



globe
café & tapas bar

DELICATESSEN

- Charcuterie Plate** 19
A selection of our chef's favourite meats, salamis, relishes & jellies
- Cheese Plate** (V) 19
3 local & international cheeses with accompaniments & lavosh
- Deli Board** 36
The best of both combined in the perfect sharing plate
To pair with a fine bottle of wine at \$4 off!

GRANO from the grain*

- Your Daily Bread** (V) 10
Made right here & changing daily
Served with olive oil & balsamic
- Buttered Housemade Pasta** (V) 9pp
For the table - minimum 2
- Tossed Fresh Salad Greens** (V) 8pp
For the table - minimum 2

THE DAILY

Monday
Kids Eat Free
4-6pm

Tuesday
\$10 Tapas Menu
\$10 off Wines
4-7pm

Wednesday
Wine Lovers Tasting
(\$37) 5.30-7pm
Reserve ahead!

Thursday
Live Music
From 7pm

Fizz Friday's
\$5 off bottles
of bubbles
Fresh Oyster Feature

Saturday
Cocktails
\$2 off all Gins & Cocktails
3-6pm

Spanish Sundays
Live Flamenco 7-9pm
Paella & Sangria
Features

TIERRA from the land

- Patatas Bravas** (V) (GF) 14
Spanish style fingerling potatoes, spiced tomato sauce, garlic aioli
- Korean BBQ Cauliflower** (V) (GF) 14
Toasted black sesame seeds
- Shishito Peppers** (V) (GF) 13
Crème fraiche, ancho dusted almonds
- Grilled Patty Pans** (V) (GF) 13
Pumpkin seed pesto, goat cheese, lavosh
- Sunchoke Gratin** (V) 12
With Comté cheese, parmesan, parsley
- Artichoke & Poblano Croquette** (V) 13
Sambal vegan mayo
- Halloumi "Fries"** (V) 13
Basil salt, tomato jam, black garlic aioli

CARNE from the beast

- Grilled Flank Steak** 17
Celeriac puree, parsnip crisps, pomegranate, chimichurri
- Buttermilk Chicken** 16
Savoury churros, spiced mango
- Meatballs, Pork & Veal** 15
Goat cheese, chimichurri, creamy polenta
- Chorizo Stuffed Calamari** 16
Puttenesca sauce

TRATTORIA from Italy!

- Pizza Margarita** (V) 16
Napoli Sauce, basil puree, mozzarella
- Pizza of The Moment** from 16
- Globe's Daily Pasta** from 17
Made with Chef's ingredients of the day

DOLCE from Heaven

- Globe Tabletop S'mores** (serves 2) (V) 18
A Globe Classic since 2008. Graham Crackers, Kahlua ganache, homemade giant marshmallows all roasted into the perfect S'more over your own personal tabletop firepit!
- A Pot of Citrus** (V) 10
Housemade lemon curd, goat cheese cream, angel sponge, candied lemon

All prices are subject to 5% GST & 18% service charge for 6 or more patrons.

(GF) = Gluten Friendly (V) = Vegetarian

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.
Please alert your server if you have any special dietary requirements or allergies.