

GLEBE POINT DINER

ENTREE

GLEBE POINT DINER BREAD WITH HOUSE CHURNED BUTTER	5
PAMBULA SYDNEY ROCK OYSTERS	4 each
BLUE SWIMMER CRAB and SWEETCORN CHOWDER	18
SPICE CURED KINGFISH with RUBY GRAPEFRUIT and HORSERADISH	18
CRISPY PIG'S EAR, QUINCE, PICKLED ONION and BITTER LEAF	18
VEAL and PORK TERRINE with PICKLED HEIRLOOM CARROTS	18

MAIN

AUTUMN PIE: ROASTED SWEET POTATO, SAUTEED CAVOLO NERO, ONION LYONNAISE and MEREDITH GOATS' FETTA	26
MACLEAY VALLEY RABBIT BRAISED with PEARL BARLEY, CHESTNUTS, SULTANAS, and PANCETTA	30
THIRLMERE DUCK SALAD with ROASTED BREAST, CONFIT LEG, LENTILS, RADISH and BITTER LEAVES	34
ULLADULLA BLUE EYE COD FILLET WRAPPED in COS LETTUCE and STEAMED, with ORGANIC LENTILS, PARSLEY and AIOLI	34
12hr SLOW ROASTED KUROBUTA PORK SHOULDER with FENNEL, ESHALLOT and BORLOTTI BEANS	34

SIDE

VEGETABLES	LEAF SALAD	HAND CUT CHIPS	8
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DESSERT

CRÈME CARAMEL	12
RASPBERRY and MASCARPONE TART	15
DARK CHOCOLATE SELF SAUCING PUDDING with DOUBLE CREAM	16
CHOCOLATE PRUNE or DINER NOUGAT or WALNUT MERINGUE	2 each

CHEESE BOARD

ASHGROVE CHEDDAR TAS	
GIPPSLAND SHADOWS OF BLUE VIC	
ROUZAIRE BRIE DE NANGIS FRANCE	18