

SHARE IT UP

GARLIC BREAD (GFO/V) Sourdough, Confit Garlic & Parsley Butter ADD: Cheese - 3	12
WARM MOJITO OLIVES (GF/VGN) Rum Marinated Green & Kalamata Olives, Garlic & Chilli	10
PORK BELLY BITES (GF) Asian Glaze, Coriander, Chilli & Sesame Seeds	21
SALT & PEPPER SQUID (GF) Spicy Tartare Sauce & Fresh Lemon	18
HONEYED FINGERS (GF) Panko Crumbed Chicken Tenders, Honey Soy Glaze & Honey Mustard Aioli	20
MEDITERRANEAN ARANCINI (GF/V) Truffle Pesto Aioli, Young Roquette & Shaved Parmesan	17
CHORIZO & HALOUMI (GFO) Pan Fried Chorizo, Grilled Haloumi, Roquette, Balsamic Glaze, Lemon & Garlic Bread	22
CHEESY BACON COB LOAF Sourdough Boule, 3 Cheeses & Crispy Bacon	24
STICKY LAMB RIBS (GF) Frank's Wingers Tangy Glaze & Mint Jelly	22
CHARGRILLED BROCCOLINI (GF) Mustard Cream, Fried Garlic & Black Salt	15
CHEESEBURGER (GFO) Smash Beef Patty, Grilled Onions, Cheese, Pickles, Mustard, house made Ketchup on a Brioche Bun with Onion Rings ADD: Chips - 5	17
BEEF TACOS (GF) Corn Tortillas, Pulled Beef Barbacoa, Brown Onion, Salsa Verde & Fresh Parsley	21
SWEET AND SOUR PRAWNS (GF) Prawn Cutlets, Capsicum, Pineapple, Red Onion, Fragrant Rice, Crispy Shallots & Prawn Crackers	22
EGGPLANT PARMIGIANA (GF/V) Grilled Eggplant, Napoli Sauce, Mozzarella, Shaved Pecorino & Basil	18
CHICKEN SANDWICH FINGERS Char Sui Chicken, Cucumber Ribbons, Coriander & Kewpie Mayo ADD: Chips - 5	17

BROOK CLASSICS

250GM PORTERHOUSE STEAK (GF) Served with Chips, Salad and your choice of sauce ADD: Garlic Prawns - 9	36	PEAR & WALNUT SALAD (GF/V) Sliced Pear, Candied Walnuts, Spinach, Roquette, Shaved Parmesan, Cranberries, Avocado, tossed with Citrus Vinaigrette ADD: Chicken - 6	22
450GM RIB EYE (GF) Served with Chips, Salad and your choice of sauce ADD: Garlic Prawns - 9	56	THAI BEEF SALAD (GF) Mixed Lettuce, Cherry Tomato, Fresh Cucumber, Red Onion, Fresh Chilli, Peanuts, Mint, Coriander, Crispy Rice Noodles, tossed with Thai Dressing	28
BEEF BRISKET TAGLIATELLE Fresh handmade Tagliatelle, Slow Cooked Beef Brisket, Olive and Caper Puttanesca Sauce, Spinach, Chilli Flakes and Aged Parmesan	28	TERIYAKI SALMON Served on Japanese Noodles, Miso Soup, Edamame, Steamed Bok Choi & Sesame Seeds	36
FISH & CHIPS Beer battered Hake Fillet, Chips, House Salad, Pickled Onions, Tartare & Fresh Lemon	27	LAMB SHANK (GF) Red Wine Slow Cooked Lamb Shank, Creamy Mash, Baby Carrots, Seasonal Greens & Braising Jus ADD: Extra Shank - 10	28
CHICKEN SCHNITZEL (GF) Lemon & Herb Butterflied Chicken Schnitzel served on Crispy Confit Garlic Potatoes, Petite Roquette & Parmesan Salad, Fresh Lemon and a choice of sauce	30	INDONESIAN FRIED RICE (GFO) Egg Fried Rice topped with a Runny Fried Egg served with a house made Sambal, Crispy Prawn Crackers, Cucumber & Tomato with your choice of: Chicken, Beef or Prawns	28
CHICKEN PARMIGIANA Lemon & Herb Crumbed Chicken Breast topped with Ham, Napoli Sauce, Melted Cheese served with a side House Salad and Chips	28	CHILLI MUSSELS (GFO) Kinkawooka Black Mussels, house made Marinara Sauce, Chilli, Fresh Basil & Toasted Sourdough	32
CHICKEN TIKKA MASALA (GF) Mildly Spiced Chicken Curry served with Basmati Rice, Pappadums & Raita	26		

SIDES

CHIPS - 11
ONION RINGS - 12 House made Bourbon BBQ Sauce
WEDGES - 12 Sour Cream & Sweet Chilli Sauce

SAUCE IT UP

• Mushroom - 4	• Pepper - 4	• Garlic - 4
• Gravy - 4	• Jus - 4	

ALL SAUCES GLUTEN FREE

FOR THE KIDS

INCLUDES MEAL & A JUICE POPPER

12 YEARS & UNDER ONLY

CHICKEN NUGGETS & CHIPS	15
FISH & CHIPS (Grilled or Battered)	15
CHEESEBURGER & CHIPS	15
EGG FRIED RICE (GF/V)	15
CHICKEN AND CHEESE QUESADILLA & CHIPS	15

GF - Gluten Free | **GFO** - Gluten Free Option | **V** - Vegetarian | **VGN** - Vegan | **VGNO** - Vegan Option
Meals may contain traces of nuts & gluten

BURGERS & SANDWICHES

ALL SERVED WITH A SIDE OF CHIPS

STEAK SANDWICH (GFO) Scotch Fillet, Swiss Cheese, Egg & Caper Remoulade, Chilli Onion Jam, Ranch, house made Bourbon BBQ sauce, Mescaline, Tomato on Sliced Bread with Onion Rings ADD: Extra Egg - 2	29	NASHVILLE CHICKEN BURGER (GFO) Buttermilk Chicken Breast dipped in house made Hot Sauce, Dill Pickles, Ranch, Coleslaw served on a Brioche Bun	26
OKLAHOMA CHEESEBURGER (GFO) Double Smashed Beef Patty, Grilled Onions, Cheese, Dill Pickles, Mustard, house made Ketchup served on a Brioche Bun ADD: Lettuce & Tomato - 2	26	MUSHROOM & HALOUMI BURGER (VGNO / GFO) Mushroom, Haloumi, Lettuce, Tomato, Chilli Onion Jam, Truffle Pesto Aioli served on a Brioche Bun	24

ADD ONS: Bacon - 4 | Egg - 2
Cheese - 2 | Beef Patty - 6 | GF buns - 3

PIZZAS

MARGHERITA (V) Flor Di Latte Mozzarella, Fresh Tomato & Fresh Basil	22	SMOKEY CHICKEN Smoked Chicken, Provoletta, Red Capsicum, Spinach & Smokey Aioli	25
TANDOORI PANEER (V) Marinated Indian Ricotta, Mushroom, Capsicum, Red Onion & Spinach	22	THAI PRAWN Marinated Prawns, Tomato, Onion, Chilli, Coriander, Mint & Peanuts	26
HOT SALAMI Hot Salami, Sundried Tomato & Red Onion	24	All bases are freshly house made Gluten Free base - 3	

DESSERT

STICKY DATE PUDDING Sticky Date Pudding served with Butterscotch Sauce, Vanilla Ice Cream, Toffee	14
APPLE & RHUBARB CRUMBLE (GF) Almond & Hazelnut Crumble served with Vanilla Ice Cream	16
LEMON ETON MESS (GF) Smashed Pavlova, Lemon Curd, Whipped Cream, Vanilla Ice Cream, Berries & Scotch Fingers	15
BROWNIE (GF) Warm Chocolate Brownie served with Chocolate Sauce, Vanilla Ice Cream, Hazelnut Chocolate Crumb & Honeycomb	16

AFTER DINNER DRINKS

AFFOGATO ADD: Baileys / Kahlua / Frangelico	8 14
LIQUEUR COFFEE	
BAILEYS	14
JAMESON	14
KAHLUA	14
PORT	
PENFOLD CLUB	9
GRANT BURGE AGED TAWNY	10
BORT BLACK NOBEL 10YO	12