







GLASSHOUSE

BAR & GRILL

The Thorndon Hotel Wellington by Rydges,
24 Hawkestone St., Wellington, New Zealand

BREAKFAST

6:30AM-9:30AM

Toast - Pandora Sourdough Loaf  	8
selection of preserves	
Muesli, Yogurt & Poached Fruit	12.5
Porridge 	9
with spiced apple compote	
Eggs on Pandora Sourdough	13
scrambled, fried or poached	
Eggs Benedict 	21
poached eggs, wilted spinach, bacon, classic English muffin, hollandaise sauce.	
Shakshuka  	18
oven-baked eggs, spicy beans, feta and coriander with toast	
Big Breakfast	24
eggs, hash brown, mushrooms, streaky bacon, pork and fennel sausage, black pudding, grilled tomato toasted sourdough	
Big Veggie	22
eggs, roasted tomato, mushrooms, wilted spinach, hash brown, home style chilli beans, sourdough	

COFFEE & TEA

Regular	4
Large	5
Flat White	Americano
Cappuccino	Macchiato
Long Black	Hot Chocolate
Short Black	Mochaccino
Herbal Teas	5
Ask our staff for our range of teas	

EXTRA

Streaky Bacon	5
Sautéed Mushrooms	4
Pork & Fennel	5
Hashbrowns	4
Roasted Tomato	4

GLASSHOUSE

BAR & GRILL

The Thorndon Hotel Wellington by Rydges,
24 Hawkestone St., Wellington, New Zealand

TO START

Garlic Bread	9
Cheesy Garlic Bread	10
Soup of the Day with warm rustic roll (GF bread on request) <i>ask waiter for today's soup</i>	12
• add double portion	25
Salt & Pepper Squid preserved lemon aioli	15
• add double portion	25
Hot Wings 5 pcs. served with ranch sauce	14
• add double portion	20

DESSERT

Brownie with Chocolate Sauce	14
Sticky Date Pudding	13

DINNER

5:30PM-9:00PM

Caeser Salad	21
• add chicken	5
Classic "Fush & Chups" 🌱	23
battered, crumbed or baked—served with salad and & fries	
Vegetarian Nachos 🌱	18
corn chips, smokey mixed chilli beans, topped with jalapenos, coriander and sour cream	
Classic Double Cheese Bacon Burger	21
homemade beef patty, Swiss and smoked cheese, Scotty's bacon, in a toasted ciabatta bun; served with fries	
• add extra meat patty	10
Falafel Burger <i>Plant-based</i>	24
with tahini dressing, pickled vegetables, hummus, lettuce & fries	
Lamb Shank	29
served with smoked garlic mash, wilted greens, parsnip crisps & gravy	
Sirloin 300g	35
21-day aged Central North Island grass feed Prime Angus served with homemade potato & herb rosti and an onion puree and your choice of sauce: mustard, peppercorn, mushroom or gravy.	
BBQ Ribs 600g	29
slow cooked, served with grilled corn and glasshouse slaw	
Hot Chips served with aioli	9