






— THE —



GLASS
HOUSE

— CAFE —





Light Breakfast

TOAST 	6.50
Two slices of thick-cut toast in your chose of sourdough, white, wholemeal or multigrain bread add jam, honey, peanut butter or vegemite	
EGG & BACON WRAP	12.00
Double eggs, single bacon, cheese and tomato relish.	
BLUEBERRY PANCAKE 	22.50
With mixed berries compote ,maple syrup and almond crumble. add icecream + 2.00	
SMASHED AVOCADO 	18.50
Slice of sourdough toast topped with crushed avocado, tomato salsa, finished with persian feta and aged balsamic. add poached egg + 2.00	

EGGS ON TOAST 	12.00
Toasted sourdough buttered and topped with your choice of poached, fried (sunny side up or easy over) or scrambled eggs.	
FRENCH TOAST	22.50
Thick-cut toast with mascarpone, passionfruit coulis, caramelised apple, maple syrup and Biscoff. add bacon + 3.00 add icecream + 2.00	
ULTIMATE BREKKY BURGER	18.50
Double bacon, double egg, cheese, sausage, hash brown, tomato relish & aioli.	
VEGETARIAN BREKKIE WRAP 	15.50
Scrambled eggs with avocado, mushroom, baby spinach, hash brown and tomato relish all in a warm tortilla wrap. add bacon + 3.00	



Big Breakfast

GLASSHOUSE BREAKFAST	27.50
Toasted sourdough, bacon, grilled tomato, mushroom, baby spinach, sausage, hash brown & eggs cooked your way.	
ROSTI STACK 	24.50
House-made potato rosti served with baby spinach and your choice of ham or bacon or smoked salmon topped with two poached eggs, and finished with hollandaise sauce. [vegetarian available on request]	
EGGS BENEDICT	22.50
Poached eggs on toasted sourdough topped with freshly made hollandaise sauce, baby spinach and your choice of ham or bacon or smoked salmon. [vegetarian available on request]	
OMELETTE	22.50
Free range eggs omelette with garlic mushroom, spinach, double smoked ham, mozzarella cheese served with toasted sourdough. [vegetarian available on request]	

VEGETARIAN BREAKFAST PLATE 	25.50
House-made potato rosti with mushroom, spinach, avocado, grilled tomato, grilled halloumi cheese, eggs cooked your way served with toasted sourdough.	
CORN FRITTERS 	24.50
Freshly made corn and halloumi fritters bedded on beetroot hummus, two poached eggs and avocado salsa add smoked salmon + 6.00 add bacon + 3.00	

NEED MORE ON YOUR PLATE?			
Avocado ½	4.00	One rasher bacon	3.00
Smoked salmon	6.00	Mushroom	3.00
One egg	2.00	Spinach or Tomato	2.50
Double smoked ham	4.00	Hashbrown	2.50 each
Sausages	4.00	Rosti	4.50 each

Please see our display fridge for more options

 = vegetarian  = gluten free  = vegan




LUNCH MENU

MAINS

CHICKEN NACHO Pulled chicken, corn chips, cheese melted with home made guacamole, sour cream, jalapeno and tomato salsa.	22.00
TEMPURA BATTERED BARRAMUNDI FILLET Battered barramundi served with house salad, chips & house-made aioli	22.00
LEMON PEPPER CALAMARI Lemon pepper marinated crispy calamari served with house salad, chips, lemon and house-made tartare sauce.	23.50
ZUCCHINI FRITTERS  Zucchini, carrot, feta, & parmesan fritters served on a mixed salad and mint yoghurt	22.50

SALAD/HEALTHY BOWL

CAESAR SALAD Baby cos lettuce with crispy bacon, hardboiled egg, croutons, parmesan cheese and house-made caesar dressing. add chicken + 3.00 or smoked salmon + 6.00	15.50
CRISPY CHICKEN SALAD Chicken breast tenders served on mixed salad, drizzled with sweet chill and aioli.	22.00
CHICKEN BURRITO BOWL  Spicy chicken, avocado, brown rice, quinoa, corn, beans, salsa, cheese, mixed lettuce and sour cream.	22.50
ASIAN STYLE SLAW SALAD With mixed cabbage, carrot, granola and finished with Mango dressing add poached chicken add fried tofu	21.00

BURGERS & WRAPS

SERVED WITH CHIPS	
ANGUS BEEF BURGER Juicy angus beef pattie with bacon, cheddar cheese, caramelised onion, lettuce, tomato, slice beetroot and bbq sauce in a toasted burger bun.	22.50
TROPICANA Crispy chicken with pineapple, bacon, avocado, lettuce, and chipotle mayo in a toasted burger bun.	22.50
STEAK SANDWICH Minute scotch fillet with bacon, caramelized onion, swiss cheese, bbq sauce on turkish bread.	24.50
GREEK PULLED LAMB BURGER Slow cooked lamb shoulder with grilled haloumi, mix lettuce and home-made mint yoghurt.	22.50
VEGGIE BURGER  Grilled haloumi, house rosti, smashed avo, confit tomato, rocket, relish, aioli. [vegan on request]	21.50
CHICKEN KATSU WRAP House-made crispy chicken breast, coleslaw, tasty cheese, spicy aioli and served with chips.	21.50
CHICKEN KATSU SANDO House-made chicken katsu serve on thick-cut toast, herb slaw and served with side chips.	21.50

SIDES

Chips	8.00
with aioli	
Wedges	9.50
with sour cream and sweet chilli	
Sweet potato chips	9.50
with aioli	


KIDS MENU

Scrambled eggs on toast	10.00
Kid's Pancake	10.00
add icecream + 2.00	
Chicken Nuggets	10.00

Our menu items and ingredients may change without notice, and not all ingredients are listed.

Please inform your server of any dietary restrictions before ordering.

Our kitchen handles nuts, shellfish, gluten, eggs, and other allergens, and while we strive to accommodate dietary needs, we cannot guarantee an allergen-free environment.

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HOT DRINKS

COFFEE

Long Black • Cappuccino • Flat White
Latte • Mocha • Hot Chocolate
Chai Latte (Spice Or Vanilla)

Short Black • Macchiato • Piccolo

TEA

English Breakfast • Earl Grey • Peppermint
Green Tea • Lemongrass and Ginger • Chamomile
Malabar Chai.

EXTRAS

Decaf • Extra Shot Coffee

Soy Milk • Lactose Free

Almond Milk • Oat Milk

Caramel • Hazelnut • Vanilla

COLD DRINKS

ICED DRINKS

6.00

Iced Long Black • Iced Latte
Iced Mocha • Iced Chocolate • Iced Chai • Iced Matcha

Add Cream Or Ice Cream + 0.50

MILKSHAKES

6.50

Wicked Chocolate • Sinful Strawberry
Creamy Vanilla • Luscious Caramel • Bananna

Make It Thick + 1.00

SMOOTHIES

8.50

BERRY BLAST - Blueberry, raspberry, cranberry
CLASSIC BANANA - Banana, honey, yoghurt
BLUE BANANA - Banana, blueberry, honey
MANGO
PASSIONFRUIT

FRAPPES

8.50

Coffee Frappe • Mocha • Choc • Matcha

FRESH JUICE

FRESH ORANGE OR APPLE JUICE	8.00
GREEN JUICE - Green apples, celery, spinach, ginger	8.50
CARROT, GINGER & ORANGE JUICE	8.50
DETOX JUICE - Beetroot, lemon, ginger, carrots & apple	8.50
IMMUNITY JUICE - Carrots, orange, celery, ginger & pineapple	8.50

THE GLASS HOUSE CAFE

Take the taste of the glass house cafe to your office with our professional corporate catering or bring the office to the cafe for your next function, we also cater for weddings and private functions by appointment.

Visit our website for our full function menu and catering packages.

www.glasshousecafe.com.au

or scan the code >



OUR SOCIAL SIDE

 @GlasshouseCafe

OPENING HOURS

OPEN 7 DAYS
Saturday - Thursday 8am - 4pm
Friday 8am - 9pm

VISIT US IN THE CITY

10 Binara Street
City, ACT, Australia