

DAILY - BREAKFAST MENU

Served 6AM - 12PM Daily

HOUSE MADE GRANOLA

~~(WINTER WILL BE PORRIDGE)~~

BUSH HONEY, YOGURT & FRESH BANANAS \$12

BACON & EGGS

GRILLED BACON, (2 EGGS YOUR WAY)
WITH BLISTERED CHERRY TOMATOS,
BREAKY RELISH, SOURDOUGH TOAST \$16

BEANS ON TOAST

HOME MADE BEANS WITH AVOCADO SALAD, HUMMUS ON GLUTEN FREE TOAST \$16

PAN FRIED GARLIC MUSHROOMS ON TOAST

GARLIC MUSHROOMS SERVED ON SOURDOUGH TOAST WITH PESTO \$16

BROOKFIELD BREAKFAST

BACON, EGGS, HOUSE MADE POTATO ROSTI, PAN FRIED GARLIC MUSHROOMS, HOUSE MADE BEANS, GRILLED TOMATO & SOURDOUGH TOAST \$19

VEGETARIAN OMELETTE

SERVED WITH SOUGHDOUGH TOAST \$18

BREAKY ROLL \$9.50

TAKE AWAY COFFEE - HOT OR COLD

LUNCH MENU 6PM-2PM

DINNER MENU Friday & Sat. night - 7PM

Served 9AM - 7PM  gluten free  vegetarian

12 FRIED CHICKEN WINGS + RANCH DIP \$15

BEEF BRISKET SALAD

MIXED LEAVES, FETTA, CRISPY BACON, CHERRY TOMATO'S, SLICED AVOCADO & RANCH DRESSING \$18

CRISPY CHICKEN SALAD \$18

MIXED LEAVES, FETTA, CRISPY BACON, CHERRY TOMATO'S, SLICED AVOCADO & RANCH DRESSING

VEGETARIAN QUICHE & SALAD

HOUSE MADE VEGETARIAN QUICHE SERVED WITH A ROCKET, WALNUT, PARMESAN & BALSAMIC SALAD \$12

FRIED CHICKEN BURGER

FRIED CHICKEN, CHESSE, TANGY CHIPOTLE COLESLAW, PICKLES ON A TOASTED BUN \$15

BEEF BRISKET BURGER

SLOW COOKED BEEF BRISKET, HOUSE MADE BBQ SAUCE & CREAMY COLESLAW ON A TOASTED BUN \$13

THE BROOKFIELD BURGER \$20

HOME MADE BEEF PATTY, SMOKED BEEF BRISKET, PROVOLONE CHEESE, STEAK SAUCE, AIOLI, CHEDDER, LETTUCE & FRESH RED ONION. WITH CHIPS

TREE HUGGERS GRILLED SANDWICH

GRILLED HALLOUMI, FIELD MUSHROOM, TOMATO RELISH, MIXED LEAVES, TOMATO & RED ONION ON A TOASTED TURKISH \$14

OLD SCHOOL BACON CHEESEBURGER \$12

120G HOMEMADE BEEF PATTY, AMERICAN CHEESE, AIOLI, CRISPY BACON, CHEDDAR CHEESE, BBQ SAUCE ON A TOASTED SEEDED BUN **DOUBLE UP \$5**

*** HOUSE MADE CURRY \$16

BUTTER CHICKEN OR VEGETARIAN
WITH RICE AND PAPPADUMS

*** CREAMY SALMON PASTA \$16

SERVED WITH FENNEL AND CAPERS

*** FISH AND CHIPS \$16

BEER BATTERED FISH WITH CHIPS, LEMON

AND TARTAR SAUCE

BEEF OR VEGETARIAN NACHOS \$18

CRUNCHY CORN CHIPS, PULLED BEEF, BEANS, MELTED CHEESE, SALSA, FRESH GUACAMOLE & SOUR CREAM

WINE

WHITE WINE BOTTLE

ARA SINGLE ESTATE SAUVIGNON BLAN NZ \$25
THE LANE BLOCK 2 PINOT GRIS ADELAIDE SA \$30
WILDFLOWER PINOT GRIGIO WA \$25

SPARKLING BOTTLE

AURELLIA PROSECCO NSW AUSTRALIA \$20

ROSE

MARQUIS DE PENNAUTIER ROS'E \$22

RED WINE BOTTLE

ELVARADO TEMPRANILLO GRENACHE SA \$25
FOUR IN HAND SHIRAZ BAROSSA VALLEY SA \$35