

**THE BROOK**  
POINT COOK

# BISTRO MENU

WHEN YOU'RE READY  
PLEASE ORDER  
AT THE COUNTER



## 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.

### **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.

# SNACKS

GARLIC BREAD (v) 9.0  
**add cheese / + 2.0**  
**add bacon & cheese / +3.0**

SOUP OF THE DAY 12.0  
w bread & butter

MAC & CHEESE CROQUETTES (v,d,e) 16.0  
w truffle mayonnaise

LEMON PEPPER CALAMARI (gf,df,s) 15.0  
w aioli

BRUSCHETTA (v,avg,e,d) 14.0  
traditional style bruschetta topped w feta cheese  
& balsamic glaze

PORK BELLY BAO BUNS (d) 18.0

CHICKEN WINGS 15.0  
choice of hot sauce w blue cheese, korean bbq sauce

CHEESEBURGER SPRING ROLLS (d) (3) 15.0  
w burger sauce

# BURGERS

CHEESEBURGER ( <i>d</i> )	22.0
beef patty, milk bun, cheese, onion, pickles, burger sauce & chips	
TRADESMAN'S BURGER ( <i>d,e</i> )	25.0
beef patty, bacon, fried egg, hash brown, bbq sauce, double cheddar cheese, aioli, lettuce, milk bun & chips	
SOUTHERN FRIED CHICKEN BURGER ( <i>d</i> )	25.0
milk bun, coleslaw, smashed avo, chipotle mayo, cheese & chips	
BROOK BURGER ( <i>d</i> )	27.0
milk bun, double beef patty w double bacon, cheese, tomato relish, aioli, pickles & chips	
CHICKPEA & LENTIL BURGER ( <i>v,avg,d,l</i> )	24.0
milk bun, chickpeas & lentil patty, melted cheddar cheese, tomato, onion, lettuce, aioli, tomato relish & onion rings	
STEAK SANDWICH ( <i>d</i> )	29.0
char-grilled striploin, tomato relish, caramelised onion, bacon, cheddar cheese, lettuce, bbq sauce, rustic panini & chips	

# ADD

*add extra beef patty / +5.0*

*add extra chicken patty / +5.0*

*substitute any burger patty for plant based burger or schnitzel for +2.0*

# POTS & PANS

CHICKEN SCALLOPINI ( <i>d,gf</i> ) breast fillet, creamy garlic mushroom sauce w creamy mash potato & seasonal greens	34.0
NASI GORENG ( <i>avg,s,e</i> ) homemade nasi sauce, prawns, chicken, rice, asian vegetables, cucumber, tomatoes, topped w crispy shallots, fried egg & fresh chilli	26.0
CHICKEN & MUSHROOM RISOTTO ( <i>gf,av</i> ) breast fillet, trio of mushrooms, rice, spinach, white wine cream sauce & parmesan	28.0
LINGUINI PESCATORE ( <i>agf,s,d</i> ) pan seared prawns, scallops, calamari, mussels, fish, rocket, butter, garlic, olive oil, parmesan & fresh chilli <b>gluten free penne / +2.0</b>	34.0
BRAISED LAMB RAGU ( <i>d</i> ) w gnocchi, spinach & parmesan <b>gluten free penne / +2.0</b>	32.0
BUTTER CHICKEN ( <i>n,agf,d</i> ) w rice & roti bread	27.0
SIZZLING CHICKEN ( <i>avg</i> ) asian vegetables, garlic, hokkien noodles & homemade stir-fry sauce	27.0
THAI BRAISED PORK BELLY slow cooked in thai spices, served w steamed rice & char-grilled miso lemon broccolini	28.0

# PARMAS

All served with chips and house salad + coleslaw option available

SCHNITZEL crumbed chicken breast & sauce of choice	28.0
ORIGINAL (d) crumbed chicken breast, ham, napoli & 3 cheese mix	29.0
TEXAN (d) crumbed chicken breast, napoli, bacon, ham, caramelised onion, smokey bbq sauce & 3 cheese mix	32.0
MEXICAN (d) crumbed chicken breast, salsa, corn chips, jalapenos, 3 cheese mix, smashed avo & sour cream	32.0
HAWAIIAN (d) crumbed chicken breast, ham, napoli, pineapple & 3 cheese mix	31.0
SWISS (d) crumbed chicken breast, creamy garlic mushroom sauce & swiss cheese	30.0
AUSSIE (d,e) crumbed chicken breast, smokey bbq sauce, bacon, fried egg & 3 cheese mix	31.0
VEGAN (vg) plant based schnitzel, napoli & vegan shredded cheese	30.0
CARBONARA (d) crumbed chicken breast, 3 cheese mix & creamy bacon garlic sauce on top	30.0
HSP (d) crumbed chicken breast, slow cooked pulled lamb, 3 cheese mix, topped w garlic sauce, sriracha & tomato sauce	36.0
MEATLOVERS (d) crumbed chicken breast, bolognese, ham, bacon, chorizo & 3 cheese mix	34.0

substitute any schnitzel for plant based schnitzel / +2.0

# CLASSICS

BEER BATTERED FLATHEAD <i>(gf,df,s)</i> w chips, salad & tartare	28.0
LEMON PEPPER CALAMARI <i>(gf,df,s)</i> w chips, salad & aioli	28.0
SALMON FILLET <i>(gf,s,d,e)</i> grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	34.0
GARLIC & CHILLI PRAWNS <i>(gf,d,s)</i> pan seared prawns, white wine, creamy chilli & garlic sauce, served on top of rice & seasonal vegetables on side	32.0
BBQ BEEF BRISKET <i>(l)</i> 10 hour slow braised brisket, w sweet potato fries, hummus & honey sesame carrots	36.0
ROAST OF THE DAY <i>(gf)</i> w peas, roast pumpkin, carrots & hasselback potato	31.0

# GRILL

300gm PORTERHOUSE (gf) cooked to your liking w chips, salad & sauce of choice	42.0
RIB EYE 400gm (gf) cooked to your liking w chips, salad & sauce of choice	55.0
BBQ PORK RIBS (d) homemade bbq sauce, w sweet potato fries & sour cream	45.0

**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) / +10.0*  
*add lemon pepper calamari (gf,df,s) / +8.0*  
*add onion rings (d) / +5.0*  
*add egg (gf,e) / +2.0*



# PIZZA 10"

MARGHERITA ( <i>v,d</i> )	19.0
sugo, 3 cheese mix, oregano, fresh basil & sliced tomato	
MEATLOVERS ( <i>d</i> )	28.0
sugo, bolognese, 3 cheese mix, chorizo, bacon, ham	
BBQ CHICKEN ( <i>d</i> )	23.0
3 cheese mix, shredded bbq chicken, capsicum, red onion, bbq sauce	
HAWAIIAN ( <i>d</i> )	21.0
sugo, 3 cheese mix, pineapple, ham	
HSP PIZZA ( <i>d</i> )	25.0
sugo, slow cooked pulled lamb, 3 cheese mix, garlic sauce, sriracha, tomato sauce	
MEXICAN ( <i>v,d</i> )	22.0
salsa, corn chips, jalapenos, 3 cheese mix, sour cream, smashed avocado	

# SALAD

LAMB SALAD (gf,n,d) 32.0  
lamb backstrap, baby spinach, rocket, roast pumpkin,  
pomegranate, feta & pine nuts w greek yoghurt

CHICKEN CAESAR SALAD (gf,d,e,s) 26.0  
cos lettuce, gf croutons, bacon, parmesan, anchovies,  
home-made caesar dressing, poached egg, grilled chicken

**add extra anchovies / +1.0**

**add bacon / +2.0**

BROOK SUPERFOOD SALAD (d,v,gf,avg,n) 26.0  
quinoa, sweet potatoes, broccolini, almond flakes,  
walnuts, spinach, feta cheese, dried cranberries  
& pomegranate vinaigrette

**add chicken / +5.0**

**add feta / +3.0**

**add lemon pepper calamari / +8.0**

# 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) 7.0

SWEET POTATO MASH (vg,gf) 7.0

HASSELBACK POTATOES (vg,gf) 12.0

ROASTED CARROTS (gf) 14.0  
w hummus & honey sesame

CHAR-GRILLED BROCCOLINI (gf) 14.0  
w lemon miso & hollandaise

# KIDS

CHICKEN NUGGETS (6) w chips

CHEESEBURGER (d) w chips

KIDS FISH (df,gf,s) w chips

KIDS CALAMARI (gf,df,s) w chips

LINGUINI BOLOGNESE (agf,d) w parmesan  
*add gluten free penne/ +2.0*

**\$15 KIDS MEALS** - for kids 12 and under  
*All kids meals come with a drink & ice cream*

*(Add serve of veg +2.0)*

# VEGAN

## ENTRÉES

GARLIC BREAD	9.0
SOUP OF THE DAY <i>(gf)</i>	12.0
BRUSCHETTA	14.0
SPRING ROLLS <i>(gf)</i>	16.0

## MAINS

PARMA plant-based schnitzel, napoli, vegan shredded cheese w chips & salad	30.0
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, tomato, onion, lettuce, vegan aioli, tomato relish, beetroot burger bun, sweet potato fries	23.0
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
VEGAN SUPERFOOD SALAD <i>(n,gf)</i> quinoa, sweet potatoes, broccolini, almond flakes, walnuts, spinach, dried cranberries & pomegranate vinaigrette	22.0
SIZZLING TOFU <i>(n,gf)</i> asian vegetables, garlic, tofu, hokkien noodles, homemade stir-fry sauce & fried shallots	24.0
GNOCCHI <i>(n,agf)</i> sauteed seasonal vegetables, trio mushrooms, garlic, peas, spinach, napoli, potato gnocchi, pine nuts, nutritional yeast	23.0
PENNE <i>(n,gf)</i> sauteed seasonal vegetables, trio mushrooms, garlic, peas, spinach, napoli, penne, pine nuts & nutritional yeast	23.0

# SENIORS

Available 7 days

Lunch & Dinner

1 Course \$18.0

2 Course \$23.0

3 Course \$26.0

No further discounts apply

## STARTERS

SOUP OF THE DAY

GARLIC BREAD (v) w cheese / +2.0

PRAWN SPRING ROLLS (4 PCS) w plum sauce

## MAINS

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

FISH & CHIPS (gf,df,s)  
beer battered flathead, chips, salad & tartare

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

CHICKEN PARMA (d)  
crumbed 240gm chicken breast, ham, napoli, 3 cheese mix, 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)  
cos lettuce, gf croutons, bacon, parmesan, anchovies,  
home-made caesar dressing & poached egg

ROAST OF THE DAY  
w seasonal vegetables & roasted pumpkin

# SENIORS

Available 7 days

Lunch & Dinner

1 Course \$18.0

2 Course \$23.0

3 Course \$26.0

No further discounts apply

## PREMIUM SENIORS MAINS

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

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

SALMON (*gf,s,d,e*) **add \$7.0**

grilled atlantic salmon w hollandaise, creamy mash potato & broccolini

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

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

GARLIC & CHILLI PRAWNS (*gf,d,s*) **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 & 3 cheese mix,  
served w chips & salad

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

crumbed chicken breast, creamy garlic mushroom sauce & swiss cheese

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

crumbed chicken breast, napoli, bacon, ham, caramelised onion,  
smokey bbq sauce & 3 cheese mix

## DESSERTS

STICKY DATE PUDDING w ice cream

PAVLOVA (*gf*) w berry coulis & cream

CAKE UPGRADE **+4.0** upgrade your dessert to any of our cakes on display

# DESSERT

ETON MESS <i>(gf)</i>	12.0
meringue, mango sorbet, vanilla ice cream, mixed berries & chocolate chips	
POACHED PEAR <i>(d,n,gf)</i>	14.0
poached in red wine with spices, candied walnuts, toasted almond flakes & whipped maple mascarpone	

# COCKTAILS

## FRUIT TINGLE / 16.0

Smirnoff vodka, blue curacao, lemonade, raspberry cordial, fresh lemon

## SEX ON THE BEACH / 16.0

Smirnoff vodka, peach schnapps, orange juice, cranberry juice, raspberry cordial

## MIDORI ILLUSION / 16.0

Midori, Cointreau, pineapple juice, fresh lemon

## BRAMBLE / 16.0

Chambord, gin, lemonade, fresh lemon

## FRENCH MARTINI / 16.0

Chambord, vodka, pineapple juice, fresh lemon

## OLD FASHIONED / 17.0

Roe & Co irish whisky, bitters, sugar syrup, orange peel twist

## GINGER DOG / 16.0

Copper Dog malt scotch whiskey, ginger ale, fresh orange

## DARK N' STORMY / 17.0

Bundaberg small batch rum, ginger beer, bitters, fresh lime

## LEMON HIGHBALL / 17.0

Johnnie Walker black scotch whiskey, lemon barley, soda water

## ESPRESSO MARTINI / 17.0

Smirnoff vodka, kahlua, espresso

## NEGRONI / 17.0

Tanqueray london dry gin, campari, sweet vermouth, orange zest