



— EST 1865 —
THE BROOK
 BAR & EATERY

LUNCH MENU

11am-2.30pm 7 Days

ENTREES

- GARLIC BREAD (4PC)** \$10.00
 Toasted sourdough topped with house made garlic butter
- CHEESY GARLIC BREAD (4PC)** \$13.50
 Toasted sourdough topped with house made garlic butter topped with mozzarella
- LEMON PEPPER CALAMARI (9) (GFA)** \$16.50
 Served on a feta & pine nut salad with passionfruit vinaigrette
- VEGE DUO (VOA)** \$17.50
 Crispy vege bites served on a petite salad & beetroot hummus
- PORK BELLY BITES** \$17.50
 Marinated pork belly bites served on a crunchy noodle salad
- BEER BATTERED PRAWNS (6)** \$19.00
 House made beer battered prawns served with wasabi mayo

- BAKED CAMEMBERT** \$19.00
 Honey & rosemary baked camembert with date and orange chutney served with home made Sourdough crisp

FROM THE SEA

- BLUE COD (GFA)** SML \$22.00 LRG \$29.50
 Served either beer battered or pan fried, with tartare sauce fries & salad
- SEAFOOD SELECTION** \$26.50
 Crispy squid, scallop bites, parmesan crumbed mussels, popcorn shrimp served with fries and salad
- SEAFOOD CHOWDER** \$25.50
 Classic seafood chowder with fish, smoked fish, squid, mussels, clams, shrimp served with toasted bread

- Add calamari \$9.50
 Add garlic prawns \$9.50
 Add battered prawns \$9.50
 Add 1 piece of blue cod \$10.00

SALADS

- THAI BEEF SALAD (GFA)** \$25.50
 Seared marinated beef strips on a crisp green salad with crispy noodles
- CHICKEN & BACON SALAD (GFA)** \$25.50
 Chargrilled chicken, bacon on garden green salad with citrus dressing garnished with kumara crisps
- APPLE & FIG SALAD (VOA)** \$25.50
 Apple, fig & Crisp green salad with a passionfruit dressing, topped with crispy beetroot & plum bites, chipotle & kumara bites

BROOK CLASSICS

- NACHOS (BEEF OR CHICKEN) (GFA)** \$22.00
 Beef or chicken bean mix on crunchy corn chips, grilled mozzarella topped with sour cream, jalapeños, sweet chilli & salsa
- ROAST OF THE DAY (GFA) SML \$21.00 LRG \$24.00**
 Served on seasonal roasted & steamed vegetables with lashings of gravy
- PANKO CRUMBED SCHNITZEL** \$26.00
 Beef or chicken, served with fries and salad topped with your choice of sauce (mushroom, pepper, gravy or garlic butter)
- PASTA OF THE DAY** \$28.00
 Please ask our friendly staff for todays offerings
- STEAK SANDWICH** \$27.00
 Served with toasted bread
- 200G RIBEYE STEAK (GFA)** \$27.00
 Sirloin steak, lettuce, tomato, caramelised onion, gravy & aioli in turkish bread served with fries
- CORN FRITTER STACK (GFA)** \$26.50
 Corn fritters with Spinach, farmstyle tomato chutney, avocado, bacon topped with sour cream served with fries
- BANGERS & MASH** \$23.00
 2 sausages in onion gravy served on mashed potato & peas

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

GFA - Gluten Free Available - VOA - Vegan Option Available

Please notify our staff of any allergies as we may need to change some components of the dish

BURGERS

All burgers are served with fries

- NZ WAGYU SMASH BURGER (GFA)** \$27.50
Wagyu beef Patties, bacon, caramelized onions, gherkins, cheese, lettuce, tomato, housemade burger sauce Served on a Brioche bun
- CHICKEN (GFA)** \$27.50
Buttermilk fried chicken or grilled chicken, bacon, lettuce, tomato, coleslaw housemade burger sauce Served on a Brioche bun
- VENISON (GFA)** \$27.50
House made venison patty, cheese, lettuce, tomato, red onion, date & orange chutney Served on a Sesame bun
- VEGIE (GFA, VOA)** \$25.50
Vegetarian patty, lettuce, tomato, red onion, roasted vegetable chutney Served on a Sesame bun

PIZZAS

- MEAT LOVERS** \$27.50
Lamb, bacon, salami & red onion topped with BBQ sauce
- SMOKED CHICKEN & CASHEW** \$27.50
Smoked chicken, cream cheese, cashews topped with cranberry sauce
- HAWAIIAN** \$25.50
Ham, pineapple, mozzarella
- MARGHERITA** \$25.50
Tomato, mozzarella topped with basil pesto
- GREEK STYLE** \$25.50
Tomato, red onion, olives, feta, capsicum, mozzarella

SIDES

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|---------------------------------|--------|--|----------------------------|
| FRIES | \$5.00 | FRIED EGG | 1 EGG \$3.00 2 EGGS \$5.00 |
| SALAD | \$6.00 | SAUTEED MUSHROOMS | \$6.00 |
| STEAMED VEGETABLES | \$7.00 | ONION RINGS | \$9.00 |
| ROAST VEGETABLES | \$7.00 | ALL EXTRA COLD SAUCES | \$1.00 |
| SAUTEED VEGETABLES | \$7.50 | <i>Aioli, Tartare, BBQ, Sweet chilli, Sriracha, Salad Dressing, Malt Vinegar</i> | |
| SEARED GARLIC PRAWNS (5) | \$9.50 | ALL EXTRA HOT SAUCES | \$3.00 |
| BATTERED PRAWNS (5) | \$9.50 | <i>Gravy, Mushroom, Pepper, Garlic Butter</i> | |
| LEMON PEPPER SQUID (6) | \$9.50 | | |

DESSERTS

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| CHEESECAKE | \$15.50 | ICE CREAM SUNDAE (GFA) | SML \$5.50 LRG \$10.00 |
| <i>Please ask our friendly staff for todays offerings</i> | | <i>Vanilla ice cream topped with lots of goodies and your choice of sauce - Chocolate - Caramel - Strawberry</i> | |
| SORBET (GFA) (DF) | \$11.00 | STICKY DATE PUDDING | \$14.50 |
| <i>Lemon & berry sorbet topped with rhubarb & berry compote</i> | | <i>Warm sticky date pudding with butterscotch sauce, cream, ice cream & caramelised sugar shards</i> | |
| CHOCOLATE BROWNIE (GFA) | \$14.50 | DESSERT OF THE DAY | \$POA |
| <i>Double chocolate brownie, served with cream, ice cream and chocoholic garnishes</i> | | <i>Please ask our staff what our chefs dessert dish of the day is</i> | |
| CHURROS | \$14.50 | | |
| <i>Cinnamon sugar, chocolate sauce or raspberry coulis Served with cream & ice cream</i> | | | |

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