

the brook
BAR & BISTRO 

P: 6296 5699 | Find us on:  
thebrookbarandbistro.com.au

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STARTERS

GARLIC BREAD BITES (V/GFO) Crunchy French Baguette, Confit Garlic & Parsley Butter, EVOO, Balsamic Glaze ADD: Cheese - 3	13
SALT & PEPPER SQUID (GFO) Jalapeño & Herb Aioli, Lemon (l)	22
PORK BELLY BITES (GFO) Korean Gochujang Glaze, Pickled Ginger, Chilli, Sesame Seeds	23
LOADED CHIPS (GFO/VO) Smokey Chips, Bacon, Cheese, Aioli, Texas BBQ Sauce, Jalapeños, Pickled Red Onion ADD: Pulled Beef Brisket - 8	18
BOEREWORS (GFO) Chargrilled Cheesy Boerewors, Tortilla, Cornichons, Chakalaka	25
STICKY CHICKEN WINGS Your choice of Texas BBQ or Louisiana Hot Sauce, with Ranch Dipping Sauce	22
HOT HONEY LAMB RIBLETS Hot Honey BBQ Glaze, Pickled Red Onion	24
CHICKEN SKEWERS (GF/N) House Made Satay Sauce, Peanuts, Fried Shallots, Cucumber, Lemon	24
OUR FAMOUS COB LOAF (V) 3 Cheese & French Onion Dip, Crunchy Sourdough Cob, Croutons, Water Crackers ADD: Bacon - 4	25

SMALL PLATES

TACOS (3) (GFO) Flour Tortilla, Iceberg Lettuce, Pickled Red Onion, Jalapeños, Chipotle Aioli CHOOSE ONE OF THE FOLLOWING: Buttermilk Fried Chicken Pulled Beef Brisket	25
THE BROOK CHEESEBURGER (GFO) Beef Patty, American Cheese, Dill Pickles, BS Burger Sauce, Iceberg Lettuce, Brioche Bun, Onion Rings ADD: Chips - 5	20
CHICKEN & AVO BLT (GFO) Herbed Chicken Breast, Bacon, Avocado, Tomato, Cos Lettuce, Tomato Relish, Smoked Aioli ADD: Chips - 5	24
NAM JIM PRAWNS Nam Jim Butter Sauce, Rice, Coriander, Lemon (l)	26
MUSHROOM PARMAGANA (V/GF) Portobello Mushroom, Napoli Sauce, Fior Di Latte, Confit Cherry Tomatoes, Grilled Asparagus, Pomegranate Glaze	20

BULLY BUTCHER

TRADITIONAL MEAT MERCHANTS

GRILL

ALL STEAKS SERVED WITH CHIPS, HOUSE SALAD & YOUR CHOICE OF SAUCE

PORTERHOUSE (GFO)

280GM Black Angus MSA
Beef Porterhouse

45

EYE FILLET (GFO)

220GM Black Angus MSA
Beef Fillet

49

RIB EYE (GFO)

500GM Black Angus MSA
Beef Rib Eye

69

THE LAMB PLATE (GFO)

Chargrilled Lamb Loin Chops,
Spiced Kofta, Rosemary & Lamb
Sausage, Summer Vegetables,
Red Wine Jus

55

PERI PERI CHICKEN (GFO)

38

Chargrilled Boneless Maryland
Pieces, Peri Peri Chips, House Salad,
House Made Peri Peri Sauce,
Charred Lemon

ADD: Creamy Garlic Prawns (l) - 9

SWAP TO: Mash and Veg - 5

MAIN COURSE

BABY BACK PORK RIBS (GFO)

Full Rack of Pork Ribs, Texas BBQ Glaze,
Slaw, Chips

48

NASI GORENG (GF/VO/N)

32

Egg Fried Rice, Chicken Skewers,
House Made Satay Sauce, Fried Egg,
Shrimp Sambal, Peanuts, Crispy Shallots,
Prawn Crackers, Cucumber, Tomato

CHICKEN SCHNITZEL (GFO)

Herb Butterflied Chicken Schnitzel,
House Salad, your choice of Sauce, Chips

32

AVOCADO CAESAR SALAD (V/GFO)

25

Cos Lettuce, Soft Boiled Egg, Avocado,
Bacon, Caesar Dressing, Croutons, Parmesan
ADD: Chicken - 7 | Prawns (l) - 9 | Anchovies - 3

CHICKEN PARMIGIANA (GFO)

Italian Herb Crumbed Chicken Breast, Napoli Sauce,
Ham, Mozzarella, House Salad, Chips

32

VIETNAMESE NOODLE BOWL (V/GFO/VGNO/N)

26

Rice Vermicelli Noodles, Pickled Carrots,
Bean Sprouts, Cucumber, Mint, Coriander,
Chilli, Peanuts, Vegetable Spring Rolls,
Fried Shallots, Sweet & Tangy Dressing
ADD: Chicken - 7 | Pork Belly - 8
Beef - 9 | Prawns (l) - 9

LAMB CUTLETS (GF)

Rosemary & Garlic Lamb Cutlets Served Medium,
Mash, Broccolini, Baby Carrots, Red Wine Jus

45

CHORIZO & VEGETABLE COUS COUS (VO/N)

25

Spanish Chorizo, Cous Cous, Pumpkin,
Capsicum, Zucchini, Red Onion, Green Olives,
Spiced Chickpeas, Toasted Pistachios,
Dukkah, Honey Mustard Dressing
ADD: Chicken - 7 | Pork Belly - 8
Beef - 9 | Prawns (l) - 9

BARRAMUNDI & PRAWNS (GFO)

Pan Seared WA Barramundi, Prawns, Asparagus,
Vietnamese Noodles, Pickled Red Onion,
Crispy Shallots, Prosciutto Dust, Lemon (M)

42

FISH & CHIPS (GFO – GRILLED)

Beer Battered Fish Fillet, House Salad,
Pickled Onions, Tartare Sauce, Chips, Lemon (M)

30

SPANISH LINGUINE (GFO)

Marinated Prawns, Spanish Chorizo, Nduja, EVOO,
Red Onion, Cherry Tomatoes, Green Olives,
Garlic, Fresh Basil, Shaved Parmesan (l)

34

SIDES	CHIPS (GFO) Tomato Sauce	13
	WEDGES Sour Cream, Sweet Chilli Sauce	14
	ONION RINGS Texas BBQ Sauce	14

SAUCE IT UP

- Mushroom - Pepper	- Garlic Sauce - All additional sauce - 4	Gravy	ALL SAUCES ARE GLUTEN FREE
GF - Gluten Free GFO - Gluten Free Option V - Vegetarian VO - Vegetarian Option VGN - Vegan VGNO - Vegan Option N - Contains Nuts Meals may contain traces of nuts & gluten. If you have food allergies, please notify staff. Seafood Origin: Australia (A) Imported (l) Mixed (M)			

BURGERS & SANDWICHES			
STEAK SANDWICH (GFO) Seasoned Porterhouse, Swiss Cheese, Sundried Tomato & Basil Sauce, Roquette, Tomato, Aioli, Onion Jam, Toasted Sourdough, Chips	32	CHICKEN BANH MI Char Sui Chicken, House Made Vietnamese Pâté, Kewpie Mayo, Pickled Carrots, Cucumber, Chilli, Coriander, Hoisin Glaze, Fried Shallots, Baguette, Chips	26
OKLAHOMA BACON DELUXE (GFO) Double Beef Patty, American Cheese, Bacon, Grilled Onion, Dill Pickles, BS Burger Sauce, Iceberg Lettuce, Brioche Bun, Chips	29	BEYOND BURGER (GFO/VGNO) Plant Based Meat Patty, Grilled Onion, American Cheese, BS Burger Sauce, Tomato, Iceberg Lettuce, Dill Pickles, Brioche Bun, Chips	27
LOUISIANA PINEAPPLE CHICKEN BURGER (GFO) Crispy Cajun Chicken Breast, Grilled Pineapple, Louisiana Hot Sauce, BS Burger Sauce, Red Onion, Jalapeños, Roquette, Brioche Bun, Chips	28	BURGER OF THE MONTH (GFO) Ask our friendly staff for this month’s burger	
ADD ONS: Bacon - 4 Egg - 2 Extra Beef Patty - 6 Cheese - 3 GF buns - 3.5			

PIZZAS

MARGHERITA (V) Fresh Tomato Sauce, Fior Di Latte, Roasted Cherry Tomatoes, Fresh Basil	23	PUMPKIN & FETA (V/N) Garlic & Rosemary EVOO, Fior Di Latte, Honey Roasted Pumpkin, Feta, Red Onion, Pinenuts, Roquette, Pomegranate Glaze	26
CHICKEN SUPREME Fresh Tomato Sauce, Fior Di Latte, Herb Chicken, Mushrooms, Red Onion, Roasted Capsicum, Olives	28	LAMB & ROSEMARY Garlic & Rosemary EVOO, Roasted Lamb, Fior Di Latte, Caramelized Onion, Feta, Roasted Capsicum, Minted Yoghurt, Roquette	28
MEAT LOVERS Fresh Tomato Sauce, Fior Di Latte, Pork Belly, Bacon, Ham, Red Onion, Texas BBQ Drizzle	29	All bases are freshly house made Gluten Free base - 4 Vegan Cheese - 3	
HOT-HONEY HAWAIIAN Fresh Tomato Sauce, Fior Di Latte, Maple Roasted Ham, Pineapple, Hot Honey Glaze	27		

FOR THE KIDS	
12 YEARS & UNDER ONLY	
INCLUDES MEAL & JUICE BOX	
CHICKEN NUGGETS & CHIPS	15
FISH & CHIPS (Grilled or Battered) (M)	15
CHEESEBURGER & CHIPS	15
HAM & PINEAPPLE PIZZA	15
NAPOLI PASTA	15
KIDS ICE-CREAM CUP	3
Gluten Free options available	

DESSERT	
STICKY DATE & BRANDY PUDDING (N) Brandy Caramel Sauce, Walnut Crumble, Vanilla Ice Cream, Fresh Strawberry	17
APPLE CIGARS (N) Puff Pastry, Baileys Custard, Vanilla Ice Cream, Fresh Strawberry, Pomegranate Glaze, Roasted Almonds, Coconut	18
MANGO PANNA COTTA (GF/N) Roasted Pecan, Fresh Mango Compote, Fresh Strawberry, Pomegranate	17
DUBAI CHOCOLATE SUNDAE (GFO/N) Vanilla Ice Cream, Pistachio Cream, Belgian Chocolate Sauce, Crushed Pistachios, Whipped Cream, Kataifi Pastry	17
TRIO OF SORBET (GF) Chefs selection of Sorbets, please ask our staff for today’s selection	12