

Welcome to **GLASSHOUSE** your home away from home


Kick back, relax, put your feet up (ok maybe not that far) while we do the cooking for you.

We pride ourselves in serving fresh local produce, supporting our locals is our MO not just because Wellington does it best but also because ... well they are good folks. Start with humble beginnings mix in a bit of Kiwi ingenuity and in some cases a backyard / garage and you have a recipe for some of the best products around.

You'll see the following names mentioned in our Menu and we think their stories are too good not to share...



Mike, inspired by his Cypriot mother decided to research the art of cheese-making. With a Food Technologist degree under his belt, years of perfecting the art of cheese-making and having installed a VAT machine outside his Sisters Wellington house **Zany Zeus** became a reality in 2000. Demand has increased over the years so much so people were banging on their factory door thus forcing them to open their first retail shop in Moera, Lower Hutt.

Having worked as a farmer for 20 years, Vic realised city folk were missing out. Vic established **Meat Direct** in  Khandallah with the aim of providing the freshest possible meat, chicken and fish.



In August 2010 the business was purchased by a true Wellingtonian (& Hutt) by birth, and a passionate foodie. Driven by a desire to create gelato using the fantastic produce our country has to offer. In 2011 NZ Ice Cream Awards Gelissimo won 2 Gold Medals, and 1 Silver Medal in their first ever event. Since then Gelissimo has become one of the most awarded gelateria's in the country. The Gelateria is located on Wellington's Waterfront

Scotties Meats is an established supplier of high quality meat, that has been servicing Martinborough, in the Wairarapa region for the last 33 years. The gourmet Hand Made Sausages are famous for their unique taste, make sure you try them!



We love our menu but look out for our particular favs.

OUR STORY

Today's Soup **GF** **V** 12
Winter Warming Soup
w Crusty Pandoro Bakery Roll **GF***



Cheesy Garlic Pandoro Baguette **V** 9
w Garlic and Parmesan Cheese

Baxter's Original Spicy Bourbon Pork Taco 11
A Soft Taco filled with Pulled NZ Pork Shoulder in Baxter's Spicy BBQ Bourbon Sauce
w Crunchy Coleslaw and Jalapeno Corn Chips



Salt and Pepper Squid **GF** 14
Crispy Fried Squid Served w Garden Salad Greens, Lemon and Aioli

Mushroom and Zany Zeus Chilli Fetta Arancini **V** 14
w Aioli

Breads and Dips **V** 13
Selection of Pandoro Breads
w Hummus and Pesto

GF Gluten Free **V** Vegetarian * On Request

TO START



Glasshouse Beef Wellington

34

We're famous for this! Central North Island Angus Beef Fillet wrapped in Scotty's Triple Smoked Bacon, Mushrooms and Cheese Sauce encased in Flaky Pastry
w Dripping Herb Potatoes, Baby Spinach and Shallot Puree

Winter Seasonal Vegetable Salad **GF** **V** **♥***

19

Roasted Carrot, Parsnip, Pumpkin and Red Onion
w Olives, Zany Zeus Chilli Feta, Pumpkin Seeds finished with Balsamic and Aioli



Good Ol' Bangers and Mash **GF**

22

Scotty's Hand-Made Pork and Sage Sausages
w Creamy Potato Mash, Buttered Peas and Caramelised Onion Marmalade Jus

Butter Chicken

21.5

w Steamed Basmati Rice

ADD Roti

26

Glasshouse Cheeseburger

20

Double Cheese, 100% Angus Beef 200g Pattie, Sweet Gherkin and Chef's Secret Sauce in a Pandoro Scottish Bap
w Steak Fries and Curry Ketchup



Winter Chicken and Vegetable Hot Pot Pie

21

Waitoa Free Range Chicken Breast and Winter Vegetables in a Veloute Sauce
topped with Feather Flake Pastry Crust
w Garden Salad Greens

GF Gluten Free

V Vegetarian

***** On Request



♥ Vegan

MAINS

STEP ONE

CHOOSE YOUR CUT

price includes two Sides and a Sauce of your choice

Today's Catch 200g GF*	31
Waiter to Advise what the Sea provided	
Angus Beef Fillet 200g GF	38
Central North Island Grass Fed aged for 21 Days	
Angus Beef Sirloin 300g GF	35
Central North Island Grass Fed aged for 21 Days	
 Scotty's House Smoked Pork Chop GF	29.5
Angus Scotch Fillet 250g GF	33
Central North Island Grass Fed aged for 21 Days	
 Baxter's Original Spicy Bourbon BBQ Pork Ribs	31.5
Tender and Juicy Pork Short Ribs Slow Cooked Baxter's Original Spicy Bourbon Sauce	

STEP TWO

CHOOSE TWO SIDES

without The Grill sides are 8ea

Gourmet Salad Greens GF V	Straight Cut Fries GF V	Glasshouse Coleslaw GF V
Dripping Roasted GF V	Steamed Winter Veg GF V	Mash Potato GF V
Herb Potatoes		w Truffle Oil
Onion Rings V		Waffle Fries V

STEP THREE

CHOOSE A SAUCE

without The Grill sauces are 4ea

Creamy Mushroom GF V	Béarnaise GF V	Rosemary & Thyme Jus GF
Garlic and Herb Butter GF V	Wholegrain Mustard GF V	Smokey Bacon GF

GF Gluten Free **V** Vegetarian * On Request

OFF THE GRILL

Trio of Gelissimo Gelato **GF V** 12
 Waiter to Advise Today's Flavours

Apple and Custard Crumble **V** 14
 Cinnamon Apple, Vanilla Custard
 w Cinnamon Gelissimo Gelato topped with Toasted Almond Oats

Chocolate Brownie **GF V** 13
 Warm Brownie
 w Whittaker's Chocolate Sauce and Mint Chocolate Chip Gelissimo Ice Cream



Smores **V** 12.5
 Rich Baked Smores Cake on a Biscuit Base
 w Goopy Marshmallows and Pouring Cream

Sticky Date **V** 14
 A Moist Sticky Pudding with Date Crumb
 w Caramel Toffee Sauce and Ginger Gelissimo Gelato

NZ CHEESE

BUILD YOUR OWN ONTRAY'S CHEESE PLATTER **GF* V**
each platter comes w Crackers, Dried Apricots, Walnuts and Grapes

Two Choices 16
 Waiter to advise today's choices

Three Choices 22
 Waiter to advise today's choices

GF Gluten Free **V** Vegetarian * On Request

COFFEE

Short Black, Long Black 4

Latte, Flat White, Cappaccino, Mochaccino 4.5

Irish - Baileys, Kahlua, Drambuie, Frangelico 14

SWEET TREATS