

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*

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 (4PCS) (v) add cheese / + 2.0 add bacon & cheese / +3.0	9.0
SOUP OF THE DAY w bread & butter	12.0
LEMON PEPPER CALAMARI (gf,df,s) w aioli	16.0
SWEET POTATO CROQUETTES (4PCS) (agf) w chipotle mayo	16.0
PORK DUMPLINGS w chilli soy	10.0 (6) 18.0 (12)
DUCK SPRING ROLLS (4PCS) w plum sauce	15.0
KOREAN CHICKEN DRUMETTES (8PCS)	15.0
BRUSCHETTA (3PCS) (v,avg,e,d) traditional style bruschetta topped w feta cheese & balsamic glaze	15.0

BURGERS

CHEESEBURGER (d)	22.0
beef patty, milk bun, cheese, caramelised onion, pickles, burger sauce & chips	
SOUTHERN FRIED CHICKEN BURGER (d)	26.0
milk bun, coleslaw, smashed avo, chipotle mayo, cheese & chips	
BROOK BURGER (d)	28.9
milk bun, double beef patty w double bacon, cheese, tomato relish, aioli, pickles & chips	
CHICKPEA BURGER (v,avg,d,l)	24.0
chickpea & lentil patty, vegan cheese, onion, lettuce, tomato relish, vegan burger bun & sweet potato fries	
STEAK SANDWICH (d)	28.9
char-grilled striploin, tomato relish, caramelised onion, bacon, cheddar cheese, lettuce, bbq sauce, rustic panini & chips	

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	28.9
ORIGINAL (d) crumbed chicken breast, ham, napoli & 3 cheese mix	29.9
TEXAN (d) crumbed chicken breast, napoli, bacon, ham, caramelised onion, smokey bbq sauce & 3 cheese mix	32.9
MEXICAN (d) crumbed chicken breast, salsa, corn chips, jalapenos, 3 cheese mix, smashed avo & sour cream	32.9
HAWAIIAN (d) crumbed chicken breast, ham, napoli, pineapple & 3 cheese mix	31.9
SWISS (d) crumbed chicken breast, creamy garlic mushroom sauce & swiss cheese	30.9
AUSSIE (d,e) crumbed chicken breast, smokey bbq sauce, bacon, fried egg & 3 cheese mix	31.9
VEGAN (vg) plant based schnitzel, napoli & vegan shredded cheese	30.9
CARBONARA (d) crumbed chicken breast, 3 cheese mix & creamy bacon garlic sauce on top	30.9
MEATLOVERS (d) crumbed chicken breast, bolognese, ham, bacon, chorizo & 3 cheese mix	34.9

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

RIB EYE 400gm (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) / +10.0

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

add onion rings (d) / +5.0

add egg (gf,e) / +2.0

MAINS

CHICKEN SCALLOPINI (<i>d,gf</i>) breast fillet, creamy garlic mushroom sauce w creamy mash potato & seasonal greens	34.0
NASI GORENG (<i>s,e</i>) homemade nasi sauce, prawns, chicken, rice, asian vegetables, cucumber, tomatoes, topped w crispy shallots, fried egg & fresh chilli	26.9
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 medley seafood, napoli, rocket, butter, garlic, parmesan cheese & fresh chilli	34.0
BUTTER CHICKEN (<i>n,agf,d</i>) w rice & roti bread	27.0
CHICKEN STIRFRY asian vegetables, garlic, hokkien noodles & homemade stir-fry sauce	27.9
BOLOGNESE traditional beef bolognese w parmesan	25.0
BEER BATTERED FLATHEAD (<i>gf,df,s</i>) w chips, salad & tartare	28.9
LEMON PEPPER CALAMARI (<i>gf,df,s</i>) w chips, salad & aioli	28.9
SALMON FILLET (<i>gf,s,d,e</i>) w mashed potato, broccolini & hollandaise	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	33.9
BBQ BEEF BRISKET (<i>d</i>) 10 hour slow cooked beef brisket w homemade BBQ sauce, coleslaw & onion rings	36.0
ROAST OF THE DAY (<i>gf</i>) w seasonal roasted & steamed vegetables & gravy	31.0
LAMB SHANK (<i>d</i>) w creamy mashed potato & vegetables	38.0

VEGAN

ENTREÉS

GARLIC BREAD (3PCS)	9.0
SOUP OF THE DAY <i>(gf)</i>	12.0
BRUSCHETTA (3PCS)	15.0
SWEET POTATO CROQUETTES (4PCS) <i>(agf)</i> w tomato relish	16.0

MAINS

PARMA plant-based schnitzel, napoli, vegan shredded cheese w chips & salad	30.9
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, lettuce, tomato relish, vegan 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
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
ROASTED VEGETABLE SALAD <i>(n,gf)</i> medley roast vegetables, spinach, almond flakes & balsamic glaze	24.0

SALADS

LAMB SALAD (<i>gf,n,d</i>)	29.9
char grilled lamb, baby spinach, rocket, roast pumpkin, pomegranate, feta & pine nuts w greek yoghurt	
CHICKEN CAESAR SALAD (<i>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 / +1.0	
add bacon / +2.0	
ROAST VEGETABLE SALAD (<i>v,d,gf,n</i>)	24.0
medley roast vegetables, spinach & almond flakes topped w crumbled feta cheese & balsamic glaze	

ADD

add chicken / +6.0

add feta / +3.0

add lemon pepper calamari / +8.0

SIDES

CHIPS (<i>gf,vg</i>) w tomato sauce	10.0
SWEET POTATO FRIES (<i>avg,gf,d</i>) w crumbled feta, & chipotle mayo	12.0
CREAMY MASH POTATO (<i>gf,d</i>)	8.0
ROASTED VEGETABLES	12.0
ONION RINGS w chipotle mayo	12.0

KIDS

\$15 KIDS MEALS - for kids 12 and under
All kids meals come with an ice cream

CHICKEN NUGGETS (6) w chips

CHEESEBURGER (d) w chips

FISH (df,gf,s) w chips

CALAMARI (gf,df,s) w chips

LINGUINI BOLOGNESE (agf,d) w parmesan

MARGHERITA PIZZA (d,v)

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

STARTERS

SOUP OF THE DAY

GARLIC BREAD (2PCS) (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 roasted & steamed vegetables, & gravy

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

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

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

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 w chips & salad

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

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

DESSERTS

STICKY DATE PUDDING w ice cream

PAVLOVA (gf) w berry coulis & cream

CAKE UPGRADE
see our cake display +4.0

DESSERTS

ETON MESS *(gf)*

12.0

meringue, mango sorbet, vanilla ice cream,
mixed berries & chocolate chips

POACHED PEAR *(d,n,gf)*

14.0

poached in red wine with spices, candied walnuts,
toasted almond flakes & whipped maple mascarpone

WINE LIST

SPARKLING

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
YELLOWGLEN YELLOW 200ML, <i>Sparkling</i> South Eastern Australia	-	-	10.0
MORGANS BAY, <i>Sparkling Cuvée</i> South Eastern Australia	7.5	-	33.0
T'GALLANT, <i>Prosecco</i> Mornington Peninsula, VIC	9.0	-	42.0
SEPPELT SALINGER, <i>Cuvée NV</i> Multi Region	10.0	-	48.0
CHANDON BRUT NV, <i>Sparkling</i> Yarra Valley, VIC	-	-	55.0

ROSÉ

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
SQUEALING PIG, <i>Rosé</i> South Eastern Australia	9.0	15.0	45.0
WYNNS REFRAMED, <i>Rosé</i> Coonawarra, SA	11.0	17.0	50.0

NON-ALCOHOL WINES *NEW*

SQUEALING PIG, <i>Zero Sauvignon Blanc</i> Marlborough, NZ 375ml	-	-	25.0
SQUEALING PIG, <i>Zero Rosé</i> South Eastern Australia, 375ml	-	-	25.0
WOLF BLASS, <i>Zero Shiraz</i> South Eastern Australia, 750ml	-	-	36.0

WINE LIST

WHITE

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
LEO BURING, <i>Riesling</i> Clare Valley, South Australia	9.5	15.5	45.0
SECRET STONE, <i>Pinot Gris</i> Marlborough, NZ	9.0	15.0	45.0
T'GALLANT CAPE SCHANK, <i>Pinot Grigio</i> Mornington Peninsula, VIC	9.0	15.0	43.0
MORGAN'S BAY, <i>Chardonnay</i> South Eastern Australia	7.5	12.0	33.0
SQUEALING PIG, <i>Sauvignon Blanc</i> Marlborough, NZ	9.5	15.5	45.0
DEVIL'S LAIR HIDDEN CAVE, <i>Chardonnay</i> Margaret River, WA	9.0	15.0	45.0
DEVIL(ish), <i>Chardonnay</i> Tasmania	12.0	18.0	54.0
COLDSTREAM HILLS YARRA VALLEY, <i>Chardonnay</i> Yarra Valley, VIC	-	-	60.0
HARTOG'S PLATE, <i>Moscato</i> Western Australia	8.0	13.0	36.0

WINE LIST

RED

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
FICKLE MISTRESS, <i>Pinot Noir</i> Marlborough, NZ	10.5	17.0	48.0
DEVIL(ish), <i>Pinot Noir</i> Tasmania	12.0	18.0	54.0
T'GALLANT CYRANO, <i>Pinot Noir</i> Mornington Peninsula, Vic	-	-	52.0
WOLF BLASS PRIVATE RELEASE, <i>Merlot</i> Barossa, SA	9.0	14.5	42.0
SEPPELT THE DRIVES, <i>Shiraz</i> Victoria	9.0	14.0	41.0
PEPPERJACK, <i>Shiraz</i> Barossa, SA	11.0	17.5	51.0
PENFOLDS KOONUNGA HILL 76, <i>Shiraz Cabernet</i> South Australia	11.0	17.5	51.0
MORGAN'S BAY, <i>Cabernet Merlot</i> SE Australia	7.5	12.0	33.0
WYNNS THE GABLES, <i>Cabernet Sauvignon</i> Coonawarra, SA	9.0	15.0	45.0

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

WHAT'S ON

MORNING MELODIES

*Last Wednesday
of the month*

\$15 INCLUDING
MORNING TEA!

KITCHEN OPEN ALL DAY

Everyday

Lunch, dinner & everything
in between

QUIZZAME

Wednesdays

Join us for family game night,
starts at 7 pm!

DRINK SPECIALS

Monthly offers

Ask our staff what's on offer
this month

FIND OUT MORE

thebrookpointcook.com.au