



# FOOD AND BEVERAGE MENU

## AROONA



BROOKSIDE  
RESTAURANT

# WINE

## SPARKLING

Tempus Two Blanc de Blancs 200ml,  
South Australia \$9.00 btl

## WHITE

Black Pearl Chardonnay,  
South Australia \$8.00 gls / \$27.00 btl

Shell Bay Sauvignon Blanc,  
Australia \$8.00 gls / \$28.00 btl

Pinot Grigio,  
South Australia \$9.00 gls / \$29.00 btl

## RED

Grigori Vintners Shiraz,  
South Australia \$8.00 gls / \$28.00 btl

Kings Roar Cabernet Sauvignon,  
Australia \$9.00 gls / \$29.00 btl

## ROSE

Antares Rosé,  
Chile \$9.00 gls / \$29.00 btl

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# BEER

## LOCAL BEER

Hahn (Light)	\$7.50
Great Northern (Mid Strength)	\$8.00
Young Henrys Ginger Beer	\$9.50

## INTERNATIONAL BEER

Peroni	\$8.50
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# NON - ALCHOLIC

## SOFT DRINK

Coke, Diet Coke, Coke Zero	\$3.50
Sprite, Solo	\$3.50
Ginger Beer	\$4.50
Pink Lemonade	\$3.50
Sparkling, Tonic, Soda Water	\$3.50
Lemon Lime & Bitters	\$4.50

## MILKSHAKES

Chocolate, Strawberry, Carmel or Vanilla	\$6.00
Iced Coffee	\$6.30
Iced Chocolate	\$6.00

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# COFFEE & TEA

## SOFT DRINK

Espresso	\$3.50
Macchiato	\$3.50
Piccolo	\$3.50
Long Black	\$3.50 sml / \$4.00 lg
Flat White	\$4.30 sml / \$4.80 lg
Cappuccino	\$4.30 sml / \$4.80 lg
Latte	\$4.30 sml / \$4.80 lg
Hot Chocolate	\$4.30 sml / \$4.80 lg
Mocha	\$4.30 sml / \$4.80 lg
Chai Latte	\$4.30 sml / \$4.80 lg
English Breakfast	\$4.00
Earl Grey	\$4.00
Green Tea	\$4.50
Peppermint Tea	\$4.50
Chamomile Tea	\$4.50
T2 Specialty Loose Leaf Tea	\$4.50
<b>Extras</b>	
Decaf	\$0.80
Extra Shot	\$0.80
Soy Milk	\$0.50

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## Starters

Chef's Homemade Soup (gf) sml - **\$7.50** / lg - **\$10.00**

Warm Cauliflower & Grain Salad w/ quinoa, rocket, pumpkin seeds & sultanas w/ turmeric & tahini yoghurt dressing (gf) **\$17.00**

Chicken Skewers w/ steamed rice & mild peanut satay sauce **\$18.00**

Moroccan Style Lamb Curry Parcel w/ minted yoghurt & salad garnish (df on request) **\$18.00**

Asian Style Tempura Prawns w/ noodle salad & sweet chilli Hoisin dipping sauce **\$19.00**

## Mains

Steak Sandwich w/ Chips **\$22.00**

lettuce, tomato & beetroot w/ cheese & BBQ sauce

Chicken Corden Bleu **\$31.00**

chicken fillets w/ camembert, ham & baby spinach wrapped in filo pastry on a herb cream tomato sauce (gf/df on request) w/ chips & salad or potatoes & vegetables

Slow Braised Lamb Shank Pot Pie **\$31.00**

w/ potatoes & steamed vegetables

Linguini Brookside **\$31.00**

w/ prawns, chorizo & roasted capsicum w/ herb cream tomato sauce

Twice Cooked Pork Belly (gf/df) **\$34.00**

w/ Asian style braised cabbage, steamed rice & plum Hoisin glaze

Veal Aroona **\$34.00**

herb crumbed w/ buttered spätzle & red wine & field mushroom sauce (gf/df on request) w/ salad or vegetables

Beef Eye Fillet **\$42.00**

beef eye fillet on roasted field mushroom w/ wilted spinach & onion jam red win jus (gf/df on request) w/ chips & salad or potatoes & vegetables

Roast of the Day **\$24.00 sml** / **\$30.00 lg**

w/ roast potatoes, steamed vegetables 7 pan juices (gf/df on request)

Fresh Fish of the Day **\$24.00 sml** / **\$30.00 lg**

w/ chips & salad or potatoes & vegetables (gf/df on request)

## Sides **\$6.00 each**

Vegetables – roasted or steamed

Garden Salad or Coleslaw

Bowl of Chips

Sweet Potato Chips

## Desserts **\$10.00 each**

Sticky Date Pudding w/ butter scotch & ice cream

Tia Maria Chocolate Mousse (gf)

Baked Cheesecake w/ fruit coulis & ice cream