

# GLASSHOUSE



Brand new for Australian Open 2016, the Glasshouse offers stunning views across to the Melbourne Park precinct and the Yarra River.

This creative and innovative experience will offer the very best of service in brand new and sophisticated surrounds.



from \$160pp all inclusive



lunch: grazing table



dinner: set menu



Secure your spot today! Please contact the Australian Open Hospitality team on 1300 309 166 or by emailing [aohospitality@tennis.com.au](mailto:aohospitality@tennis.com.au)

# GLASSHOUSE

## The Lunch Menu

Monday 18 January – Thursday 28 January 2016

### Grazing Table

#### Salads

Hot smoked trout, brown rice and mixed seaweed salad, crisp pink radish, tatsoi and miso sesame dressing

Roast chicken and pearl barley salad with fresh kale, orange soaked sultanas, broccoli and dill yoghurt

Shredded sprout and parmesan salad with avocado, rocket, chive and hazelnuts, honey balsamic dressing

Tuna with crunchy root vegetable slaw, toasted almonds, dill, poppy seeds, yoghurt dressing

Potato salad with crispy bacon, white beans, shallots, shredded cabbage and pecorino

#### Bread

Crusty French baguettes with cultured butter

#### Antipasto Bar

Cured meats, grilled and marinated vegetables and dips.

*Includes chunks of parmesan drizzled with truffle oil, thinly sliced prosciutto, salami, marinated olives, rocket and hummus, hand rolled grissini and toasted ciabatta*

#### Seafood Bar

Local seafood including; freshly peeled prawns, oysters and smoked and cured salmon. Served with herb blinis, crème fraiche, cracked black peppers, citrus mayonnaise and lemon and lime cheeks

#### Sushi Bar

Handmade sushi, made to order in front of guests, to include Californian rolls, sashimi, nori rolls, nigiri and egg rolls with soy, wasabi and pickled ginger

#### Dessert Buffet

Whisky caramel and salted pretzel cheesecake

Candied lemon polenta cake with yoghurt and freeze dried berries

Dark chocolate and rhubarb tart

Musk panna cotta with raspberry meringue sticks and sugared pistachio

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## **The Dinner Menu**

Monday 18 January – Sunday 31 January 2016

### **Canapés**

Pressed pork belly with apple kimchi, salted peanuts and lime

Crisp rice noodle roll with Asian greens and a soy dressing

Wild mushroom, thyme and caramelised onion pie with truffled crème fraîche

### **Bread**

An assortment of dinner rolls served with pots of unsalted butter

### **Main**

Roast crisp skin salmon on wilted kale, baked root vegetables and red wine sauce

Beef fillet on potato puree with roasted mushrooms, shallots and pancetta and a rich bourguignon sauce

*Seasonal vegetarian main course available upon request*

### **Mini Dessert Buffet**

Candied lemon polenta cake with yoghurt and freeze dried berries

Dark chocolate and rhubarb tart

Malted milk crème brûlée with honey and walnut sable

Musk panna cotta with raspberry meringue sticks and sugared pistachio

Whisky caramel and salted pretzel cheesecake

### **Tea and Coffee**

Freshly ground coffee, assorted teas and homemade treats