

STARTERS

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Garlic Bread (5pc)
Toasted sourdough topped with house made garlic butter
Add Cheese \$4.00

10.00
- 🚫

Lemon Pepper Calamari (9)
Served on a feta & pine nut salad with passionfruit vinaigrette

19.50
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Beer Battered Prawns (6)
House made beer battered prawns served with Sriracha mayo

19.50
- 🚫

Dumplings (8)
Pork & Chives or Vegetarian Dumplings served with pickled veg and dipping sauce

18.00
- 🚫

Coated Cauliflower
Served with Roquette, Pickled onions, Sriracha Creme

17.00
- 🚫

Pork Belly Bites
Marinated pork belly bites served on a crunchy noodle salad

19.50
- 🚫

Prawn Cocktail
Prawns coated in our house-made thousand island dressing on a bed of lettuce with lemon

18.00

SHARE PLATES

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Tangyang Squid
Sriracha Creme, wakame, crispy shallots

24.00
- 🚫

Arancini (6)
Pumpkin & feta, Basil pesto, Parmesan snow

24.00
- 🚫

Crumbed Mozzarella
Roquette, Pickled onions, Garlic Creme

24.00
- 🚫

Parmesan Kumara
Twice cooked Kumara, Fries, Parmesan snow, Garlic Creme

20.00
- 🚫

Tacos (3)
Glazed Pork Belly, Popcorn Shrimp or Crispy Cauliflower, Tortilla, Roquette, Slaw, Sriracha Creme

20.00
- 🚫

BFC
Brooks Fried chicken, Roquette, Hot honey, Aioli, Sesame

20.00

SALADS

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Thai Beef
Seared marinated beef on a crispy noodle green salad

29.00
- 🚫

Chicken & Bacon
Chargrilled chicken & bacon on garden green salad with citrus dressing, garnished with kumara crisps

29.00
- 🌱

The Green Bowl
Marinated Tofu, mix of crisp greens, cabbage, carrots, edamame, crispy onions topped with seeds

29.00

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

BROOK CLASSICS

- 🚫

Roast of the Day Sml 27.50 Lrg 31.50
Served on seasonal roasted & steamed vegetables with lashings of gravy

37.00
- 🚫

Blue Cod
Served either beer battered or pan fried, served with fries, salad & housemade tartare sauce

37.00
- 🚫

Market Fish of The Day
Beer battered fish of the day served with fries, salad & housemade tartare sauce

31.00
- 🚫

Panko Crumbed Schnitzel
Beef or chicken, served with fries and salad topped with your choice of sauce (mushroom, pepper, gravy or garlic butter)

30.50
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Beef Nachos
Beef & bean mix on crunchy corn chips, grilled mozzarella topped with sour cream, jalapeño, sweet chilli & salsa

27.00
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Seafood Chowder
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

26.50
- 🚫

Pasta Of the day
Please ask our friendly staff for todays offerings, served with garlic bread

\$ POA

MAINS

- 🚫

Twice Cooked Pork Belly
Apple cider infused pork belly served with apple & vanilla puree, potato gratin, sauteed seasonal vegetables

38.00
- 🚫

New Zealand Lamb Shank
Slow cooked lamb shank served with truffle mashed potato, braised cabbage & sauteed vegetable melody

42.00
- 🚫

Chargrilled Venison
Served with Honey Glazed Carrots, Braised Cabbage, Seasoned Greens, Coated Cauliflower & Potato Gratin with Cocoa & Red wine Jus

42.00
- 🚫

Chicken Roulade
Sundried tomato and creamy basil chicken roulade wrapped in bacon served with Potato Gratin, Glazed Carrots, braised cabbage, Seasonal Greens

39.00
- 🚫

Seafood Selection
Prawn Cocktail, Chilli Prawn Skewer, Tangyang Squid, Popcorn shrimp served with fries and salad

32.00
- 🚫

Braised Wagyu Beef Cheeks
Southern Station Wagyu beef cheeks slowly braised, served on truffle mashed potato with sauteed seasonal vegetables

42.00
- 🚫

Oven Baked Salmon
Oven baked Salmon served with, Hollandaise, Wakame, Lemon & Herb Potato's, Sesame Edamame, Sweet Carrots, Crispy Cauliflower

41.00
- 🚫

Smokey Pork Ribs
Slow cooked 1/2 kilo Baby Back Pork Ribs glazed with our house-made rib sauce Served with duck fat potatoes & creamy coleslaw

36.00
- 🚫

Sizzling Mussels
1/2 Kilo Green lipped mussels with Chives, Chilli, & Garlic in a buttered white wine sauce served on wakame, with a side of duck fat potatoes and salad

38.00
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Lemongrass Snapper
Pan-seared Snapper, Fragrant Coconut & Lemongrass Emulsion, Wakame, Lemon & Herb Potato's, Sauteed vegetables

38.00

FROM THE CHARGRILL

All steaks are served with your choice of 2 sides and a sauce to choose from -
Creamy Mushroom, Creamy Pepper, Gravy, Garlic Butter

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250g Aged Grass Fed Sirloin

41.00
- 🚫

300g PNP Farms Marble Master Ribeye

55.00
- 🚫

The Butchers Cut
Please ask your server
Please allow 30 minute wait time this will be served Medium rare-Medium

POA
- Fries

-Roast Potato

-Mashed Potato

-Duck Fat Potatos (+\$2.00)
- Garden Salad

-House Slaw

-Steamed Vegetables

-Sauteed Vegetables (+\$2.00)

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

BURGERS

All Burgers are served with our seasoned fries



Wagyu Smash

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

31.00



Chicken

Buttermilk fried chicken or grilled chicken, bacon, lettuce, tomato, coleslaw housemade burger sauce Served on a Brioche bun

31.00



Vege

Grilled Halloumi, lettuce, tomato, caramelized onion, slaw, Chilli Mayo, Served on a Brioche Bun
Vegan option available
please talk to our staff

31.00

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 TEMTATIONS



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

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

Cheesecake

18.00

Please ask our friendly staff for todays offerings
Served with Chantilly Cream & Ice Cream



Sorbet

17.50

Orange & berry sorbet topped with berry compote, Raspberry, Coconut, Caramelized sugar shards



Chocolate Brownie

17.50

Double chocolate brownie, served with Fudge sauce, Raspberry coulis
Served with Chantilly Cream & Orange Sorbet

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



Chef's Choice

Please ask our friendly staff about our Chef's dessert of the day

\$ POA



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Gluten Free Available

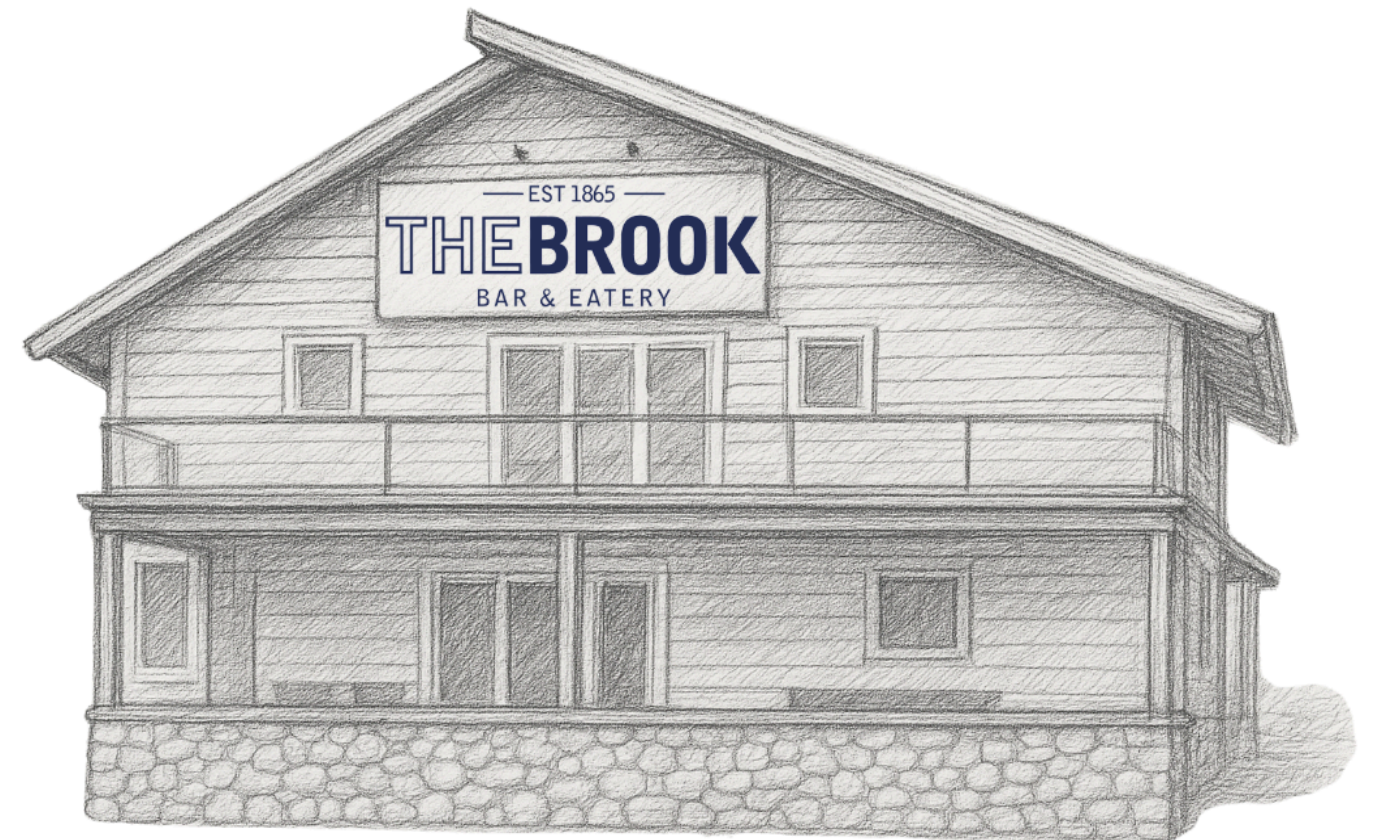


Vegan Option Available

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DINNER MENU

FROM 5PM DAILY



14 SOUTHBROOK ROAD
RANGIORA, 7400

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BOOKINGS@THEBROOKBAR.CO.NZ

WWW.THEBROOKBAR.CO.NZ



DOORDASH



Takeaways
Available