





## ENTREES

Beer Battered Chips with gravy		8
Bruschetta served on sourdough with smashed avo & italian glaze		14
Panko Herb Crumbed Mushrooms served with garlic aioli		14
Salt & Pepper Calamari (GF) served with aioli		14
Crispy Deep Fried Prawns served with vietnamese dipping sauce		18
Big Fat Panko Crumbed Onion Rings served with chipotle aioli		9
Share Platter crumbed mushrooms, toasted sourdough, hummus, marinated olives, calamari, crunchy dill pickles & crispy prawns served with aioli		24
OYSTERS		
Natural (	(6) (12)	18 32
Kilpatrick (	(6) (12)	22 38
BREADS TO SHARE		
Cheesy Garlic Bread Pizza		10
Anchovy & Parmesan Pizza		12
Meatlovers Pizza with bbq chicken, pepperoni, bacon, spanish onion & smokey bbq sauce		14



# SALADS

Strawberry & Avocado Salad (GF) (V) with rocket, roasted cherry tomato, spanish onion & a sweet honey mustard dressing	14
Ceasar Salad with crisp cos lettuce, boiled egg, croutons, bacon, anchovies & a creamy ceasar dressing	14
The Brook's Famous Asian Pork Belly Salad	18
SALAD TOPPERS	
Salt & Pepper Calamari (GF)	6
Grilled Lemon Chicken (GF)	6
Asian Pork Belly	8
HOUSE PASTA & RISOT  Fresh Locally Produced Beef Ravioli served with our house made napoli tomato sugo tempod with above made napoli tomato sugo	T <b>T O</b>
Creamy Linguine Carbonara with bacon, mushrooms & chicken topped with shaved parmesan	22
Slow Roasted Red Wine Lamb Ragout with linguine & topped with shaved parmesan	26
Chicken, Spinach & Mushroom Risotto topped with shaved parmesan cheese & truffle oil	
topped with stated partitional energy of the aggree of	22





# THE BROOK CLASSICS

with butter fried beans, creamy mash, crackling & gravy	24
Chicken or Steak Classic Parmigiana topped with char grilled bacon, house made napoli sauce & melted mozzarella served with your choice of 2 sides	25
Chicken Oscar (GF) char grilled chicken breast topped with bacon, lathered in creamy hollandaise sauce & avocado served with your choice of 2 sides	24
The Brook's Lamb Shank slow cooked with tomato sugo cream served with vegies & mash	24
Locally Sourced Saltwater Barramundi pan fried served with dill & caper cream sauce & your choice of 2 sides	30
Trawlerman's Catch beer battered spanish mackeral, deep fried crispy ocean prawns and salt & pepper calamari served with thick cut chips & salad	28
Creamy Herb & Garlic Ocean Prawns served with steamed rice & toasted sour dough	24
300g Crumbed Steak local's favorite Chiesa & Sons Butchery famous crumbed steak served with your choice of 2 sides & sauce	22
300g Panko Crumbed Chicken Schnitzel crumbed chicken schnitzel served with your choice of 2 sides & sauce	20

## **TOPPERS**

Local Beef Ravioli in Tomato Sugo Sauce	7
Salt & Pepper Calamari (GF)	7
Creamy Garlic Prawns (GF)	8
Crispy Deep Fried Prawns	8
Seafood Topper (GF) salt & pepper calamari & creamy garlic ocean	11
prawns	



#### THE BROOK GRILL

served with your choice of 2 sides plus your choice of sauce

seasoned with lemon pepper	20
250g Locally Sourced Rib Fillet	29
350g Locally Sourced Grain Fed Rump	30
400g Locally Sourced Grain Fed T-Bone	30
300g New York Sirloin in a garlic red wine marinade	32
200g Reef & Beef locally sourced 200g grain fed rump with salt & pepper calamari & creamy garlic ocean prawns	32
350g Reef & Beef locally sourced 350g grain fed rump with salt & pepper calamari & creamy garlic ocean prawns	40
TOPPERS	
Local Beef Ravioli in Napoli Sauce Salt & Pepper Calamari (GF) Creamy Garlic Prawns (GF) Deep Fried Crispy Prawns Seafood Topper (GF) salt & pepper calamari & creamy garlic ocean	7 7 8 8 11

#### **SAUCES & GRAVIES**

creamy mushroom, green peppercorn, gravy, creamy garlic (GF), steak diane, garlic aioli or sweet chilli
Additional Sauce

prawns

#### SIDES

2

thick cut beer battered chips fresh garden salad with a creamy vinaigrette seasonal steamed vegetables creamy mash potato



# KIDS CORNER

Small Bowl of Beer Battered Chips with tomato sauce	5
Fresh Locally Produced Beef Ravioli served with house made napoli sauce & mozzarella cheese	10
120g Rib Fillet served with chips & tomato sauce	10
100% Chicken Breast Nuggets served with chips & tomato sauce	10
Crumbed Fish & Chips with tomato sauce	10
Beef Linguine served with house made napoli sauce & mozzarella cheese	10
ADD Salad ADD Vegies ADD Mash	3 3 2
DESSERTS	
Warm Chocolate Brownie	9
with vanilla bean ice cream & berries	
Pineapple Sticky Date Pudding served with house made butterscotch sauce & vanilla bean icecream	9
Waffles with chocolate & caramel sauce, vanilla bean	9
icecream & berries  Kids Icecream  with choice of chocolate, strawberry or caramel topping & sprinkles	4

Coffee or Tea available in Cup or Mug
Flat White | Cappuccino | Latte | Long Black | Short Black | Mocha | Hot Chocolate





### LUNCH MENU

Available 11.30am - 2.00pm only

Roast of The Day served with creamy mash & garlic butter vegetables	15
200g Chicken Schnitzel served with chips, salad & your choice of sauce	15
Local Fish of The Day battered or grilled served with chips, salad & house made tartare sauce	16
Salt & Pepper Calamari (GF) with chips & salad & garlic aioli	16
Panko Crumbed Chicken Burger with bacon, avocado, smokey BBQ sauce, garlic aioli and chips	16
Rib Fillet Steak & Bacon Burger served with chips & garlic aioli	17
Sweet Chilli Chicken & Avocado Wrap served with chips & garlic aioli	16
Beef & Bacon Burger served with chips & garlic aioli	16
Beer Battered Fish of The Day Texan Wrap served with chips & chipotle aioli	16
Deep Fried Crispy Ocean Prawns served with your choice of 2 sides & vietnamese dipping sauce	18
200g Locally Sourced Grain Fed Rump served with your choice of 2 sides & sauce	16
200g Char Grilled Lemon Chicken Breast served with your choice of 2 sides & sauce	16
ADD Vegies & Mash	3
SAUCES & GRAVIES	
creamy mushroom, green peppercorn, gravy, creamy garlic (GF), steak diane, garlic aioli or sweet chilli	
Additional Sauce	2



\$15 Steak Schnitzel Sunday

available lunch & dinner