

STARTERS

SOUP OF THE DAY (agf) w bread & butter	6.0	PORK DUMPLINGS w chilli soy sauce	1/2 doz 10.0 / doz 16.0
GARLIC BREAD add cheese +1.0 add cheese & bacon +2.0	7.0	LEMON PEPPER SQUID (gf) flash fried squid, lemon & aioli	14.0
TRIO OF BRUSCHETTA basil & cherry tomatoes, sautéed mushrooms & guacamole, Persian fetta w balsamic glaze gluten free option +2.0	14.0	BUFFALO CHICKEN WINGS (gf) w ranch dressing	14.0

PASTA

FETTUCCINE CARBONARA onion, bacon, garlic, butter, white wine, parsley, parmesan & cream	21.0	GNOCCHI AL PESTO (n) home-made gnocchi, chicken, basil pesto, garlic, butter, spinach, white wine, roasted cashews, truffle oil & parmesan	26.0
SPAGHETTI ALLA PESCATORE prawns, scallops, squid strips, diced flounder, marinara mix, garlic, butter, Napoli sauce & basil	32.0	GF options available extra +2.0	

BURGERS

BROOK BURGER char-grilled beef patty, brioche bun, bacon, lettuce, tomato relish, pickles, aioli, cheddar cheese w chips	22.0
FRIED CHICKEN BURGER buttermilk fried chicken, guacamole, bacon, brioche bun, slaw, roasted capsicum aioli, cheddar cheese w chips	23.0
GF options available extra +2.0	

WOKS & PANS

BUTTER CHICKEN (agf,n) marinated chicken thigh fillets, cooked in home-made creamy & tomato-based sauce w rice & roti bread	22.0
CHICKEN & MUSHROOM RISOTTO (gf) porcini mushrooms, onion, arborio, chicken, butter, garlic, stock, spinach, basil, truffle oil & parmesan	24.0
JAJANGMYEON (agf) garlic, chilli, udon noodles, stir fry vegetables w black bean sauce	
w beef	24.0
w chicken	25.0

FROM THE GRILL steaks served w chips & salad or chat potatoes & vegetables w your choice of sauce

300gm PORTERHOUSE (gf)	38.0	STEAK SANDWICH chargrilled scotch fillet, tomato relish, iceberg lettuce, bacon, caramelized onion, BBQ sauce, cheddar cheese in a toasted Turkish roll w chips gluten free option +2.0	22.0
250gm SCOTCH FILLET (gf)	36.0	Steak Topper (gf) creamy garlic prawns +8.0	
sauce options: mushroom, green & pink pepper, traditional gravy, garlic & herb butter			

PUB CLASSICS

TRADITIONAL CAESAR SALAD (agf) cos lettuce, garlic croutons, parmesan, bacon, caesar dressing, anchovies & poached egg add chicken +4.0	21.0	BEER BATTERED FISH (agf) grilled or battered w tartare, chips & salad	25.0
CHICKEN PARMA (agf) chicken breast schnitzel, ham, napoli, melted three cheese mix w chips & salad	26.0	LEMON PEPPER SQUID (agf) flash fried w lemon, garlic aioli, chips & salad	24.0
CHICKEN SCHNITZEL (agf) crumbed chicken breast w lemon, chips & salad	24.0	GRILLED BARRAMUNDI (agf) w lemon caper butter sauce, chat potatoes & seasonal vegetables	32.0

SIDES

CHIPS (gf)	5.0	BOWL OF VEGETABLES (gf)	7.0
SEASONED WEDGES	7.0	STEAMED RICE (gf)	3.0

(vg) vegan, (v) vegetarian, (vo) vegetarian option, (df) dairy free, (gfo) gluten free option, (gf) gluten free, (n) nuts.
Please note: we make every effort to ensure these meals are gluten free, but our busy kitchen cannot guarantee they are allergen free
Public holiday surcharge 10% Surcharge applies to all food items on public holidays

FOOD ALLERGIES: Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds,
wheat flour, eggs, fungi, soy, lupin 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

Please turn over for kids, dessert
& vegan menus



Kids Menu / 10.0

All kids meals come with a drink
or ice cream (gfo)

FISH & CHIPS (agf)
CHICKEN NUGGETS w chips
CHICKEN SCHNITZEL (agf) w chips
CHICKEN PARMIGIANA (agf) w chips
CHEESEBURGER w chips
CARBONARA

Dessert Menu

SUMMER SORBET 12.0
raspberry sorbet, mango sorbet, lemon sorbet,
passionfruit pulp & fresh berries

STICKY DATE PUDDING 9.0
w butterscotch sauce & ice cream

COFFEE & CAKE 10.0
see cake display

Vegan Menu

STARTERS

SOUP OF THE DAY (agf) 6.0
w bread & olive oil

GARLIC BREAD 7.0

MAC & CHEESE BITES 14.0
w roasted capsicum aioli

DIRTY FRIES (gf) 12.0
fries, w pulled BBQ jackfruit, chilli sauce & garlic sauce

TRIO OF BRUSCHETTA 13.0
basil & cherry tomatoes, sautéed mushrooms
& guacamole w balsamic glaze
gluten free option +2.0

MAINS

RISOTTO (gf) 22.0
porcini mushrooms, onion, arborio, white wine, garlic,
truffle oil, spinach, stock w balsamic cherry tomatoes,
basil & nutritional yeast

EGGPLANT SCHNITZEL (gf) 25.0
w home-made tomato sauce, yeast flakes, chips & salad

BLACK BEAN & SOY NOODLES (gf) 22.0
soy chunks, garlic, chilli, soba noodles, stir fry vegetables
& black bean sauce
add tofu +3.0

PROTEINACEOUS SALAD (gf,n) 22.0
kale, roasted brussel sprouts, spinach, fried chickpeas,
lemon mustard mayo dressing, almond flakes & balsamic glaze

PULLED JACK FRUIT BURGER 21.0
w slaw, roasted capsicum aioli, burger bun & chips

DESSERT

BANANA FRITTER BITES (gf) 14.0
w choco-coco sauce

SEE OUR CAKE DISPLAY FOR WEEKLY SPECIALS



Contactless Ordering:

STEP 1: open camera app on a smartphone
STEP 2: hover the camera over the QR code
STEP 3: follow the link to order & pay

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