

# BROOKLANDSMENU

## Entrees & Starters

<b>Garlic Baguette</b>	8.0
<b>Chips</b>	8.0
with aioli, tomato sauce	
<b>Wedges</b>	9.0
with sweet chilli, sour cream	
<b>Add Bacon &amp; Cheese</b>	3.0
<b>Onion Rings</b>	8.0
with aioli	
<b>Squid Tentacles</b>	13.0
dusted in five spice, chilli jam	
<b>Dip &amp; Bread</b>	14.0
warm leek, bacon & cheese dip, toasted turkish bread	
<b>Pancake Pups</b>	14.0
pancake battered frankfurts, tossed in sugar, maple syrup	
<b>Honey Chicken</b>	15.0
deep fried, crispy wonton noodles	
<b>Bruschetta</b>	14.0
tomato, basil & feta or pan fried chorizo, kalamata olives, danish feta	
<b>Arancini</b>	15.0
blue cheese & chive arancini, rocket & parmesan salad, balsamic glaze	
<b>Spicy Cheese Balls</b>	14.0
three types of cheese, jalapenos, crumbed & fried, tomato aioli	
<b>Loaded Fries</b>	16.0
pulled pork, melted cheese, bacon, aioli	

## Burgers & Wraps

all burgers & wraps come with chips~ change any of these to a wrap instead	
<b>Beef &amp; Mushroom Burger</b>	22.0
waygu beef patty, grilled mushrooms, brie cheese, spinach, aioli, sour dough bun	
<b>The Lot Burger</b>	25.0
waygu beef patty, bacon, egg, cheese, tomato, lettuce, beetroot, bbq sauce	
<b>Chicken Foccacia</b>	22.0
charred chicken, roasted capsicum, eggplant, zucchini, red onion, feta, harrisa aioli, focaccia roll	
<b>Chilli Steak Wrap</b>	21.0
steak strips, jalapenos, spinach, red onion, avocado, sriracha sauce, aioli, toasted wrap	
<b>Pulled Pork Baguette</b>	23.0
spiced pulled pork, bbq sauce, coleslaw, toasted baguette	
<b>Steak Sandwich</b>	23.0
graziers steak, rocket, tomato, tasty cheese, tomato chutney, caramelised onion, ciabatta panini	

## Salads

<b>Chicken &amp; Prawn Salad</b>	24.0
poached chicken & prawns, lotus root, julienne carrot, chilli, peanuts, fresh mint, coriander, light fish sauce vinaigrette	
<b>Pork Belly Salad</b>	25.0
roast pork belly, coriander, bean sprouts, chilli, capsicum, snow peas, spring onion, mixed lettuce, light soy, sesame & ginger sauce	
<b>Chicken &amp; Brie Salad</b>	24.0
grilled chicken tenders, brie cheese, spinach leaves, asparagus, avocado, basil pesto aioli	
<b>Lamb Salad</b>	24.0
shredded lamb, rocket, cous cous, red onion, sundried tomatoes, pine nuts, feta, charred sweet corn, pumpkin, honey mustard dressing	

## Food Allergies

food allergies: please be aware that all care is taken when catering for special requirements. it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

## Public Holiday Surcharge

10% Surcharge applies on Public Holidays

## Main Meals

<b>**Signature Dish** Pork Belly</b>	27.0
roasted pork belly with crackle, roasted baby carrots, parsnip, beetroot, snow peas, cherry wine jus	
<b>Fish &amp; Chips</b>	24.0
grilled or battered barramundi fillets, chips, salad, tartare sauce	
<b>Chicken Parmy</b>	26.0
crumbed chicken breast, napolitana sauce, leg ham, mozzarella, chips, garden salad	
<b>Pot Pie</b>	22.0
see our specials for todays pie	
<b>Salmon Fillet</b>	29.0
grilled salmon fillet, skin on, medium rare, celeriac puree, asparagus, mango & peach salsa	
<b>Haloumi &amp; Watermelon</b>	22.0
grilled haloumi, watermelon, rocket, mint, green beans, toasted pita bread, pumpkin hummus, olive oil, fresh lemon	
<b>Home Made Gnocchi</b>	26.0
pan fried gnocchi with potato, garlic & spinach, chorizo, green peas, spinach, lemon	
<b>Lemon Chicken</b>	27.0
pan seared chicken scaloppini, creamy mash, sauteed spinach, lemon white wine sauce, cherry tomatoes	
<b>Prawn Pasta</b>	25.0
king prawns, EVOO, chilli, spinach, garlic, parmesan cheese	
<b>Pizza</b>	
<b>Three Little Pigs</b>	22.0
pork belly, bacon, ham, bbq sauce, mixed cheese	
<b>Chicken &amp; Chorizo</b>	23.0
chicken, chorizo, red onion, spinach, mushroom, roasted capsicum, napolitana sauce	
<b>Pepperoni</b>	20.0
pepperoni, napolitano sauce, mozzarella	
<b>Vegetarian Supreme</b>	19.0
capsicum, onion, olives, tomato, pineapple, mushrooms, napolitano sauce, mozzarella	
<b>Steaks</b>	
<b>Graziers Porterhouse 250g</b>	29.0
also known as sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction. known for its clean fresh flavour with no fatty after taste. "melt in your mouth"	
<b>Graziers Scotch Fillet 300g</b>	35.0
known as one of the better eating primal cut of beef, the scotch fillet will exceed eating expectations. "simply superb"	
<b>Graziers Rump 300g</b>	28.0
this classic primal cut is grain finished for 100 days and is full in flavour. aged to our specification with the supplier guarantee of ultimate flavour and tenderness. "full of flavour"	
your choice of the following sauces. garlic, mushroom, pepper, gravy or red wine jus	
chips & salad or mash & daily sides	
<b>Sides</b>	
<b>extra sauce, mushroom, pepper, garlic, red wine jus</b>	1.5
<b>aioli</b>	1.0
<b>daily sides</b>	6.0
<b>garlic prawns</b>	8.0
<b>homemade onion rings</b>	4.0
<b>mashed potato</b>	3.0
<b>turkish bread</b>	5.0
<b>side chips</b>	3.0
<b>bacon</b>	3.0
<b>egg</b>	2.0
<b>side wedges</b>	4.0



# BROOKLANDSMENU

## Seniors Meals

### Fish & Chips

grilled or battered barramundi, chips, salad, tartare sauce

15.0

### Grilled Salmon

100g salmon fillet, grilled, mashed potato, steamed vegetables, lemon

15.0

### Crumbed Calamari

fried calamari, salad, chips, tartare sauce

15.0

### Seniors Pasta

chicken, onion, garlic, mushrooms, cherry tomatoes, spinach, parmesan cheese

15.0

### Roast Beef

roasted beef, creamy mashed potato, steamed vegetables, gravy

15.0

### Bangers & Mash

beef sausages, creamy mashed potato, peas, gravy

15.0

### 150g Seniors Steak

graziers 150g scotch fillet, chips, salad, choice of sauce

15.0

### add a coffee or tea & dessert

pavlova, whipped cream, fresh strawberries

8.0

chocolate pudding, whipped cream, fresh strawberries



## Homemade Desserts

### Dessert Pizza

see our daily specials for todays dessert pizza

20.0

### Sticky Date Pudding

homemade sticky date pudding, butterscotch sauce, vanilla ice cream

9.0

### Chocolate Mousse

homemade chocolate mousse, praline, fresh cream, strawberries

9.0

## Breakfast ~ Saturday & Sunday 9-11am

### Toast

with butter, condiments

5.0

### Bacon & Egg Roll

fried egg, grilled bacon, hash brown

10.0

### Pancakes

fresh cooked pancakes, mixed berries, maple syrup

15.0

### Mushrooms On Toast

sautéed mushrooms, onions, roast tomatoes,

15.0

### Bacon & Eggs

bacon, poaches, scrambled or fried egg, toast

15.0

### Steak & Eggs

150g graziers scotch fillet, fried eggs, toast

19.0

### Eggs Benedict

poached eggs, leg ham, spinach, hollandaise sauce

18.0

### Brekkie Bruschetta

pan fried chorizo, red onion, mushroom, spinach, tomato, hollandaise sauce

19.0

### Big Breakfast

chipolata sausages, bacon, eggs, hash browns, grilled tomatoes, mushrooms, beans, toast

22.0

## Kids Breakfast

### Kids Bacon & Eggs

fried bacon, eggs scrambled, fried or poached, toast

10.0

### Kids Pancakes

homemade pancakes, maple syrup

10.0

### Kids Big Brekkie

bacon, egg, tomato, mushrooms, toast

10.0

## Tea & Coffee

### Iced Coffee Or Iced Chocolate

5.0

### Cappuccino Or Flat White

3.7

### Affogato

3.7

### Long Black

3.7

### Hot Chocolate

3.7

### Mocha

3.7

### Espresso

3.6

### Tea For One

3.5

english breakfast, earl grey, camomile, green, peppermint

## Public Holiday Surcharge

10% surcharge applies on public holidays

## Tap Beer

### Carlton Draught

4.6%

### Carlton Dry

4.5%

### Feral Hop Hog

5.8%

### Great Northern Lager

3.5%

### Hahn Super Dry 3.5%

3.5%

### Hahn Super Dry

4.6%

### Heineken

5.0%

### Kilkenny

4.3%

### James Squire 150 Lashes

4.2%

### Stella Artois

4.8%

### Swan Draught

4.5%

### Victoria Bitter

4.9%

### Yenda Hell

4.3%

## Tap Cider & Other

### Bulmers Apple Cider

4.7%

### Canadian Club & Dry

4.8%

## White Wine

### Franklin Tate Estates Chardonnay

7 28

Margaret River

### Oyster Bay Chardonnay

40

Marlborough

### Baily & Baily Classic Dry White

6 24

Australia

### Villa Maria Private Bin Pinot Gris

40

NZ

### South Island Sauvignon Blanc

7 28

Marlborough

### Toi Toi Sauvignon Blanc

7.5 30

Marlborough

### Stella Bella Skuttlebutt Sauvignon Blanc

38

Margaret River

### Franklin Tate Estates SBS

7 28

Margaret River

### Catching Thieves SSB

32

Margaret River

### West Cape Howe SSB

36

Great Southern

### Brown Brothers Moscato

8.5 34

Victoria

## Red Wines

### Stella Bella Skuttlebutt Rose

6.8 33

Margaret River

### Franklin Tate Estates Cabernet Merlot

7 28

Margaret River

### Cow Bombie Cabernet Merlot

32

Margaret River

### Wirra Wirra Church Block Cabernet Sauvignon Shiraz

44

McLaren Vale

### Jamiesons Run Limestone Coast Cabernet

7.5 32

Limestone Coast

### Franklin Tate Estates Shiraz

7.5 30

Margaret River

### Penfolds Koonunga Hill Shiraz

32

South Australia

### Yering Station 'Little Yering' Pinot Noir

7 35

Yarra Valley

## Sparkling Wines

### Zonin Prosecco

6.5 26

Veneto