BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER

@thebrookpointcook

THE BROOK
POINT COOK

thebrookpointcook

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)* 9.5
add cheese / +2.0
add bacon & cheese / +3.0

SOUP OF THE DAY 12.5
w bread & butter

VEGETABLE SPRING ROLLS (5pcs) *(vg)* 12.5
w plum sauce

CHICKEN & MUSHROOM DUMPLINGS 10.5 6PCS 19.0 12PCS

LEMON PEPPER CALAMARI *(gf,df,s,i)* 17.0
w aioli

SOUTHERN FRIED TENDERS (4pcs) 16.0
w slaw & chipotle mayo

BRUSCHETTA (3pcs) *(v,avg,e,d)* 16.0
traditional style bruschetta topped
w feta cheese & balsamic glaze

Great to share!

BURGERS

CHEESEBURGER *(d)* 23.0
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 30.5
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
grilled chicken breast swap available

CHICKPEA BURGER *(v,avg,l)* 25.0
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 / +4.0
add egg / +2.5
add cheese / + 1.0

PARMA

SCHNITZEL 29.0
with choice of mushroom, pepper & gravy

ORIGINAL *(d)* 31.0
ham, napoli & cheese

TEXAN *(d)* 33.0
napoli, bacon, ham, caramelised onion,
smokey bbq sauce & cheese

MEXICAN *(d)* 33.0
salsa, corn chips, jalapenos,
cheese, smashed avo & sour cream

HAWAIIAN *(d)* 32.0
ham, napoli, pineapple & cheese

SWISS *(d)* 31.0
creamy garlic mushroom sauce
& swiss cheese

AUSSIE *(d,e)* 32.0
smokey bbq sauce, bacon, fried egg & cheese

VEGAN *(vg)* 31.0
plant based schnitzel, napoli
& vegan shredded cheese

CARBONARA *(d)* 31.0
cheese & creamy bacon garlic sauce on top

All served w crumbed chicken breast, chips & house salad.

GRILL

300GM PORTERHOUSE *(gf)* 48.0
cooked to your liking w chips, salad
& sauce of choice

400GM RIB EYE *(gf)* 60.0
cooked to your liking w chips, salad
& sauce of choice

400GM RUMP 49.0
cooked to your liking, w corn ribs,
roasted potatoes, salad & sauce of choice

LAMB & ROSEMARY SAUSAGES *(d)* 28.0
w mash potato, peas & onion gravy

300GM PORK RIB EYE 35.0
w quinoa tabbouleh, grilled zucchini & red wine jus

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)* ***/ +12.0***
add lemon pepper calamari *(gf,df,s,i)* ***/ +8.5***
add egg *(gf,e)* ***/ +2.5***

MAINS

CHICKEN SCALLOPINI *(d,gf)* SIGNATURE DISH 35.0
breast fillet, creamy garlic mushroom sauce
w mash potato & seasonal greens

NASI GORENG *(s,e,i)* SIGNATURE DISH 27.0
homemade nasi sauce, prawns, chicken,
rice, asian vegetables, topped w crispy shallots,
fried egg & fresh chilli

LINGUINI PESCATORE *(agf,s,d,i)* SIGNATURE DISH 35.5
pan seared medley seafood, rocket, garlic,
parmesan cheese & fresh chilli

CHICKEN & MUSHROOM RISOTTO *(gf,av)* 29.5
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

LINGUINI BOLOGNESE *(d)* 25.0
traditional beef bolognese w parmesan

MAINS

BEER BATTERED BARRAMUNDI *(gf,df,s,i)* 30.5
w chips, salad & tartare

LEMON PEPPER CALAMARI *(gf,df,s,i)* 30.5
w chips, salad & aioli

SALMON FILLET *(gf,s,d,e,i)* 35.5
w mash potato, seasonal vegetables & hollandaise

GARLIC & CHILLI PRAWNS *(gf,d,s,i)* 35.5
pan seared prawns, white wine, creamy chilli
& garlic sauce, served on top of rice
& seasonal vegetables on side

ROAST OF THE DAY *(gf)* 32.0
w seasonal roasted & steamed vegetables & gravy

SEASONAL DISHES

GRILLED HALLOUMI *(d, gf, v)* 18.0
w peach salsa

SUPERFOOD SALAD *(gf, n)* 25.0
quinoa, spinach, cucumber, onion, pomegranate, avocado, broccolini, toasted pepitas & almonds

GRILLED CHICKEN W PEACH SALSA *(agf)* **32.0**
grilled chicken breast w peach & tomato salsa, roasted potatoes, corn ribs & avocado

LAMB KOFTA *(gf, d)* **32.0**
lamb kofta sausages w quinoa tabbouleh, broccolini, yoghurt & pomegranate

300GM PORK RIB EYE 35.0
w quinoa tabbouleh,
grilled zucchini & red wine jus

DEEP FRIED ICE CREAM *(d, e)* 12.0
w chocolate sauce

PINEAPPLE FRITTERS *(agf, avg)* 10.0
w cinnamon sugar & ice cream

VEGAN

Entrée

GARLIC BREAD (3PCS) 9.5

BRUSCHETTA (3PCS) 16.0

VEGETABLE SPRING ROLLS (5PCS) 12.5
w plum sauce

Mains

PARMA 31.0
plant-based schnitzel, napoli, vegan shredded cheese w chips & salad

CHICKPEA BURGER 25.0
chickpea & lentil patty, vegan cheese, onion, tomato, lettuce, tomato relish, vegan burger bun & sweet potato fries

TOFU NASI GORENG *(gf)* 21.0
wok fried tofu, homemade nasi sauce, asian vegetables & rice, topped w crispy shallots & fresh chilli

TOFU STIRFRY 24.0
asian vegetables, garlic, tofu, hokkien noodles, homemade stir-fry sauce & fried shallots

PENNE *(n,gf)* 23.0
sauteed seasonal vegetables, trio mushrooms, garlic, peas, spinach, napoli, penne, pine nuts & nutritional yeast

SUPERFOOD SALAD *(gf,n)* 25.0
quinoa, spinach, cucumber, onion, pomegranate, avocado, broccolini, toasted pepitas & almonds

SALAD

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

CHICKEN CAESAR SALAD *(gf,d,e,s,i)* 27.5
cos lettuce, gf croutons, bacon, parmesan, anchovies, caesar dressing, poached egg, grilled chicken
add extra anchovies (i) / +1.0

SUPERFOOD SALAD *(gf,n)* 25.0
quinoa, spinach, cucumber, onion, pomegranate, avocado, broccolini, toasted pepitas & almonds

Add
add chicken / +6.5
add feta / +3.0
add lemon pepper calamari (i) ***/ +8.5***
add bacon / +4.0

SIDES

CHIPS *(gf,vg)* w tomato sauce 12.0

SWEET POTATO FRIES *(avg,gf,d)* 13.0
w crumbled feta, & chipotle mayo

CREAMY MASH POTATO *(gf,d)* 8.5

ROASTED VEGETABLES 12.5

WEDGES 13.0
w sweet chilli & sour cream

KIDS

$15 KIDS MEALS

For kids 12 and under

All kids meals come with a drink

KIDS DESSERT

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 +2.5

SENIORS

ONLY AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

Available 7 days - Lunch & Dinner

Starters - *Available with purchase of main meal*

SOUP OF THE DAY 5.0

GARLIC BREAD (2PCS) *(v)* 5.0
w cheese / +2.0

VEGETABLE SPRING ROLLS (2 PCS) *(v)* 5.0
w plum sauce

Desserts - *Available with purchase of main meal*

STICKY DATE PUDDING
w ice cream 6.0

PAVLOVA *(gf)*
w berry coulis & cream 6.0

CAKE OR DESSERT UPGRADE 6.0
dessert fridge selection

SENIORS

ONLY AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

Available 7 days - Lunch & Dinner

Mains

LEMON PEPPER CALAMARI *(gf,df,s,i)* 21.0
lemon pepper calamari w chips, salad & aioli

FISH & CHIPS *(gf,df,s,i)* 20.0
beer battered barramundi, chips,
salad, tartare & lemon wedge

CHICKEN SCHNITZEL 19.0
crumbed chicken breast, served w chips,
salad & lemon wedge

CHICKEN PARMA *(d)* 21.0
crumbed chicken breast, ham, napoli,
cheese, chips & salad

ROAST OF THE DAY 20.0
w seasonal roasted & steamed vegetables & gravy

CHICKEN STIRFRY *(agf)* 21.0
asian vegetables, chicken, garlic,
hokkien noodles & homemade stir-fry sauce

LINGUINI BOLOGNESE *(d)* 16.5
traditional style bolognese w parmesan

MUSHROOM RISOTTO *(gf,d)* 20.0
trio of mushrooms, rice, spinach,
white wine cream sauce & parmesan

SENIORS

Available 7 days - Lunch & Dinner

ONLY AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

CAESAR SALAD *(e,s,d,gf,i)* 19.0
cos lettuce, gf croutons, bacon, parmesan, anchovies, caesar dressing & poached egg

NASI GORENG *(e,agf)* 20.0
homemade nasi sauce, chicken, rice, asian vegetables w crispy shallots & fried egg

CHICKEN & MUSHROOM RISOTTO *(gf,d)* 25.0
chicken, trio of mushrooms, rice, spinach, white wine cream sauce & parmesan

180GM PORTERHOUSE *(gf)* 30.0
cooked to your liking w chips, salad & sauce of choice

CHICKEN CAESAR SALAD *(gf,d,e,s,i)* 24.0
cos lettuce, gf croutons, bacon, parmesan, anchovies, caesar dressing & poached egg

GARLIC & CHILLI PRAWNS *(gf,d,s,i)* 25.0
pan seared prawns, white wine, creamy chilli & garlic sauce, served on top of rice & seasonal vegetables on side

HAWAIIAN PARMA *(d)* 22.0
crumbed chicken breast, ham, napoli, pineapple & cheese w chips & salad

LAMB & ROSEMARY SAUSAGES *(d)* 20.0
w mash potato, peas & onion gravy

CHICKEN SCALLOPINI *(d,gf)* 20.0
breast fillet, creamy garlic mushroom sauce w mash potato & seasonal greens

DESSERTS

HOMEMADE APPLE CRUMBLE *(d)* 9.0
w ice cream

HOMEMADE BROWNIE *(e,d)* 9.0
w ice cream

DOUBLE STACKED PAVLOVA *(e,gf)* 9.0
w berry coulis & whipped cream

HOMEMADE STICKY DATE *(e,d)* 9.0
w butterscotch & ice cream

CHURROS *(e,d)* 9.0
w cinnamon sugar, chocolate sauce & ice cream

AFFOGATO 7.0
espresso over ice cream
add Baileys, Kahlua, Frangelico, Jameson or Butterscotch Schnapps / +8.0

DESSERT & COFFEE 12.0
add ice cream to any dessert / 2.5
please see our cake fridge for full range of desserts available

THE CAFÉ

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