

STARTERS

- Garlic Bread (5pc)** 10.00
Toasted sourdough topped with house made garlic butter
Add Cheese \$4.00
-  **Lemon Pepper Calamari (9)** **19.50**
Served on a feta & pine nut salad with passionfruit vinaigrette
- Beer Battered Prawns (6)** 19.50
House made beer battered prawns served with Sriracha mayo
- Dumplings (8)** 18.00
Pork & Chives or Vegetarian Dumplings served with pickled veg and dipping sauce
-  **Coated Cauliflower** 17.00
Served with Roquette, Pickled onion, Sriracha Creme
- Pork Belly Bites** **19.50**
Marinated pork belly bites served on a crunchy noodle salad
-  **Prawn Cocktail** 18.00
Prawns coated in our house-made thousand island dressing on a bed of lettuce with lemon

FROM THE SEA

-  **Blue Cod** **25.00**
Served either beer battered or pan fried, with tartare sauce fries & salad
- Seafood Chowder** 26.50
Our chef's signature seafood chowder, crafted with a silky fish velouté and filled with tender squid, mussels, clams and prawns. Served with toasted sourdough
- Seafood Selection** 32.00
Prawn Cocktail, Chilli Prawn Skewer, Tangyang Squid, Popcorn shrimp served with fries and salad

MAINS

-  **Roast of the Day** Sml 26.00 Lrg 30.00
Served on seasonal roasted & steamed vegetables with lashings of gravy
- STEAK SANDWICH** 31.00
Sirloin steak, lettuce, tomato, caramelised onion, gravy & aioli in turkish bread served with fries
- Panko Crumbed Schnitzel** **28.00**
Beef or chicken, served with fries and salad topped with your choice of sauce (mushroom, pepper, gravy or garlic butter)
-  **Beef Nachos** 27.00
Beef & bean mix on crunchy corn chips, grilled mozzarella topped with sour cream, jalapeño, sweet chilli & salsa
-  **Steak Eggs & Chips** 30.00
200g sirloin steak Served with fries and 2 eggs
-  **200G Marble Master RIBEYE STEAK** **40.00**
Served with fries and salad topped with your choice of sauce (mushroom, peppercorn, gravy or garlic butter)
- Pasta Of the day** \$ POA
Please ask our friendly staff for todays offerings, served with garlic bread
- BFC Waffles** 29.50
Brooks fried chicken waffles, rocket, hot honey served with a garden salad
- Deluxe Tacos (3)** 27.00
Glazed Pork Belly, Popcorn Shrimp or Crispy Cauliflower
Tortilla, Roquette, Slaw, Sriracha Creme
Served with Kumara Fries

SALADS

- Thai Beef** **29.00**  **Chicken & Bacon** 29.00
Searred marinated beef on a crispy noodle green salad
Chargrilled chicken & bacon on garden green salad with citrus dressing, garnished with kumara crisps
-  **The Green Bowl** 29.00
Marinated Tofu, mix of crisp greens, cabbage, carrots, edamame, crispy onions topped with seeds

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



Gluten Free Available



Vegan Option Available

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

SHARE PLATES

- Tangyang Squid** **24.00**
Sriracha Creme, wakame, crispy shallots
- Arancini (6)** 24.00
Pumpkin & feta, Basil pesto, Parmesan snow
- Crumbed Mozzarella** 24.00
Roquette, Pickled onions, Garlic Creme
-  **Parmesan Kumara** 20.00
Twice cooked Kumara, Fries, Parmesan snow, Garlic Creme
- Tacos (3)** 20.00
Glazed Pork Belly, Popcorn Shrimp or Crispy Cauliflower
Tortilla, Roquette, Slaw, Sriracha Creme
-  **BFC** **20.00**
Brooks Fried chicken, Roquette, Hot honey, Aioli, Sesame

BURGERS

All Burgers are served with our seasoned fries

-  **Wagyu Smash** **31.00**
Wagyu beef Patties, bacon, caramelized onions, gherkins, cheese, lettuce, tomato, housemade burger sauce served on a Brioche bun
-  **Chicken** 31.00
Buttermilk fried chicken or grilled chicken, bacon, lettuce, tomato, coleslaw housemade burger sauce Served on a Brioche bun
-   **Vege** 31.00
Grilled Halloumi, lettuce, tomato, caramelized onion, slaw, Chilli Mayo, Served on a Brioche Bun
Vegan option available please talk to our staff

PIZZA

All of our pizzas are crafted on a house-made base & topped with our in-house tomato Napoli sauce

- Meat Lovers** 31.00
Chorizo, Ham, Pepperoni, Caramelized onions, Mozzarella, Finished with Roquette
- Chicken** **31.00**
Roast chicken, Brie Finished Mozzarella, with house-made chilli oil & Roquette
- Margarita** 27.00
Tomato, Mozzarella topped Roquette, basil pesto
- Fungi** 27.00
Mushroom, Garlic, Mozzarella, Roquette, Truffle oil
- Sweet Thyme** 27.00
Bacon, Caramelized onion, Thyme, Mozzarella Roquette, Chilli Oil

SWEET TEMPTATIONS

-  **Ice Cream Sundae** SMALL 6.00 LARGE 10.00
Vanilla ice cream topped with lots of goodies and your choice of sauce
Chocolate - Caramel - Strawberry
- Cheesecake** 18.00
Please ask our friendly staff for todays offerings
Served with Chantilly Cream & Ice Cream
-  **Chocolate Brownie** 17.50
Double chocolate brownie, served with Fudge sauce, Raspberry coulis
Served with Chantilly Cream & Orange Sorbet
-  **Chef's Choice** \$ POA
Please ask our friendly staff about our Chef's dessert of the day
- Sticky Date Pudding** **17.50**
Warm house-made Sticky Date Pudding with Butterscotch sauce, Caramel Creme, Caramelized sugar shards
Served with Chantilly Cream & Ice Cream
-   **Sorbet** 17.50
Orange & berry sorbet topped with berry compote, Raspberry, Coconut, Caramelized sugar shards
- Churros** 17.50
Freshly cooked churros, cinnamon sugar, caramel creme, Raspberry served with your choice of dipping sauce - Chocolate, Caramel or raspberry coulis
Served with Chantilly Cream & Ice Cream

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LUNCH SPECIALS

MONDAY- FRIDAY
11AM-2.30PM

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Pure Nature Pasture Bangers
PNP Farms sausage of the day served on creamy
mashed potato, green peas with brown onion gravy

23.00
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Ham Steak
Topped with grilled pineapple, Served with fries & salad

23.00
- Lambs Fry & Bacon**

Pan seared lambs fry with onion gravy and bacon served on
mash potato

20.00
- Fish & Chips**

Beer Battered Market Fish served with Fries, Salad & tartare
sauce

20.00
- 

Fried Buttermilk Chicken
Buttermilk fried chicken with garden salad & fries

20.00
- Pea Pie Pud**

House made pie of the day served on mashed potato and peas
with rich brown gravy

20.00

SIDES

Fries 5.00
Salad 6.00
Sauteed Mushrooms 10.00
Feta & Pinenut Salad 8.50
Fried Egg

1 Egg 3.00 2 Eggs 5.00

Steamed Vegetables 7.00
Roast Vegetables 7.00
Sauteed Vegetables 5.00
Onion Rings 9.00
Duck Fat Potatoes 10.50

SURF UPGRADES

Battered Prawns (5) 11.00
1 Piece Blue Cod 13.00
Garlic Prawns (5) 11.00
Lemon Pepper Squid (6) 11.00

Cold Sauces 2.00

Ailoi, Tartare, Sweet Chilli, Sour Cream, Sriracha,
BBQ, Salad Dressing

Housemade Hot Sauces 4.00

Creamy Mushroom, Creamy Peppercorn, Gravy,
Garlic Butter

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Vegan Option Available

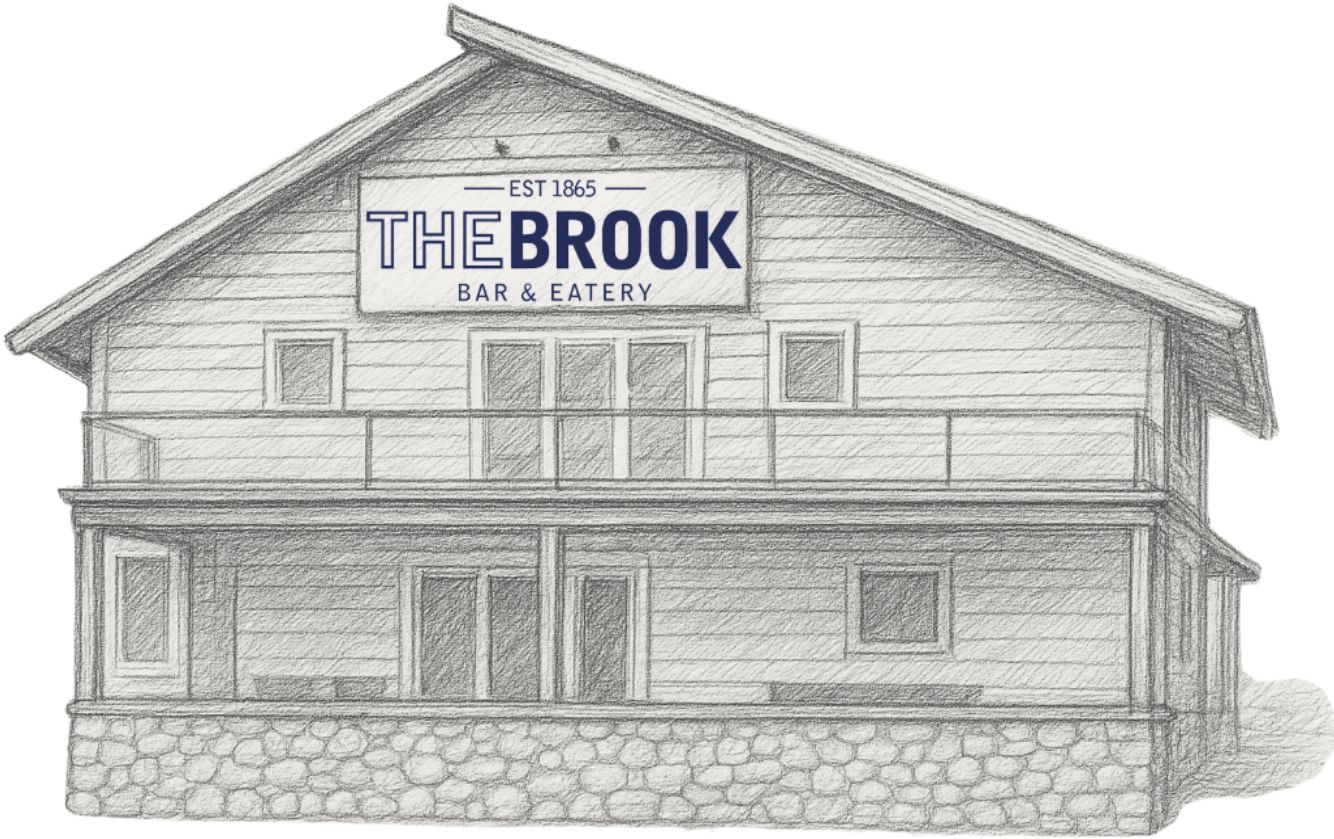
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Not applicable with discount codes
(NOT available on Public Holidays)

— EST 1865 —
THEBROOK
BAR & EATERY

LUNCH MENU

FROM 11AM DAILY



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DOORDASH



Takeaways
Available