

Glow Worms & Butterfly Cafe

WE ARE Open EVERYDAY

10:00am – 3:00pm

MAKE A RESERVATION

(07) 5545 1666

booking.glowworm.restaurant@outlook.com



STARTERS



GARLIC BREAD	\$ 10.00
	<i>Add cheese for \$4</i>
BOWL OF CHIPS (GF) Served with aioli	\$11
SWEET POTATO FRIES (GF) Served with aioli	\$14
ONION RINGS Served with ranch dressing	\$ 13
CHICKEN BUFFLO WINGS 6pc (GF) Tossed in spicy buffalo sauce	\$ 15
CHICKEN BITES Crispy and golden chicken Goujons, nuggets and popcorn	\$12
TRIO OF DIPS (Romesco, Hummus, Eggplant dip served with Turkish bread)	\$18
BAKED CAMEMBERT (Served with oregano, honey and cranberry sauce)	\$25
PORK BELLY BITES (tossed in plum sauce)	\$17
HALOUMI FRIES (served with romesco sauce)	\$16
POTATO WEDGES (with sweet chilli and sour cream)	\$15
PORCINI AND TRUFFLE ARANCHINI BALLS	\$15
BEEF NACHOS Served with sour cream and Guacamole	\$23

BURGERS

Served with chips

For Gluten Free AND Vegan Bread Add \$4

BEEF **\$26**

Handmade wagyu beef Pattie, mixed greens, tomato and onion with aioli and BBQ sauce

CHICKEN **\$26**

Grilled chicken breast, mixed greens, tomato, onion with aioli sauce

VEGE **\$26**

Vegetable patty, mixed greens, tomato, onion with aioli sauce

STEAK SANDWICH **\$28**

on a Turkish bread

Rib eye fillet, mixed greens, tomato, onion with ranch dressing

KIDS MENU

\$18

Add a Popper for \$3.00

BEEF CHEESE BURGER & CHIPS

CHICKEN BITES & CHIPS

FISH & CHIPS

Toppers

Grilled chicken \$8

Egg \$5

Cheese slice \$2

Beef Pattie \$9

Extra Sauce \$1

Gravy \$3



Main MENU



- GRILLED BARRAMUNDI (GF) \$39**
The ultimate Premium Barramundi, served with chat potatoes and seasonal vegetables with a wedge of lemon and tartare sauce
- BATTERED FISH AND CHIPS \$36**
Crispy golden whiting fish, served with Chips, Salad, a lemon wedge and tartare sauce
- EYE FILLET STEAK (GFO) \$44**
Prime Gras- Fed tenderloin, pan-seared to a melt in mouth finish, served along with chat potatoes and salad and rich gravy
- PORK CUTLET (GFO) \$39**
Grilled pork cutlet served on a bed of Mash Potato with seasonal veggies and apple sauce
- CHICKEN SCHNITZEL \$26**
Tender chicken breast, butterflied and hand crumbed with our signature spices and panko mix. Served with salad, seasoned chips and gravy
- CHICKEN PARMIGIANA \$32**
Our golden house Schnitzel topped with a rich Napoli sauce, smoked leg ham, and melted cheese. Served with chips and salad
- CHICKEN BOSCAIOLA \$38**
Mushrooms, bacon, chicken, fettuccine tossed in a white cream sauce served with garlic bread
- SALT AND PEPPER SQUID CALAMARI \$36**
Tendered squid pieces tossed in a fragrant salt and lemon pepper flour, served with chips, aioli and fresh garden salad

BEEF CHEEKS **\$42**

Meltingly tendered, Slow stewed wagyu beef in a rich meat sauce served on a bed on mashed potato and seasonal vegetables

VEGETARIAN LASAGNE (V) **\$36**

Roasted mediterranean vegetables in a rich tomato gravy baked between creamy and molten pasta sheets. Served with salad, chips and garlic bread

FALAFEL PLATE (GF) **\$36**

Crispy golden fritter made from chickpeas, fresh herbs and spices, served with salad, chips and tahini sauce

SALADS

GARDEN **\$12**

Refreshing blend of handpicked greens, Cherry Tomatoes, Cucumbers, Red onions and shredded carrots tossed in a herb dressing

GREEK SALAD **\$22**

Mixed greens, feta cheese, Kalamata olives, Spanish onions, and ripe cherry tomatoes dressed in balsamic vinegar and olive oil

DESSERTS

STICKY DATE PUDDING **\$15**

Topped with luscious toffee sauce and served with ice cream

Brownie with ice-cream **\$15**

Raspberry New York CHEESECAKE **\$9**

Red Velvet Cake **\$9**

Black Forest Cake **\$9**

Roseberry Chocolate Cake **\$9**

Add ice-cream for \$4



DRINKS MENU

WHITE WINE



Semillon Sauvignon Blanc

g\$15 b\$60

An elegant blend of two classic varieties. Picked at ripeness, this is a dry and refreshing crispy easy drinking wine, with grassy softness complemented by tropical flavours

Verdelo

g\$14 b\$50

This grape variety originates from Portugal. QLD has a similar climate and has adopted it as signature grape variety. It has a tropical fruit nose, more fruit driven and a dry finish.

Wizard White

g\$14 b\$45

This is a late harvest of Verdelho grape with a small% of Muscat grapes. It's fruity but not overly sweet wine. Enjoy with a spicy dish for example Thai or Mexican food.

Ridgemill Riesling

g\$17 b\$65

This high-acid variety displays zesty, juicy flavours of lemon, lime and tart granny smith apples when it's less ripe and richer, warmer flavours such as apricot, pineapple and ginger as it increases in sweetness.

Pinot Grigio

b\$60

Light white wine generally known for its fruit flavours of limes, lemons, peaches, green apples, and honeysuckle. It can be highly acidic, making it less sweet. However, its tasting notes depend highly on the wine-making technique. bottle only

White Moscato

b\$55

Delicious and refreshing. Light in alcohol and sweet in flavour. Our Moscato from the late harvest Chardonnay grapes can be enjoyed on any occasion. bottle only

RED WINE

Syrah Shiraz

g\$16 b\$60

Syrah is one of the oldest grape varieties grown in Australia. Due to the heat our grape ripening time or version is only weeks in comparison to 6 months. Ligh bodied but full of flavour and easy to drink

Revelation Red

b\$50

Our signature wine is made from a blend of Cabernet, Shiraz and Merlot. We recommend storing in a cool location and refrigerate before serving.

It pairs well with hot spicy foods or with pepperoni pizza. bottle only

Claret Ash

g \$17 b \$55

71% Cabernet, Sauvignon and 29% Merlot. This is a delicious full bodied red wine that carries a rich smooth aftertaste. This wine could match well with any meat dish and even though is dry, it will have your palate asking for more

ROSE

In the Pink Rose

g \$16 b \$55

Our rose is full of flavour and made from the flesh of the Syrah grape variety. Terrific with seafood or actually just enjoyed with friends or family anytime.

SPARKLING

g \$17

Brown Brothers Procecco

A fresh and vibrant sparkling wine with a delicate nose of pear and apple.

While this wine retains the freshness and vibrancy that Prosecco is known for, the fruit for this NV release was picked later to provide a softer, rounder palate full of crisp citrus notes.

Beers

\$12

Balter Cervesa

Burleigh Big Head

4 Pines Pale Ale

Apple Cider

Matso's Ginger Beer

Byron Bay Lager

SOFT DRINKS

\$5

(Coke, Coke Zero, Sprite, Lemonade, Sunkist, Solo)

Bundaberg Ginger Beer

\$8

Lemon Lime Biters

\$9

Raspberry Lemonade

\$8

MILKSHAKES

\$9

Chocolate, Strawberry, Caramel, Lime,

Vanilla, Banana



JUICES

\$8

Apple Juice, Orange Juice, Pineapple Juice

Kids juice poppers

\$3.5

COFFEES

ICED/HOT

Large \$7.50

Regular \$6

Extra shot \$2

Cappuccino, Long Black, Latte, Mocha, Flat White, Chai Latte, Hot chocolate

Espresso

\$4.....D/\$5

Baby Chino

\$4

TEA

\$8

English Breakfast, Earl Grey, Peppermint, Jasmine, Lemon Ginger

Milk Selection- Full cream milk, Skim,

For extra \$1- Almond, Soy, Oat, Lactose Free

SYRUP- Caramel, Vanilla, Hazelnut, Butterscotch

(Extra \$2)

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