



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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BROOKSIDE
RESTAURANT

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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RESTAURANT

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
Extras	
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**

Vegetarian Patties w/ quinoa & pumpkin seeds topped w/ smashed avocado & beetroot relish
w/ tahini dressing (gf) **\$17.00**

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

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

Whole Prawn Wontons w/ macadamia nut stuffing, roasted capsicum & lime mayo 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, roasted sweet potato, capsicum & baby spinach w/ herb cream tomato sauce

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

w/ Asian style wok tossed vegetables, steamed rice & plum Hoisin glaze

Veal Aroona **\$34.00**

pan fried, topped w/ avocado w/ red wine & field mushroom sauce (gf/df on request)
w/ chips & salad or potatoes & 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

