

THE **GLENN BISTRO**  
————— BY PETER ROWLAND

❖ **Flame Grilled Beef Burger with Chips \$19.50**

Home Made Chef's Signature Sauce, Green Leaf's, Cheese, and Grilled Jam – **NF**

❖ **Beef Brisket \$22**

Slow Cooked For 18 Hours, Herb Crushed Mix Potato, Green Peas And Jus – **NF/ DF/ LG**

❖ **Chicken Parma \$19**

Home Made with chips and Mix Leaf – **NF/ DF**

❖ **Fried Calamari \$19**

Salt & Pepper Calamari With Chips And Leaf's – **LG/NF/DF**

❖ **Pan Fried Whiting Fish \$21**

On A Bed Of Mix Summer Vegetables and Finished With Salsa Verde – **GF/ NF/ DF**

❖ **Chickpea Salad \$17**

Spiced up Chickpea And Potato Salad With Herb Yogurt – **VEGO/ NF**

❖ **Spaghetti \$17**

Made With Semi Dried Cherry Tomato, Garlic, Chilli Flex, Fresh Basil And Finished With Freshly Grated Parmesan – **VEGO/NF**

❖ **Spinach Risotto \$17**

With Mix Wild Mushrooms and Finished With Hime Made Feta Crumbs – **VEGO/ NF**

❖ **Beetroot Humus and Grilled Asparagus Salad \$18.50**

Home Made Humus, Grilled Asparagus, Cherry Tomato, Pickled Beetroot And Feta Crumbs – **VEGO/ NF**

❖ **CHIPS**

Regular \$7

Large \$9

🕒 Open: 11:30 - 14:00

📷 @glennndining

✉ latrobe.hospitality@peterrowland.com.au

