

At The Glass House we deliver bar plates that are designed to share. We utilise as much Tasmanian produce as possible to provide a unique and memorable experience.

oysters		
—natural (6)	GF	18
—tomato consomme, ikura, dill oil (2)		21
—kimchi (2)	GF	
—pear dressing, citrus, vodka granita (2)	GF	
salmon sashimi		18
ikura, soy		
market fish		18
steamed baby abalone		26
wakame, cucumber, dashi custard, ponzu		
confit ocean trout		18
quinoa, sheep milk cheese, orange miso dressing	GF	
tempura prawn, pork belly		17
green mango, chilli mint dressing		
confit five spiced duck leg		25
orange, carrot puree, tamarind caramel	GF	
korean fried chicken		13
peanut, pickled daikon, sweet soy glaze		
korean cured beef tartare		16
nashi pear, slow cooked egg yolk, crostini, sesame		
buffalo mozzarella		15
pancetta, spring greens, beetroot, vino cotto	GF	
slow cooked lamb belly		16
hoisin glaze, mint		
pork belly bao		12
spicy chilli miso (2 buns)		
okonomiyaki		10
japanese pancake, seasonal vegetables		
tasmanian pink eye potatoes		10
tasmanian cheese plate		29
white chocolate honey mousse		11
strawberry, macadamia crumble, berry essence		
champagne chiboust		11
yuzu, seasonal fruits, sesame nougatine	GF	