The Glass Café

Café Restaurant Private Events Catering Corner store of local goodies

SPRING M E N U

Breakfast from 6.30am

Smashed avo poached egg, marinated fetta, beetroot relish, dukkah **18.5**

Zucchini, corn & haloumi fritters *(v, gf),* avocado, labneh, dukkah, roast tomato, pickled onion **18.5**

Lambs fry, bacon, caramelised onion, gravy, Worcestershire sauce, toasted sourdough **18.5**

Hotcakes seasonal fruit, honeycomb, maple syrup, vanilla ice cream **18**

Eggs with two sides 2 eggs (poached, fried or scrambled) and choice of 2 sides and sourdough **17.5**

Eggs benedict sautéed spinach, chive hollandaise - choice of ham | bacon | salmon **23.5**

BIG 2 eggs, grilled tomato, bacon, avocado, mushrooms, pork sausage, hash brown, halloumi, toasted sourdough **25**

Hipster (*v, gf, vegan)* 2 poached eggs, quinoa, spinach, mushrooms, avocado, tomato, halloumi, mixed seeds, dukkah, lemon **23.5**

Additional Sides – with meal

Egg, hash brown, mushrooms, grilled tomato, baby spinach, hollandaise

Glass cafe chutney / chilli jam / aioli / beetroot relish

$3 ea

Avocado, bacon, halloumi, baked ham, fritter, beef sausage, smoked salmon

$4 ea

Toasted sourdough **$1.5** per slice

Toasted turkish roll **$4**

Our eggs are local free range

Lunch from 10.30

Mushroom bruschetta *(v)* local tunnel mushrooms, goats cheese, semi dried tomato, basil pesto & fresh locally grown micro herbs **19.5**

Beetroot & quinoa salad *(v, gf)* pumpkin, spinach, walnuts, lemon vinaigrette, goats cheese **17.5**

Warm chicken salad *(gf),* fetta, baby spinach warm pumpkin, pine nuts, lemon vinaigrette **21**

Fried calamari aioli, chips and salad **21**

Fish & chips beer battered Barramundi, chips, garden salad **23**

Fish of the Day chats, steamed greens, lemon caper butter **28**

Steak sandwich 150g scotch fillet, cheese, mustard aioli, tomato, mixed pickles, rocket on turkish bread with chips **25**

BURGERS $22

Vegetarian chick pea & roast pumpkin patty, haloumi, avocado, tomato chutney, pickled onion, spinach and sweet potato chips

Chicken Schnitzel Burger w pineapple, bacon, melted cheese & aioli & chips

Bowl of Chips & tomato sauce **8**

Sweet potato chips sour cream, sweet chilli **10**

Kids Meals ***under 12 years old***

Eggs on toast (2 eggs on 1 slice toast) **11**

Bacon & eggs on toast (2 eggs, bacon, toast) **13**

Hotcakes with maple syrup & ice cream **11**

From 10.30am

Chicken schnitzel burger with chips **16**

Fish & chips **16**

Cheese & vegemite toastie **10**

Light Meals

Turkish toasties **15**

- Baked ham, cheese, tomato, onion
- Mushrooms, cheese, rocket, spinach

Ham & Cheese Croissant **9**

Banana bread toasted served with house made honeyed ricotta **9**

Sweet Treats

Scones (plain or date) cream & jam or butter **4 ea**

Chocolate brownie *(gf)* **5.5**

Friand *(gf)* **5.5**

Lemon drizzle cake & cream *(gf)* **7.5**

Carrot cake & cream **7.5**

Apple & date cake *(gf)* **8**

Chocolate, cherry & hazelton *(gf/df)* **8**

Affogato **7.5**

Check out our take home meals Fresh Seafood available direct from the fish markets every week

In busy periods, please be patient while we cook your meal to order If you have a food allergy, please advise us when ordering your meals, meals may contain traces of nuts

Food and drinks purchased from outside are not permitted

02 4872 2640 | reservations@glasscafe.com.au www.glasscafe.com.au | fb glasscafemittagong | #glasscafemittagong | **10% surcharge on weekends & public holidays**

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Coffee

Roasted by Seven Miles Coffee Roasters
Organic & 100% Free Trade

Regular **4.5** Lge **5.5** X Shot **.50**

Cappuccino **Flat White**
Latte **Macchiato**
Long Black **Espresso**
Piccolo
Mocha **5 / 5.50**

Alternate Milks: .60
Almond, Lactose Free, Macadamia, Oat, Soy,
Syrups: .50
Vanilla, Caramel, Hazelnut

Hot Chocolate	**4.50 / 5.50**
Babycino	**3**
Chai Latte	**5 / 5.5**
Dirty Chai	**5 / 5.50**
Turmeric Latte	**5 / 5.50**
Chai Tea	**5 /10**
Chai Brew	**6 / 11**

Tea

Organic & 100% Free Trade

Regular 5.5 **Large pot 11**

English Breakfast
Earl Grey
Chamomile
Peppermint
Lemongrass & Ginger
Darjeeling Green

Iced Coffee

Iced Coffee or Chocolate	**8**
Iced Mocha	**8**
Iced Latte	**6**

Milk Shakes

Kids 5.50 **Regular 8** **Malt .60**

Vanilla	Chocolate	Strawberry
Caramel	Banana	Lime

Fresh Juice

Regular 9 **Kids 6** **+ ginger .60**

Tropical - Orange, Apple & Pineapple
Vegetable - carrot, celery, apple, beetroot, cucumber
Green - cucumber, spinach, celery, apple, lemon, pineapple

Bottled Juice 6

Apple & Blackcurrant
Apple & Guava
Apple, Mango & Banana
Lean & Green

Kombucha 6

Apple Crisp
Ginger & Lemon
Passionfruit Dream
Hemp Tropical Sunrise

Sparkling Mineral Water 5

Amazon Lime
Ginger Beer
Lemon Lime & Bitters
Lemon Breeze
Passionfruit
Raspberry Bliss
Blood Orange
Golden Mango
Apple & Elderflower
Coke Coke Zero Sprite

Spiders 8

Flavoured sparkling over a glass of ice cream

Champagne/Sparkling

Piper	**65**
Centennial Brut	**45**
Artemis Sparkling Rielsing	**40**
Tertini Prosecco	**29**
Glass Cafe Sparkling	**10 / 38**

White/Rosé

Cherry Tree Hill Sav Blanc	**10 / 38**
Artemis Pinot Grigio	**10 / 38**
Centennial Chardonnay	**38**
Cherry Tree HIll Chardonnay	**10 / 40**
Centennial Albarino	**38**
Centennial 116 Riesling	**38**
Tertini Pino Gris	**38**
Tertini Pinot Blanc	38
Centennial Pinot Noir Rosé	**38**

Red

Artemis Pinot Noir	**10 / 38**
Artemis Close Vine	**56**
Tertini Pinot Noir	**10 / 40**
Cherry Tree Cabernet Merlot	**40**
Tertini Cabernet Sauvignon	**10 / 40**
Tertini Shiraz	**10 / 40**
Centennial Temperanillo	**38**
Centennial Mencia	**40**

Beer

Eden Brew *locally produced* **9**
IPA, Pheonix, Birch Wit, Ration

James Squire Pale Ale	**9**
Tooheys New	**8**
Corona	**9**
James Boag Light	**8**
Peroni	**9**

Cider

The Apple Thief *local* **9**
Apple – pink lady
Apple – granny smith
Pear - william smith
Non Alcoholic Cider 6.5

Spirits

Joadja Distillery *locally produced*

Dry Gin 43% abv	**12**
Whiskey 48% abv	**13**
Anis Liqueur 40% abv	**10**
Pedro Ximenez Wine	**10**

House Spirits 9

Smirnoff Vodka
Jim Beam Bourbon
Gordons Gin
Bacardi White Rum
Johnnie Walker Red Label
Kahlua
Monte Alban Tequilla
Jack Daniels

Cocktails

French Martini	**16**
Espresso Martini	**16**
Aperol Spritz	**14**
Bloody Mary	**12**
Pimms & lemonade	**12**
Sangria	**12**

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