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# THE BROOK

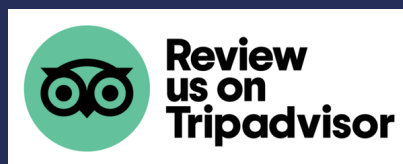
BAR & EATERY

## Dinner Menu

[www.thebrookbar.co.nz](http://www.thebrookbar.co.nz)

Phone- 03 313 7509

Email- [bookings@thebrookbar.co.nz](mailto:bookings@thebrookbar.co.nz)



## 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

## BROOK CLASSICS

**NACHOS (BEEF OR CHICKEN) (GFA)** \$22.00  
Beef or chicken bean mix on crunchy corn chips, grilled mozzarella topped with sour cream, jalapeño, sweet chilli & salsa

**ROAST OF THE DAY** SML \$24.50 LRG \$27.00 (GFA)  
Served on seasonal roasted & steamed vegetables with lashings of gravy

**BLUE COD (GFA)** SML \$31.00 LRG \$39.00  
Served either beer battered or pan fried, with tartare sauce fries & salad

**PANKO CRUMBED SCHNITZEL** \$30.50  
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 today's offerings  
Served with toasted bread

**SEAFOOD CHOWDER** \$25.50  
Our chefs special seafood chowder with fish, smoked fish, squid, mussels, clams, shrimp served with toasted bread

Add extra sauce \$3.00

Add 2 eggs \$5.00

Add onion rings \$9.00

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

## MAINS

**PORK BELLY (GFA)** \$34.00  
Macs apple cider infused pork belly served with mashed sweet potato, sautéed vegetables medley & red wine jus

**CHICKEN FILO OF THE DAY** \$34.50  
Filo pastry filled with our chefs filling of the day  
Served with fries and salad

**MEDITERRANEAN LAMB (GFA)** \$40.00  
Pan seared lamb served on mashed sweet potato, greek salad topped with mint gremolata

**OVEN BAKED SALMON (GFA)** \$38.00  
Served on creamy potato gratin, sautéed vegetables topped with hollandaise

**MORROCAN LAMB SHANK (GFA)** \$40.00  
Slow cooked Moroccan lamb shank served with creamy mashed potato, seasonal vegetables topped with mint gremolata

**GRILLED VENISON (GFA)** \$36.00  
Served with potato gratin, sautéed vegetable medley, date & orange chutney with red wine jus

**STICKY ASIAN BEEF SHORT RIBS** \$37.50  
Slow cooked asian style beef short ribs served with crunchy asian slaw and creamy mashed potato

**SEAFOOD SELECTION** \$31.50  
Crispy squid, scallop bites, parmesan crumbed mussels, popcorn shrimp served with fries and salad

**CITRUS SEARED SNAPPER (GFA)** \$36.50  
Pan seared snapper with lemon & dill butter topped with crispy capers, Served with herb roasted potatoes & seasonal vegetables

**BRAISED WAGYU BEEF CHEEKS** \$39.50  
Southern Station Wagyu beef cheeks slowly braised, served on sweet potato mash and seasonal vegetables

## GRILL

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

**300G SIRLOIN (GFA)** \$35.00  
Served with fries and salad

**350G RIBEYE (GFA)** \$40.50  
Served with herb roasted potatoes, sautéed seasonal vegetables

**UPGRADE YOUR STEAK WITH A SIDE OF SURF** \$10.50  
Creamy prawns (3) & mussels (3) with crispy squid (3)

## BURGERS

*All burgers are served with fries*

### NZ WAGYU SMASH BURGER (GFA) \$28.50

Wagyu beef Patties, bacon, caramelized onions, gherkins cheese, lettuce, tomato, housemade burger sauce served on a Brioche bun

### CHICKEN (GFA) \$28.50

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

## 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

## SIDES

FRIED EGG 1 EGG \$3.00 2 EGGS \$5.00

FRIES \$5.00

SALAD \$6.00

STEAMED VEGETABLES \$7.00

ROAST VEGETABLES \$7.00

SAUTEED VEGETABLES \$7.50

SAUTEED MUSHROOMS \$6.00

1 PIECE BLUE COD \$10.00

SEARED GARLIC PRAWNS (5) \$9.50

BATTERED PRAWNS (5) \$9.50

LEMON PEPPER SQUID (6) \$9.50

ONION RINGS \$9.00

SIDE OF SURF \$10.50

*Creamy prawns (3) & mussels (3) with crispy squid (3)*

ALL EXTRA COLD SAUCES \$1.00

*Aioli, Tartare, BBQ, Sweet chilli, Sriracha,*

*Salad Dressing, Malt Vinegar*

ALL EXTRA HOT SAUCES \$3.00

*Gravy, Mushroom, Pepper, Garlic Butter*

## PIZZAS

### MEAT LOVERS \$27.50

Housemade base topped with Napoli sauce, mozzarella Lamb, bacon, salami & red onion topped with BBQ sauce

### SMOKED CHICKEN & CASHEW \$27.50

Housemade base topped with Napoli sauce, mozzarella Smoked chicken, cream cheese, cashews topped with cranberry sauce

### HAWAIIAN \$25.50

Housemade base topped with Napoli sauce, mozzarella Ham & pineapple

### MARGHERITA \$25.50

Housemade base topped with Napoli sauce, mozzarella Tomato topped with basil pesto

### GREEK STYLE \$25.50

Housemade base topped with Napoli sauce, mozzarella Tomato, red onion, olives, feta, capsicum

## DESSERTS

### ICE CREAM SUNDAE (GFA) SML LRG \$5.50 \$10.00

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

### STICKY DATE PUDDING \$14.50

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

### CHEESECAKE \$15.50

Please ask our friendly staff for todays offerings

### SORBET (GFA) (DF) \$11.00

Lemon & berry sorbet topped with rhubarb & berry compote

### CHOCOLATE BROWNIE (GFA) \$14.50

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

### CHURROS \$14.50

Cinnamon sugar, chocolate sauce or raspberry coulis Served with cream & ice cream

### DESSERT OF THE DAY \$POA

Please ask our staff what our chefs dessert dish of the day is

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 **DOORDASH**



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