



— EST 1865 —

THEBROOK

BAR & EATERY

Dinner Menu

www.thebrookbar.co.nz

Phone- 03 313 7509

Email- bookings@thebrookbar.co.nz



ENTREES

TRIMIX GARLIC LOAF	\$13.50
Tri Bread Loaf served with garlic butter	
LEMON PEPPER CALAMARI (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 (GFA)	\$17.50
Marinated pork belly bites served on a crunchy noodle salad	
BEER BATTERED PRAWNS	\$19.00
House made beer battered prawns served with wasabi mayo	
TASTE OF THE DEEP BLUE	\$19.00
Parmesan crusted mussels & scallop bites on a crisp green salad	

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 \$24.50 LRG \$27.00
Served on seasonal roasted & steamed vegetables (GFA) with lashings of gravy	
BLUE COD (GFA)	SML \$30.00 LRG \$36.00
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 or gravy)	
PASTA OF THE DAY	\$28.00
Please ask our friendly staff for todays offerings	

SALADS

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

MAINS

PORK BELLY (GFA)	\$34.00
Macs apple cider infused pork belly served with fondant potatoes, sautéed seasonal veg & red wine jus	
SMOKEY BACON CHOP (GFA)	\$38.50
Grilled bacon chop served with potato gratin, apple coleslaw, with rich brown gravy	
GREEK STYLE LAMB (GFA)	\$40.00
Pan seared lamb served on greek seasoned potatoes, greek salad topped with tzatziki sauce	
OVEN BAKED SALMON (GFA)	\$38.00
Served on black truffle roast potatoes, sauteed vegetables topped with hollandaise and lemon salt	
COUNTRY STUFFED CHICKEN (GFA)	\$40.00
Creamy apricot, brie cheese & cashew stuffed chicken topped with bacon crisps served on truffle roasted potatoes with a fresh green salad	
GRILLED VENISON (GFA)	\$36.00
Served with fondant potatoes, sautéed seasonal vegetables, boysenberry & port chutney with red wine jus	
STICKY PORK RIBS	\$37.50
Marinated in smokey BBQ sauce served with fries and salad	
SEAFOOD SELECTION	\$28.50
Crispy squid, scallop bites, parmesan crumbed mussels, popcorn shrimp served with fries and salad	
BEEF WELLINGTON	\$41.00
Beef fillet, mushroom duxelle, prosciutto wrapped in puff pastry served with gourmet potatoes, selection of seasonal vegetables & red wine jus	

GRILL

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

250G SIRLOIN (GFA)	\$32.00
Served with fries and salad	
300G RIBEYE (GFA)	\$40.50
Served with black truffle roasted potatoes, sautéed seasonal vegetables	
SURF & TURF (GFA)	\$40.50
Sirloin steak, lemon pepper calamari, prawn skewer, parmesan mussels served with potato gratin & citrus salad	
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

BURGERS

All burgers are served with fries

BEEF (GFA) \$27.50

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

CHICKEN (GFA) \$27.50

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

VENISON (GFA) \$27.50

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

VEGIE (GFA, VOA) \$25.50

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

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

SIDES

FRIES \$5.00

SALAD \$6.00

STEAMED VEGETABLES \$7.00

ROAST VEGETABLES \$7.00

SAUTEED VEGETABLES \$7.50

SAUTEED MUSHROOMS \$6.00

FRIED EGG 1 EGG \$2.50 2 EGGS \$5.00

SEARED GARLIC PRAWNS (5) \$9.50

BATTERED PRAWNS (5) \$9.50

LEMON PEPPER SQUID (6) \$9.50

ONION RINGS \$9.00

ALL EXTRA SAUCES \$3.00

DESSERTS

CHEESECAKE \$16.50

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SORBET (GFA) (DF) \$14.50

Lemon & berry sorbet topped with rhubarb & berry compote

CHOCOLATE BROWNIE (GFA) \$16.50

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

TART OF THE DAY \$14.50

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**ICE CREAM SUNDAE (GFA) 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 \$14.50

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

AFFOGATO - R18 (GFA) \$19.50

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

We recommend frangelico, kahlua or amaretto

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