

# Starters

<b>Garlic Bread (GFA)</b>	<b>\$8.50</b>
Crunchy bread with lashings of housemade garlic butter	
<b>Vegetarian Spring Rolls (V)</b>	<b>\$10.00</b>
Served with housemade chilli jam	
<b>Breads &amp; Dips</b>	<b>\$14.00</b>
A selection of warmed breads with dips	
<b>Salt 'n' Pepper Calamari (GFA)</b>	<b>\$14.00</b>
Crispy calamari served with housemade aioli	
<b>Beef Skewers (GF)</b>	<b>\$14.00</b>
6 beef skewers served with housemade satay sauce	
<b>Creamy Seafood Chowder</b>	<b>\$16.00</b>
Fully loaded with seafood including prawns & in house smoked fish served with sourdough	

# Salads

<b>Chicken and Bacon Salad (GF)</b>	<b>\$18.00</b>
Tossed fresh salad with grilled chicken breast and bacon, garnished with tomato & kumara chips.	
<b>Thai Beef Salad</b>	<b>\$18.00</b>
Tossed fresh salad with crispy noodles, flash fried thai beef garnished with tomato	

# Grill

<b>300gm Sirloin (GFA)</b>	<b>\$32.00</b>
Silver Fern Reserve beef sirloin cooked to your liking	
<b>400gm Ribeye (GFA)</b>	<b>\$34.00</b>
Premium quality beef ribeye cooked to your liking	
<b>Lamb Rump (GFA)</b>	<b>\$32.00</b>
New Zealand lamb rump accompanied with homestyle mint sauce	
<b>Crispy skin salmon (GFA)</b>	<b>\$32.00</b>
Marlborough salmon served with Hollandaise sauce	

**All grill options are served with your choice of:**

Golden fries, Creamy mash potato or Roast potato

**Also a choice of:** House salad, Seasonal vegetables or Crunchy slaw

# The Brook Classics

## Nachos(GF)

\$16.00

House made beef mince & bean mix served on crunchy corn chips, topped with sour cream, sweet chilli, jalapenos & salsa

## Brook Roast (GFA)

15.00 (sml) 20.00 (lge)

Homestyle roast meat with seasonal vegetables, roast vegetables and lashings of house gravy

## Vege Filo (V)

\$20.00

Stuffed with spiced pumpkin, spinach, cashew nuts and cream cheese served with a capsicum and apricot chutney

## Seafood Selection

\$25.00

Blue cod, squid, tempura prawns and popcorn shrimp served with fries, salad and house made tartare sauce

## Blue Cod (GFA)

\$20.00 (sml) \$30.00 (lge)

Chatham Island blue cod, served with either beer battered or pan fried, with salad, fries and house made tartare sauce

## Chicken Schnitzel

\$25.00

Panko crumbed chicken breast served with fries and salad

## Burgers (GFA) \$20.00

<b>Beef</b>	Beef patty with bacon, cheese, iceberg lettuce, tomato and crispy onion rings dressed with aioli
<b>Chicken</b>	Grilled chicken breast with bacon, cheese, iceberg lettuce, tomato and crispy onion rings dressed with peri peri mayo
<b>Pork Belly</b>	Pork belly with bacon, cheese, iceberg lettuce, tomato and crispy onion rings dressed with barbeque sauce and beetroot chutney
<b>Fish</b>	Battered blue cod with cheese, iceberg lettuce, tomato and crispy onion rings dressed with tartare sauce

## Extra sides

Golden fries	\$4.00	Fried egg	\$ 2.00 (1)	\$4.00 (2)
Onion rings	\$6.00	House salad	\$5.00	
House slaw	\$5.00	Seasonal veg	\$5.00	
Seasonal wedges	\$6.00	Garlic prawns (6)	\$6.00	
Extra sauces	\$2.00-\$6.00	Sautéed mushrooms & thyme	\$6.00	