

From the Wok

	m/v
House-made Prawn Toast (4) With yuzu mayo	14/16
Vegetarian Spring Roll (4) v	9/11
Wonton Soup Pork dumplings, chicken stock and shallots	12/14
Spicy Squid Squid shallow fried tossed in spicy salt, pepper and chilli	15/17
Nasi Goreng Traditional Malaysian fried rice with shallots, fried egg and sambal accompanied with sliced cucumber, tomato and prawn crackers. Choice of chicken, beef, prawns or tofu	19/21
Hokkien Noodle Green beans, red capsicum, broccoli and choy sum in oyster and soy sauce. Choice of chicken, beef, prawns or tofu	19/21
Kung Pao Chicken Stir-fried chicken with dried chilli, chopped shallots, green capsicum and cashew nuts	19/21
Sweet and Sour Prawns Crispy battered prawns tossed with shallot, pineapple, red and green bell pepper, onion in our home-made sweet and sour sauce	22/24
Pork Prik King Stir-fried spicy pork with red curry paste, green beans and kaffir lime leaves	22/24
Black Pepper Beef Wok-seared beef tossed with black pepper sauce, stir-fried with bell peppers, onions, broccoli and carrots	22/24
Steamed Rice	4/6
Fried Rice	13/15

Desserts

Chocolate Fondant pudding Soft centred served with vanilla bean ice cream	12/14
Individual Sticky Date Pudding Served with warm butterscotch sauce and vanilla bean ice cream	12/14
Raspberry and Pistachio Entremet Pistachio mousse, raspberry inclusions and crunchy pistachio finish	14/16
Orange & Almond Cake With rose buttercream <i>GF</i>	9/11

PIZZA MENU
COMING SOON!

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THE
GLADES
KITCHEN

MONDAY - SUNDAY
LUNCH
11:30am to 2:30pm

SUNDAY - THURSDAY
DINNER
5:30pm to 8:30pm

FRIDAY - SATURDAY
DINNER
5:30pm to 9:00pm

Ingredients for our food are sourced as locally and organically as possible. Selected for flavour and sustainability and prepared with minimum fuss, so that their natural quality shines through.

Graze

	m/v
Continental Loaf Toasted	
With garlic butter v	8/9
With garlic butter and mozzarella cheese v	10/11
Zucchini Fries	18/20
Lightly battered zucchini batons, crumbled fetta, mint leaves and garlic mayonnaise v	
Grilled Prawn Okonomiyaki	24/27
Pan-fried cabbage cake, scallion, teriyaki sauce, mayo, shaved bonito flakes	
Harissa & Maple Chicken Wings	19/21
Marinated chicken wings served with pickled vegetable salsa GF	
Panko Crusted Haloumi	23/25
Smoked aubergine purée, pickled carrot, lemon-thyme infused olive oil v	

Burger Bar

All burgers served on a milk bun with crunchy fries

Classic Cheeseburger	21/23
Beef patty, lettuce, tomato, cheese and tomato sauce GFO	
Beef & Corn Burger	25/28
Wagyu beef patty, corn fritter, bacon, lettuce, tomato, barbeque prego, American cheese	
Karaage Chicken Burger	25/28
Marinated fried chicken, slaw, tomato, furikake, teriyaki sauce, melted cheese	
Miso Burger	19/21
Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise GFO, V	

Signatures

Honey & Black Pepper Pork Belly	36/39
Roasted potato, tempura oyster mushroom, sautéed gai lan, shallot ribbon & chilli	
Salmon Medallion	36/39
Lemon & dill crab mousse, root vegetable purée, grilled asparagus, cabbage cake and lemon butter sauce GF	
Pan-Fried Flathead	34/38
Creamy mash, burnt eschalot, green peas, broccolini, coconut & lemongrass cream sauce GF	
Chicken Roulade	29/32
Butternut squash purée, wild mushrooms fricassée, Dutch carrots, truffle chicken jus GF	

Classics

	m/v
Chicken Schnitzel	26/29
300 grams served with fries, house salad and gravy	
Junior Chicken Schnitzel	20/22
150 grams served with fries, house salad and gravy	
Make Your Schnitzel a Parmigiana	+5/6
With napoli sauce, ham and mozzarella cheese	
Market Battered Fish	27/30
Served with fries, house salad and tartare sauce	
Grilled Fish of the Day	29/31
Served with dressed house salad, crunchy fries, lemon and tartare sauce GF	
Salt and Pepper Squid	28/31
Spiced squid served with house salad, crunchy fries and garlic mayonnaise	
Chicken and Prawn Scallopini	29/32
Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF	

From the Garden

Caesar Salad	21/24
Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing	
Roasted Beetroot, Pumpkin & Quinoa Salad	21/24
Spinach, toasted pepitas, dried cranberries, crumbled fetta, maple-lemon dressing GF, V	
Superfood Bowl	21/24
Honey-glazed carrot, celery, chickpeas, kale, sunflower seeds, crushed walnuts and tahini-lemon dressing GF, V	
Salad optional add ons	
Poached chicken GF	+7/8
Smoked salmon GF	+10/11
Chilled king prawns (4) GF	+12/14

Pan to Plate

Prawn Spaghetti al Limone	31/34
Spaghetti tossed in lemon butter & extra virgin olive oil with prawns and rocket, finished with parmesan and citrus crumb GFO	
Truffle Chicken Linguine	24/27
Seared chicken breast, portobello mushrooms, spinach in creamy garlic sauce, truffle, Reggiano cheese GFO	

Char Char Char

	m/v
Mediterranean Lamb Skewer	32/36
Served with pitta bread, breaded fetta, smoked hummus, sumac, pickled red onion, radish and confit tomato topped with basil infused olive oil GFO	
Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The brands we use are known for reliable quality, and the beef is praised for its taste, tenderness, and marbling. Our producers entire process, from raising the cattle to processing, ensuring quality and consistency.	
Pasture Fed Scotch Fillet 250 grams	43/46
Victorian pasture fed beef, Poowong Victoria GF	
Rump Steak 300 grams	33/36
Grain-fed True North rump. The cattle are raised on Stanbroke's vast properties in the Gulf region of Queensland, Australia GF	
<i>All steaks served with crunchy fries and house salad</i>	
Optional Add Ons	+14/16
Two Australian king prawns GF	
Choice Of Gluten Free Sauces GF	+2/3
Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy diane / Sticky barbeque	

Kids Meals

12 YEARS & UNDER: Includes a free chef's choice ice cream

\$14 MEMBER / \$16 VISITOR

Battered Fish Fillets with chips
Mini Cheeseburger served with chips **GFO**
Chicken Strips and chips
Grilled Chicken with steamed vegetables **GF**
Twirl Bolognese with Parmesan cheese **GFO**

Kids Eat Free Monday

From 5:30pm with every main meal purchased to the value of \$19 for members or \$21 for visitors receive one children's meal free. Cannot be used in conjunction with any other special offer or on public holidays.

Price M - Members / V - Visitors

V = VEGETARIAN VG = VEGAN
GF = GLUTEN FREE GFO = GLUTEN FREE OPTION
Additional charges may apply

Some dishes may contain traces of nuts. If you have any serious allergies, please let us know and we will try our best to serve you something delicious.