

— EST 1865 —

THEBROOK

BAR & EATERY

Main Menu

www.thebrookbar.co.nz
phone- 03 313 7509

ENTREES

- TRIMIX GARLIC LOAF** \$11.00
Tri Bread Loaf served with Garlic Butter
- LEMON PEPPER CALAMARI (GFA)** \$15.50
Served on a watermelon, feta & pine nut salad
- VEGETARIAN SPRING ROLLS** \$14.50
Vegetarian spring rolls, Served with a Asian dipping sauce and garnish salad
- MARINATED PORK BELLY BITES (GFA)** \$14.50
Served on a crunchy noodle salad
- BEER BATTERED PRAWNS** \$14.50
House made beer battered prawns served with wasabi mayo

BROOK CLASSICS

- BEEF NACHOS** \$22.00
Beef & Bean mix on crunchy corn chips grilled mozzarella topped with sour cream, jalapeño, sweet chilli & salsa
- ROAST OF THE DAY SML \$22.00 LRG \$25.00 (GFA)**
Served on season roasted & steamed vegetable with lashings of gravy
- BLUE COD (GFA) SML \$28.00 LRG \$31.00**
Served either beer battered or pan fried, with tartare sauce fries & salad
- PANKO CRUMBED SCHNITZEL** \$26.50
Beef or Chicken, Served with fries and salad topped with your choice of sauce (Mushroom, Pepper or Gravy)
- PASTA OF THE DAY** \$24.50
Please ask our friendly staff for todays offerings

SALADS

- THAI BEEF (GFA)** \$22.00
Seared marinated beef strips on a crunchy noodle salad
- HONEY ROASTED KUMARA, CHICKEN & BACON (GFA)** \$24.50
Chargrilled chicken, bacon, honey roasted kumara on garden green salad with citrus dressing

MAINS

- PORK BELLY (GFA)** \$28.50
Macs apple cider infused pork belly served with fondant potatoes, sautéed seasonal veg & red wine jus
- SMOKEY PORK FILLET (GFA)** \$34.50
Smokey marinated pork fillet served with gratin potatoes, roasted cherry tomato's, roasted baby carrots, garden green beans, black garlic & red wine jus
- MARINATED LAMB CHOPS (GFA)** \$34.50
Marinated lamb chops served with truffle roasted potatoes, roasted baby carrots, baby beetroot, cauliflower & rich gravy
- OVEN BAKED SALMON WITH LEMON SALT (GFA)** \$34.00
Served on black truffle roast potatoes, cauliflower, green beans, confit cherry tomatos
- HARISSA CHICKEN (GFA)** \$34.00
Oven baked chicken served on honey roasted kumara, sautéed seasonal vegetables with a fragrant cream sauce
- GRILLED VENISON (GFA)** \$31.50
Served with fondant potatoes, sautéed seasonal vegetables, boysenberry & port chutney with cranberry jus
- BABY BACK PORK RIBS** \$29.50
Marinated in smokey BBQ sauce served with fries and salad

GRILL

All steaks are topped with your choice of sauce
creamy mushroom, peppercorn, gravy or Garlic butter

- 300G SIRLOIN (GFA)** \$32.00
Served with fries and salad
- 400G RIBEYE (GFA)** \$40.50
Served with black truffle roasted potatoes, sautéed seasonsal vegetables
- SURF & TURF (GFA)** \$36.50
Sirloin steak, lemon pepper calamari, prawns & pickled mussels served on potato gratin, roasted carrots, beetroot & cauliflower
- Add extra sauce \$3.00
Add 2 eggs \$4.50
Add onion rings \$6.00

We can not gurantee our food does not contain traces of allergens

BURGERS

All burgers are served with fries

BEEF (GFA) \$22.50

House made 180g beef patty, swiss cheese, bacon, lettuce, tomato, aioli, beetroot relish topped with onion rings

CHICKEN (GFA) \$22.50

Chargrilled chicken strips, swiss cheese, bacon, lettuce, tomato, aioli topped with onion rings

VENISON (GFA) \$24.00

House made venison patty, swiss cheese, lettuce, tomato, red onion, boysenberry & port chutney in a foccacia burger bun topped with onion rings

VEGIE (GFA) \$22.50

Vegetarian patty, lettuce, tomato, red onion, roasted vegetable chutney topped with onion rings

PIZZAS

MEAT LOVERS \$22.50

Pork, lamb, bacon, salami & red onion topped with BBQ sauce

SMOKED CHICKEN & CASHEW \$22.50

Smoked chicken, cream cheese, cashews & spring onion topped with cranberry sauce

FOUR CHEESES \$21.00

Blue cheese, mozzarella, brie & topped with parmesan snow

MARGHERITA \$21.00

Tomato, mozzarella topped with basil pesto

SIDES

FRIES \$5.00

SALAD \$5.00

STEAMED VEGETABLES \$5.00

ROAST VEGETABLES \$5.00

SAUTEED MUSHROOMS \$5.50

FRIED EGG 1 EGG \$2.50 2 EGGS \$4.50

SEARED GARLIC PRAWNS \$6.00

BATTERED PRAWNS \$6.50

LEMON PEPPER SQUID \$8.00

ONION RINGS \$6.00

ALL EXTRA SAUCES \$3.00

DESSERTS

CHEESECAKE \$13.50

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PANNA COTTA (GFA) \$13.50

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CHOCOLATE BROWNIE (GFA) \$13.50

Double chocolate brownie, served with cream, ice cream and chocoholic garnishes

ICE CREAM SUNDAE SML LRG
\$6.50 \$10.50

Vanilla ice cream topped with lots of goodies and your choice of sauce - Chocolate - Caramel - Strawberry

STICKY DATE PUDDING \$13.50

Warm sticky date pudding with butterscotch sauce, cream, ice cream & caramelised sugar shards

AFFOGATO - R18 \$18.50

Vanilla ice cream, double espresso shot, and your choice of liqueur

We recommend Frangelaco, Kahlua or Amaretto

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