A
N.V.	Corte Giara Prosecco DOC	Veneto, Italy	14	59
N.V.	Jansz Premium Cuvée	Tasmania	15	65
2016	Logan M Cuvee	Orange, NSW	16	79
N.V.	Pol Roger Brut Réserve	Epernay, France	25	150

WHITE WINES

VARIETALS

2017	Weemala Gewurztraminer	Central Ranges, NSW		46
2016	Fontanafredda Roero Arneis	Piedmont, Italy		55
2018	Heifer Station Pinot Gris	Orange, NSW	14	58
2017	Tiefenbrunner Pinot Grigio DOC	Alto Adige, Italy	14	61
2018	Ten Minutes by Tractor 10X Pinot Gris	Mornington, VIC	15	65

RIESLING

2018	Jim Barry Riesling	Clare Valley, SA	12	43
2018	Freycinet Riesling	Tasmania	15	67
2017	Henschke Green's Hill Riesling	Adelaide Hills, SA		77

SAVOURY WHITES

2018	Goonoo Goonoo Station Sauvignon Blanc	Marlborough, NZ	10	39
2018	Deviation Road Sauvignon Blanc	Adelaide Hills, SA	12	49
2012	Topper's Mountain Sauvignon Blanc	New England, NSW	12	49
2017	Brokenwood Semillon	Hunter Valley, NSW		59
2017	Hay Shed Hill Block 1 Semillon Sauvignon Blanc	Margaret River, WA		61
2017	Ten Minutes by Tractor 10X Sauvignon Blanc	Mornington, VIC	15	65

CHARDONNAY

2017	Goonoo Goonoo Station Chardonnay	Central Ranges, NSW	10	39
2017	Logan Chardonnay	Orange, NSW	13	55
2018	Vasse Felix Filius Chardonnay	Margaret River, WA	13	57
2018	Heifer Station Chardonnay	Orange, NSW	14	60
2018	Ten Minutes by Tractor 10X Chardonnay	Mornington, VIC	14	65

RED WINES

ROSE

2018	La Vieille Ferme Cotes du Ventoux Rosé	Rhone Valley, France	10	39
2019	Heifer Station Rose	Orange, NSW	12	51
2018	TarraWarra Estate Pinot Noir Rosé	Yarra Valley, VIC		53
2018	Ten Minutes by Tractor 10X Rose	Mornington, VIC	14	65

VARIETALS

2017	Weemala Tempranillo	Central Ranges, NSW	11	46
2015	E. Guigal Côtes du Rhône	Rhone Valley, France		53
2014	Fontanafredda Langhe Nebbiolo	Piedmont, Italy		65
2012	Freeman Secco	Hilltops, NSW		75

PINOT NOIR

2017	Goonoo Goonoo Station Pinot Noir	Marlborough, NZ	10	39
2018	Lark Hill Pinot Noir	Canberra, NSW	12	49
2018	Heifer Station Pinot Noir	Orange, NSW	14	59
2014	Topper's Mountain "Wild Ferment" Pinot Noir	New England, NSW	14	63
2017	Oakridge Willowlake Vineyard Pinot Noir	Yarra Valley, VIC		66
2018	Ten Minutes by Tractor 10X Pinot Noir	Mornington, VIC	15	69
2018	Picnic by Two Paddocks	Central Otago, NZ	17	79

SHIRAZ & BLENDS

2017	Goonoo Goonoo Station Shiraz	Langhorne Creek, SA	10	39
2018	Langmeil The Long Mile Shiraz	Barossa Valley, SA	12	49
2017	O'Leary Walker Shiraz	Clare Valley, SA	13	53
2017	Heifer Station Shiraz	Orange, NSW	14	59
2014	Lowe Organic Block 8 Shiraz	Mudgee, NSW		67
2017	Brokenwood Hunter Shiraz	Hunter Valley, NSW		89

CABERNET & BLENDS

2019	Primo Estate Merlesco	McLaren Vale, SA	12	45
2013	O'Leary Walker Cabernet Sauvignon Malbec	Clare Valley, SA		57
2015	Lowe Mudgee Blue Cabernet Shiraz	Mudgee, NSW	13	59
2016	Vasse Felix Filius Cabernet Sauvignon	Margaret River, WA		61
2016	Bowen Estate Cabernet Sauvignon	Coonawarra, SA		77

DESSERT WINES - 375ml

2017	Heggies Vineyard Estate Botrytis Riesling	Barossa, SA	14	58
2009	Dme de Coyeaux Muscat De Beaume De Venise	Rhone Valley, France	13	55

FORTIFIED WINES

	Valdespino Manzanilla Deliciosa	Jerez, Spain	11	47
	Yalumba Old Antique Tawny 15 years	Barossa Valley, SA	13	54
	Penfolds "The Grandfather"	Barossa Valley, SA	20	159

RESERVE LIST

2005	Bollinger La Grande Année	Ay, France		325
2015	Hugel Classic Riesling	Alsace, France		91
2014	Greywacke Wild Sauvignon	Marlborough, NZ		87
2017	William Fèvre Chablis	Chablis, France		93
2016	Ata Rangi Pinot Noir	Martinborough, NZ		170
2014	Henschke Keyneton Euphonium	Eden Valley, SA		125
2016	Clonakilla Shiraz Viognier	Canberra District, NSW		175
2014	Yalumba The Signature Cabernet Sauvignon Shiraz	Barossa Vally, SA		150
2006	Henschke Hill of Grace	Eden Valley, SA		950
2005	Henschke Hill of Grace	Eden Valley, SA		990
	Penfolds Grange (assorted vintages)	South Australia		~1,100
2015	Ten Minutes by Tractor McCutcheon Pinot Noir	Mornington, VIC		150
2015	Ten Minutes by Tractor McCutcheon Chardonnay	Mornington, VIC		110

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soft drinks

coke, coke zero, sprite, lift, lemon lime & bitters 5

milkshakes

chocolate, strawberry, caramel, vanilla 6

juice

orange, apple 6

t2 tea

earl grey, english breakfast, green, peppermint 4.5

coffee

cappuccino, flat white, latte, piccolo, macchiato 4.5

soy, almond, lactose free 0.5

sparkling water carafe

5

antipodes mineral water

still or sparkling 7

cocktails

espresso martini

grey goose, kahlua, fresh espresso 16

margarita

jose cuervo, cointreau, freshly squeezed lime 16

aperol spritz

prosecco, soda, fresh orange 16

pimms

fresh mint, orange, lime, cucumber, lemonade or dry 14

beer & cider

tap

great northern 9

stockman lager 9.5

pioneer xpa 9.5

pioneer pale ale 9.5

new england pale ale 9.5

nomad beachhouse ale 9.5

bottles & cans

corona 9

asahi 9

peroni 9

lord nelson "three sheets" pale ale 9

stone & wood pacific ale 9.5

white rabbit dark ale 9.5

low alcohol

peroni leggera 3.5 8

coopers light 8

cider

magners apple	9
hills pear	9
rekorderlig strawberry & lime	10

gin

archie rose	12
bombay sapphire	9
the botanist	12
four pillars rare	12
gordons	9
hendricks	11

scotch

aberlour	15
ballantines	10
bruichladdich "the laddie" 16yo	19
chivas regal	15
dalwhinnie 15yo	17
glenfiddich 12yo	12
glenfiddich 18yo	25
glenlivet 15yo	20
glenmorangie 18yo	25
johnnie walker black	9
johnnie walker blue	28
lagavulin	18
laphroaig	16
oban 14yo	18
talisker storm	16
the macallan 12yo	18

bourbon

bookers	10
buffalo trace	12
jack daniels	9
makers mark	10
wild turkey	9
woodford reserve	10

vodka

absolut	9
belvedere	10
grey goose	11

rum

bicardi	9
bundaberg	9
captain morgan original gold	9
kraken spiced dark	10
malibu	9
stolen smoked	10

other

baileys, canadian club, cointreau, frangelico, kahlua, grand marnier, jose cuervo	9
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