

BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER



@thebrookpointcook



thebrookpointcook

THE BROOK
POINT COOK



**WOULD YOU BE
KIND ENOUGH TO
LEAVE US A
GOOGLE REVIEW?**

It only takes a few minutes!
Just scan the QR code and leave
us some feedback.

THANK YOU

MENU INFORMATION

*(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan,
(gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts,
(e) egg, (s) seafood, (l) legume*

Seafood origins:

(i) imported, (a) australian, (m) mixed

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

15% Surcharge applies to all 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.*

ENTRÉE

GARLIC BREAD (4PCS) (v)	9.0
<i>add cheese / + 2.0</i>	
<i>add bacon & cheese / +3.0</i>	
SOUP OF THE DAY	12.0
w bread & butter	
VEGETABLE SPRING ROLLS (5PCS) (vg)	12.0
w plum sauce	
CHICKEN & MUSHROOM DUMPLINGS	10.0 ^{6PCS} 18.0 ^{12PCS}
LEMON PEPPER CALAMARI (gf,df,s,i)	16.0
w aioli	
SOUTHERN FRIED TENDERS (4PCS)	15.0
w slaw & chipotle mayo	
BRUSCHETTA (3PCS) (v,avg,e,d)	15.0
traditional style bruschetta topped w feta cheese & balsamic glaze	

BURGERS

CHEESEBURGER (d)	22.0
beef patty, milk bun, cheese, caramelised onion, pickles, burger sauce & chips	
BROOK BURGER (d,e) SIGNATURE DISH	27.0
beef patty, milk bun, bacon, cheese, tomato, egg, tomato relish, aioli, pickles & chips	
STEAK SANDWICH (d) SIGNATURE DISH	29.0
char-grilled rump, tomato relish, caramelised onion, bacon, cheddar cheese, lettuce, bbq sauce, rustic panini & chips	
SOUTHERN FRIED CHICKEN BURGER (d)	26.0
milk bun, coleslaw, smashed avo, chipotle mayo, cheese & chips <i>grilled chicken breast swap available</i>	
CHICKPEA BURGER (v,avg,l)	24.0
chickpea & lentil patty, vegan cheese, onion, tomato, lettuce, tomato relish, vegan burger bun & sweet potato fries	

ADD

add extra beef patty / +6.0

add extra southern fried chicken / +7.0

add bacon / +3.0

add egg / +2.0

add cheese / + 1.0

PARMAS

SCHNITZEL with choice of mushroom, pepper & gravy	29.0
ORIGINAL (d) crumbed chicken breast, ham, napoli & cheese	31.0
TEXAN (d) crumbed chicken breast, napoli, bacon, ham, caramelised onion, smokey bbq sauce & cheese	33.0
MEXICAN (d) crumbed chicken breast, salsa, corn chips, jalapenos, cheese, smashed avo & sour cream	33.0
HAWAIIAN (d) crumbed chicken breast, ham, napoli, pineapple & cheese	32.0
SWISS (d) crumbed chicken breast, creamy garlic mushroom sauce & swiss cheese	31.0
AUSSIE (d,e) crumbed chicken breast, smokey bbq sauce, bacon, fried egg & cheese	32.0
VEGAN (vg) plant based schnitzel, napoli & vegan shredded cheese	31.0
CARBONARA (d) crumbed chicken breast, cheese & creamy bacon garlic sauce on top	31.0

All served with chips and house salad

Substitute any schnitzel for plant based schnitzel

GRILL

300gm PORTERHOUSE (gf) 44.0
cooked to your liking w chips, salad & sauce of choice

400gm RIB EYE (gf) 55.0
cooked to your liking w chips, salad & sauce of choice

sauce options: gravy (gf,d), pepper sauce (gf,d),
garlic butter (gf,d), mushroom sauce (gf,d), hollandaise (d,e)

ADD

add creamy garlic prawns (gf,d,s,i) / +10.0

add lemon pepper calamari (gf,df,s,i) / +8.0

add egg (gf,e) / +2.0

MAINS

CHICKEN SCALOPINI <i>(d,gf)</i> SIGNATURE DISH	34.0
breast fillet, creamy garlic mushroom sauce w creamy mash potato & seasonal greens	
NASI GORENG <i>(s,e,i)</i> SIGNATURE DISH	27.0
homemade nasi sauce, prawns, chicken, rice, asian vegetables, cucumber, tomatoes, topped w crispy shallots, fried egg & fresh chilli	
LINGUINI PESCATORE <i>(agf,s,d,i)</i> SIGNATURE DISH	34.0
pan seared medley seafood, napoli, rocket, garlic, parmesan cheese & fresh chilli	
CHICKEN & MUSHROOM RISOTTO <i>(gf,av)</i>	28.0
breast fillet, trio of mushrooms, rice, spinach, white wine cream sauce & parmesan	
CHICKEN STIRFRY	28.0
asian vegetables, garlic, hokkien noodles & homemade stir-fry sauce	
BOLOGNESE	25.0
traditional beef bolognese w parmesan	
BEER BATTERED BARRAMUNDI <i>(gf,df,s,i)</i>	29.0
w chips, salad & tartare	
LEMON PEPPER CALAMARI <i>(gf,df,s,i)</i>	29.0
w chips, salad & aioli	
SALMON FILLET <i>(gf,s,d,e,i)</i>	34.0
w mashed potato, seasonal vegetables & hollandaise	
GARLIC & CHILLI PRAWNS <i>(gf,d,s,i)</i>	34.0
pan seared prawns, white wine, creamy chilli & garlic sauce, served on top of rice & seasonal vegetables on side	
ROAST OF THE DAY <i>(gf)</i>	31.0
w seasonal roasted & steamed vegetables & gravy	

SEASONAL DISHES



LAMB SHANKS <i>(d)</i> w creamy mash potato & vegetables	40.0
PORK BELLY cider braised cabbage & roasted chat potatoes	33.0
CHICKEN KATSU CURRY mild curry, w rice, pickled daikon & carrot	27.0
BEEF & GUINNESS PIE w creamy mash potato, peas & gravy	30.0
PEARL COUSCOUS & ROASTED VEGETABLE SALAD <i>(n,vg)</i> medley roasted vegetables tossed with pearl couscous, rocket, almond flakes & avocado dressing	25.0
CHOC RASPBERRY LAVA CAKE decadent chocolate cake w a raspberry centre	14.0
BANANA FRITTER w ice cream & maple syrup	12.0

VEGAN

ENTREÉS

GARLIC BREAD (3PCS)	9.0
BRUSCHETTA (3PCS)	15.0
VEGETABLE SPRING ROLLS (5PCS) w plum sauce	12.0

MAINS

PARMA plant-based schnitzel, napoli, vegan shredded cheese w chips & salad	31.0
RISOTTO (<i>agf</i>) garlic, peas, seasonal vegetables, trio mushrooms, spinach, napoli, rice, white wine, nutritional yeast	24.0
CHICKPEA BURGER chickpea & lentil patty, vegan cheese, onion, tomato, lettuce, tomato relish, vegan burger bun & sweet potato fries	24.0
TOFU NASI GORENG (<i>gf</i>) wok fried tofu, homemade nasi sauce, asian vegetables, rice, cucumber, tomatoes, topped w crispy shallots, fresh chilli	21.0
TOFU STIRFRY asian vegetables, garlic, tofu, hokkien noodles, homemade stir-fry sauce & fried shallots	24.0
PENNE (<i>n,gf</i>) sauteed seasonal vegetables, trio mushrooms, garlic, peas, spinach, napoli, penne, pine nuts & nutritional yeast	23.0
PEARL COUSCOUS & ROASTED VEGETABLE SALAD (<i>n</i>) medley roasted vegetables tossed with pearl couscous, rocket, almond flakes & avocado dressing	25.0

SALADS

LAMB SALAD (gf,n,d) 30.0
char grilled lamb, baby spinach, rocket, roast pumpkin,
pomegranate, feta & pine nuts w greek yoghurt

CHICKEN CAESAR SALAD (gf,d,e,s,i) 26.0
cos lettuce, gf croutons, bacon, parmesan, anchovies,
home-made caesar dressing, poached egg, grilled chicken
add extra anchovies (l) / +1.0

ADD *add chicken / +6.0*
 add feta / +3.0
 add lemon pepper calamari (i) / +8.0
 add bacon / +2.0

SIDES

CHIPS (gf,vg) w tomato sauce 10.0

SWEET POTATO FRIES (avg,gf,d) 12.0
w crumbled feta, & chipotle mayo

CREAMY MASH POTATO (gf,d) 8.0

ROASTED VEGETABLES 12.0

WEDGES 12.0
w sweet chilli & sour cream

KIDS

\$15 KIDS MEALS - for kids 12 and under

All kids meals come with an ice cream

Kids dessert upgrade available +2.50 - see cake fridge for options

CHICKEN NUGGETS (6) w chips

CHEESEBURGER (d) w chips

FISH (df,gf,s,i) w chips

CALAMARI (gf,df,s,i) w chips

LINGUINI BOLOGNESE (agf,d) w parmesan

MARGHERITA PIZZA (d,v)

ROAST OF THE DAY w roast vegetables & gravy

ADD

Add serve of veg +2.0

Add kids soft drink +2.5

Add kids juice +3.5

SENIORS

Available 7 days Lunch & Dinner

1 Course \$19.0 / 2 Course \$24.0 / 3 Course \$27.0

No further discounts apply

ONLY
AVAILABLE UPON
PRESENTATION
OF VALID
SENIORS CARD

STARTERS

SOUP OF THE DAY

GARLIC BREAD (2PCS) (v) w cheese / +2.0

PRAWN SPRING ROLLS (4 PCS) (i) w plum sauce

MAINS

LEMON PEPPER CALAMARI (gf,df,s,i)
lemon pepper calamari w chips, salad & aioli

FISH & CHIPS (gf,df,s,i)
beer battered barramundi, chips, salad & lemon wedge

CHICKEN SCHNITZEL
crumbed chicken breast, served w chips, salad & lemon wedge

CHICKEN PARMA (d)
crumbed chicken breast, ham, napoli, cheese, chips & salad

CHICKEN STIRFRY (agf)
asian vegetables, chicken, garlic, hokkien noodles & homemade stir-fry sauce

LINGUINI BOLOGNESE
traditional style bolognese w parmesan

MUSHROOM RISOTTO (gf,v,d)
trio of mushrooms, rice, spinach, white wine cream sauce & parmesan

CAESAR SALAD (e,s,d,gf,i)
cos lettuce, gf croutons, bacon, parmesan, anchovies,
home-made caesar dressing & poached egg

ROAST OF THE DAY
w seasonal roasted & steamed vegetables, & gravy

NASI GORENG (e,agf)
homemade nasi sauce, chicken, rice, asian vegetables
w crispy shallots & fried egg

SENIORS

Available 7 days Lunch & Dinner

1 Course \$19.0 / 2 Course \$24.0 / 3 Course \$27.0

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PREMIUM SENIORS MAINS

CHICKEN MUSHROOM RISOTTO (gf,v,d) **add \$5.0**

chicken, trio of mushrooms, rice, spinach, white wine cream sauce & parmesan

180gm PORTERHOUSE (gf) **add \$8.0**

cooked to your liking w chips, salad & sauce of choice

CHICKEN CAESAR SALAD (gf,d,e,s,i) **add \$5.0**

cos lettuce, gf croutons, bacon, parmesan, anchovies, home-made caesar dressing & poached egg

GARLIC & CHILLI PRAWNS (gf,d,s,i) **add \$4.0**

pan seared prawns, white wine, creamy chilli & garlic sauce, served on top of rice & seasonal vegetables on side

HAWAIIAN PARMA (d) **add \$3.0**

crumbed chicken breast, ham, napoli, pineapple & cheese w chips & salad

LAMB SHANK **add \$8.0**

w creamy mashed potato & seasonal vegetables

DESSERTS

STICKY DATE PUDDING w ice cream

PAVLOVA (gf) w berry coulis & cream

CAKE OR DESSERT UPGRADE
see our cake display +4.0

CAKES

LEMON MERINGUE (e,d) baked lemon curd in a pastry shell w meringue	14.0
STICKY DATE PUDDING date cake w butterscotch sauce & vanilla ice cream	14.0
HOMEMADE APPLE CRUMBLE w ice cream	9.0
CHOCOLATE MOUSSE w whipped cream	9.0
CHURROS w cinnamon sugar, chocolate sauce & ice cream	14.0

BROWNIES

MARZ	8.0
TRIPLE CHOC	8.0
ROCKY ROAD	8.0
NUTELLA	8.0

COFFEE & CAKE	14.0
COFFEE & BROWNIE	10.0

add ice cream to any cake or brownie / +1.0

please see our cake fridge for full range of cakes & brownies available

THE CAFÉ

AFFOGATO	7.0
espresso over icecream	
add Baileys, Kahlua, Frangelico, Jameson or Butterscotch Schnapps / +8.0	
LIQUEUR COFFEE	14.0
espresso w cream & your choice of Jameson, Kahlua or Baileys	
ST REMIO COFFEE	5.0
espresso	
cappuccino	
café latte	
long black	
short macchiato	
long macchiato	
hot chocolate	
full cream, skim, almond, soy, lactose free & oat milk available	
ST REMIO TEA	4.5
english breakfast	
earl grey	
peppermint	
chamomile	
green	
lemon & ginger	
MILKSHAKES	7.5
chocolate	
strawberry	
caramel	
blue heaven	
banana	
vanilla	