

BREAKFAST MENU

Served daily till 12

WINTER SPICED PORRIDGE (v)

SPICED PORRIDGE
SERVED WITH FRESH FRUIT, NUTS AND BUSH HONEY \$13

BBQ BEEF HASH

SLOW ROASTED BEEF WITH GRILLED POTATO, CAPSICUM, ONION
WITH 2 FREE RANGE SUNNY SIDE UP EGGS \$16

WILD MUSHROOMS ON TOAST (v)

PAN FRIED GARLIC BUTTON, SHITAKI AND OYSTER MUSHROOMS,
FRESH SWEET CHILLIES AND SPINACH SERVED ON SOURDOUGH TOAST
WITH HOUSE MADE SUN DRIED TOMATO PESTO AND CRUMBLLED FETA \$17

BROOKFIELD BREAKFAST

BACON, EGGS, HASH BROWN, PAN FRIED GARLIC MUSHROOMS, HOUSE MADE
BEANS, GRILLED TOMATO & SOURDOUGH TOAST \$19.5

BACON BENEDICT

GRILLED BACON AND TWO POACHED EGGS ON TOASTED ENGLISH MUFFINS
WITH CREAMY HOLLANDAISE AND SPINACH \$18

MUSHROOM BENEDICT (v)

GRILLED GARLIC BUTTON, SHITAKI AND OYSTER MUSHROOMS,
FRESH SWEET CHILLIES AND SPINACH ON TOASTED ENGLISH MUFFINS
WITH CREAMY HOLLANDAISE \$19

OMELETTE OF THE MONTH

SERVED WITH SOUGHDOUGH TOAST \$18

SOURDOUGH TOAST WITH SPREADS (v)

LOCAL BUSH HONEY, VEGEMITE, PEANUT BUTTER, OR HOUSE MADE JAM \$5
ADD SLICED AVOCADO \$4

BREAKY ROLL

GRILLED BACON, FRIED FREE RANGE EGG, SPINACH WITH
HOUSE BBQ SAUCE AND AIOLI \$10

KIDS PANCAKE WITH FRUIT AND ICECREAM \$9

LUNCH MENU

CRISPY CHICKEN SALAD

MIXED LEAVES, FETA, CRISPY BACON, CHERRY TOMATOS,
SLICED AVOCADO & RANCH DRESSING \$18

TEQUILA CHICKEN ENSALADA

GRILLED HONEY, LIME & TEQUILA CHICKEN, LETTUCE, SHREDDED CHEESE,
CHERRY TOMATOS, CREAMY SLAW & CORN CHIPS \$18

FRIED CHICKEN BURGER

FRIED CHICKEN BREAST, CHESSE, TANGY HOUSE MADE 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

TREE HUGGERS BURGER (v)

HOUSE MADE ROAST VEGE PATTIE, GRILLED HALLOUMI, MIXED LEAVES, TOMATO,
GRILLED ONION & HOUSE MADE CHIPOTLE ON A TOASTED BUN \$15

RUBEN SANDWICH

SLICED PASTRAMI WITH SAUERKRAUT, RUSSIAN DRESSING,
SWISS CHEESE & HORSERADISH \$16

OLD SCHOOL BACON CHEESEBURGER

BEEF PATTY, AMERICAN CHEESE, AIOLI, CRISPY BACON, CHEDDAR CHEESE,
LETTUCE, TOMATO & HOUSE MADE BBQ SAUCE ON A TOASTED BUN \$13
DOUBLE UP ADD \$5

KIDS CHEESEBURGER AND CHIPS \$12

DINNER

FRIDAY 4.30- 8.30 SATURDAY 4.30 – 8.30

SUNDAY 4.30 – 8.30PM

PIZZA

WILD MUSHROOM PIZZA ^(v)

CHILLI OLIVE OIL BASE WITH PAN FRIED GARLIC BUTTON, SHITAKI AND OYSTER MUSHROOMS, FRESH SWEET CHILLIES AND SPINACH WITH CRUMBLLED FETA \$22

PESTO CHICKEN

CHICKEN, PESTO, FIOR DI LATTE MOZZARELLA, FRESH BASIL \$20

BUSH FIRE

NAPOLI, FIOR DI LATTE MOZZARELLA, SPICY PEPPERONI, SLICED RED CHILES, CHILLI FLAKES, CHIPOTLE SAUCE \$22

MARGHERITA ^(v)

HOUSE MADE NAPOLI BASE, FIOR DI LATTE MOZZARELLA, SLICED TOMATOES, FRESH BASIL \$18

HAM AND PINEAPPLE

NAPOLI SAUCE, SLICED HAM, GRILLED PINEAPPLE, FIOR DI LATTE MOZZARELLA, \$18

HOLY COW

SLOW ROASTED BRISKET, FIOR DI LATTE MOZZARELLA, JALAPENOS, CARMELIZED ONIONS, PEPPERONI, BBQ SAUCE \$22

DOUBLE PEPPERONI

NAPOLI SAUCE, SALAMI, PEPPERONI, FIOR DI LATTE MOZZARELLA \$20

BACON, EGG AND AVOCADO

NAPOLI BASE WITH CHOPPED BACON, TWO FREE RANGE EGGS FIOR DI LATTE MOZZARELLA AND FRESH AVOCADO \$21

FULL RACK OF BABY BACK RIBS

SLOW ROASTED BABY BACK RIBS SERVED WITH CHIPS, BBQ SAUCE & COLESLAW \$35

BARRAMUNDI ^{GF}

200G WOOD FIRED CRISPY SKIN BARRAMUNDI FILLET WITH POTATO MASH, ROASTED VEGGIES + LEMON BUTTER SAUCE \$25

300g RIB FILLET

GRASS FED RIB FILLET, SERVED WITH CHIPS, ONION JAM AND CREAMY COLESLAW \$34

DESSERT

HOT BROWNIE AND ICE CREAM \$7

BEERS ON TAP

KOSCIUSZKO PALE ALE 4.5%.

ROGERS AMBER ALE 3.8%.

XXXX GOLD 3.5%

SCOONER \$7 PINT \$9.5

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BEER BOTTLES

JINDABYNE ALPINE RED X \$9.5

JINDABYNE ISLAND BEND PILZNER \$9.5

JINDABYNE KIANDRA GOLDEN ALE \$9.5

ASAHI \$8

CORONA \$8

WHITE WINE BOTTLE

ARA SINGLE ESTATE SAUVIGNON BLAN NZ \$25

THE LANE BLOCK 2 PINOT GRIS ADELAIDE SA \$30

WILDFLOWER PINOT GRIGIO WA \$25

ROSE

MARQUIS DE PENNAUTIER ROSE \$22

RED WINE BOTTLE

ELVARADO TEMPRANILLO GRENACHE SA \$25

FOUR IN HAND SHIRAZ BAROSSA VALLEY SA \$35