SMOOTHIES AND MILKSHAKES

PB AND BANANA SMOOTHIE 11.0
Banana, peanut butter, cacao, honey and almond milk. (VO, GF)

MANGO SMOOTHIE 11.0
Mango, yoghurt, honey and coconut milk. (GF, VG)

MILKSHAKES 7.0
Nutella, Chocolate, Strawberry, Vanilla, Espresso, Salted Caramel
Alternative milks + 1.5

COFFEE AND TEA

COFFEE BY INGLEWOOD COFFEE ROASTERS

Single Origin espresso 4.2
Single Origin long black 4.7
Roosevelt with milk 5.2

Turmeric latte 6.0
Matcha maiden latte 6.0
Hot chocolate 5.2
Mocha 5.2
Malibu chai 6.5

INGLEWOOD COFFEE SUPPLEMENTS

Immunity booster 2.0
Kickstart oil 2.0
Collagen booster 2.5

INGLEWOOD ARMOUR COFFEE 3.5
Immunity booster + Kickstart oil

Iced coffee 7.0
With ice-cream + 1.0
Iced chocolate 7.0
With ice-cream + 1.0

Batch brew 5.2
Cold brew 6.5

Alternative Milks + 0.5

TEA BY MALIBU 4.8
English Breakfast, Earl Grey, Sencha Green, Peppermint, Lemongrass and Ginger, Chamomile

COLD DRINKS

Kombucha 6.5
Drinking coconut 6.5

SOFT DRINK

BOBBY PREBIOTIC SOFT DRINK
Cola, Berry, Creamy Soda, Ginger Beer, Lemon, Orange 4.5

Coke, Diet Coke, Sprite, Solo 4.0

JUICE

Orange juice 7.0
Apple juice 7.0
Mango juice 7.5

BREAKFAST

TOAST **10.0**
Choice of sourdough, multigrain or fruit toast with your choice of preserves.
Gluten free + 2.0 I Nutella (N) + 1.0

PLAIN BAGEL **10.0**
With your choice of preserves.
Add whipped cream cheese + 2.0

EGGS ON TOAST **14.5**
Free range eggs your way.

OVERNIGHT OATS **19.9**
Compressed watermelon, fruits, chia, stem ginger buckwheat crunch and coyo. (V, VG)

PECAN PIE FRENCH TOAST **24.0**
Twice baked brioche, roasted pecans, caramel, fresh figs, vanilla ice cream and Biscoff crumb. (VG, N)

RICOTTA HOTCAKES **24.0**
Earl grey mascarpone, figs, roasted quince, hazelnut crumb and orange blossom syrup. (N, VG) Add Bacon + 4.0

BLUE TEA SALMON **25.0**
Blue tea cured salmon, preserved lemon, whipped cream cheese, pickled red onion, watercress and zhoug pesto on a bagel.

GLOVER'S CILBIR EGGS **24.0**
Hummus, smoked tomato, pickled zucchini, zaatar, sumac labneh, chilli butter and two fried eggs on warm Turkish bread. (VG, GFO)
Add Bacon + 4.0 | Add Salmon + 4.5

CHILLI SCRAMBLED **24.0**
Bacon, birds eye chilli, coriander, cherry tomatoes, Vietnamese mint, fried shallots and parmesan on sourdough. (VGO, GFO)
Add Rosti or Hashbrown + 3.5

PERSIAN GREEN OMELETTE **24.0**
Persian feta, roasted broccoli, spinach, baby peas, pistachio dukkah, herb salad and pomegranates on sourdough. (VG, N, GFO)
Add Mushrooms + 3.5

BRAISED RED MUSHROOMS **24.0**
Lemon ricotta, red chermoula, parsnip crisp, sorrel leaf and a poached egg on sourdough. (GFO, VG) Add Bacon + 4.0

EGGS BENNY **24.0**
Braised pulled beef brisket, grilled asparagus, tarragon hollandaise and two poached eggs on sourdough. Add Mushrooms + 3.5

BREAKFAST BOWL **23.0**
Quinoa, yoghurt, kale, haloumi, avocado, black dukkah, cherry tomatoes, pita chips and a poached egg.
Add Salmon + 4.5 | Add Mushrooms + 3.0

SEEDED SMASHED AVO **23.0**
Pumpkin and sunflowers seeds, black sesame, lime, feta, pomegranates and chilli oil on thick cut multigrain. (VG, VO, GFO)
Add Bacon + 4.0 | Add Egg + 2.5

VEGAN OPTION **23.0**
With vegan feta. (V)

LUNCH

SOUP **18.0**
With fresh warm sourdough and butter. (VG, GFO)

FRIED CHICKEN BURGER **24.0**
Buttermilk fried chicken, shredded iceberg and hot sauce mayo on a potato bun served with seasoned chips.

PAN FRIED BARRAMUNDI **28.0**
Roasted baby chat potatoes, grilled broccolini, green beans, fennel and citrus salad.

SKILLET GNOCCHI **27.0**
Mushrooms, burnt butter, fried enoki, green chilli pesto, candied walnuts and cavolo nero. (VG, N)

MOROCCAN CHICKEN **24.0**
Grilled chicken, cumin quinoa, chickpeas, pomegranates, kale, cucumber raita and toasted almonds. (N)

KIDS MEALS

MINI CHEESE AND HAM OMELETTE **11.0**
On sourdough. (GFO, VGO)

BABY PANCAKE **9.0**
With ice cream and maple syrup. (VG)

SIDES

Hash Browns (VG, V) / Potato Rosti (GF, VG, V) 5.5
Extra Egg (VG, GF) 3.5
Haloumi (VG, GF) 5.5
Short Cut Bacon (GF) 5.5
Avo and Feta Smash (VG, VO) 6.0
Feta (VG, GF) / Vegan Feta (VG, GF, V) 4.5
Roast Tomatoes (VG, GF, V) 5.5
Smoked Salmon (GF) 6.5
Tarragon Hollandaise (VG, GF) 3.5
Tomato Relish (VG) 3.5
Avocado (VG, GF, V) 5.5
Mushrooms (GF, VG, V) 5.5
Chips and Aioli (VG) 10.0

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
VG - VEGETARIAN | VGO - VEGETARIAN OPTION
V - VEGAN | VO - VEGAN OPTION | N - CONTAINS NUTS

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

GLOVERS STATION

COCKTAILS

MIMOSA Prosecco and orange juice	11.0
BLOODY MARY Vodka, tomato juice, tabasco, citrus	13.0
ESPRESSO MARTINI Vodka, Kahlua, Inglewood coffee	13.0
APEROL SPRITZ Aperol, prosecco, soda, citrus	13.0
NEGRONI Campari, gin, sweet vermouth	15.0
GIN & TONIC	11.0
VODKA, LIME & SODA	11.0

WINE

HELEN'S HILL EN VIE SPARKLING BLANC DE NOIR	11 / 34
HELEN'S HILL EVOLUTION' FUME BLANC	13 / 37
HELEN'S HILL BREACHLEY BLOCK CHARDONNAY	13 / 42
HELEN'S HILL LANA'S CABERNET ROSE	13 / 37
INGRAM ROAD PINOT NOIR	11 / 32

BEER AND CIDER

GAGE ROADS SIDE TRACK XPA	8.0
STONE AND WOOD PACIFIC ALE	8.5
ATOMIC BEER PROJECT XPA	8.5

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FUNCTIONS

Make your next event one to remember.
Our captivating, light filled space at Glovers Station is the perfect setting for your next function or event.

Please speak to our friendly team for more information or email us at functions@onlyhospitalitygroup.com.au

gloversstation.com.au
info@gloversstation.com.au

10% surcharge on weekends.
20% surcharge on public holidays.

No split bills on weekends and public holidays.
No alterations to menu items.

GLOVERS STATION