



FOOD AND BEVERAGE MENU

AROONA

WINE

SPARKLING

Tempus Two Blanc de Blancs 200ml,
South Australia \$10.50 btl

WHITE

Black Pearl Chardonnay,
South Australia \$9.00 gls / \$28.00 btl

Shell Bay Sauvignon Blanc,
Australia \$9.00 gls / \$29.00 btl

Pinot Grigio,
South Australia \$10.00 gls / \$30.00 btl

RED

Grigori Vintners Shiraz,
South Australia \$9.00 gls / \$29.00 btl

Kings Roar Cabernet Sauvignon,
Australia \$10.00 gls / \$30.00 btl

ROSE

Antares Rosé,
Chile \$10.00 gls / \$30.00 btl

BEER

LOCAL BEER

Hahn (Light)	\$8.00
Great Northern (Mid Strength)	\$8.50
Young Henrys Ginger Beer	\$10.00

INTERNATIONAL BEER

Peroni	\$9.00
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NON - ALCHOLIC

SOFT DRINK

Coke, Diet Coke, Coke Zero	\$4.50
Sprite, Solo	\$4.50
Ginger Beer	\$5.50
Pink Lemonade	\$4.50
Sparkling, Tonic, Soda Water	\$4.50
Lemon Lime & Bitters	\$5.00

MILKSHAKES

Chocolate, Strawberry, Carmel or Vanilla	\$6.00
Iced Coffee	\$6.50
Iced Chocolate	\$6.00

COFFEE & TEA

SOFT DRINK

Espresso	\$3.70
Macchiato	\$3.70
Piccolo	\$3.70
Long Black	\$3.70 sml / \$4.20 lg

Flat White	\$4.50 sml / \$5.00 lg
Cappuccino	\$4.50 sml / \$5.00 lg
Latte	\$4.50 sml / \$5.00 lg

Hot Chocolate	\$4.50 sml / \$5.00 lg
Mocha	\$4.50 sml / \$5.00 lg
Chai Latte	\$4.50 sml / \$5.00 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

Starters

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

House Made Potato Gnocchi w/ roasted sweet potato, baby spinach, herb tomato sauce & parmesan crisp (df on request)) **\$18.00**

Chicken & Mushroom Crepe w/ steamed boy choy & parmesan glaze **\$18.00**

Pork & Vegetable Spring Rolls w/ vermicelli noodles & honey soy dipping sauce(df) **\$18.00**

Hot Honey Tempura Prawns w/ Asian noodle salad & sesame seeds (df) **\$19.50**

Mains

Steak Sandwich w/ Chips **\$22.00**
lettuce, tomato & beetroot w/ cheese & BBQ sauce

Beef & Guinness Pie **\$31.00**
w/ potatoes, steamed vegetables & jus

Linguini Brookside **\$32.00**
w/ prawns & pesto garlic cream sauce

Chicken Tenderloins **\$34.00**
pan fried w/ prawns, honey seeded mustard sauce & topped w/ avocado
w/ chips & salad or potatoes & vegetables

Veal Aroona **\$36.00**
crumbed veal, topped w/ tomato concasse & Swiss cheese (gf/df on request)
w/ chips & salad or potatoes & vegetables

Twice Cooked Duck Breast (gf/df) **\$37.00**
w/ braised cabbage, bacon & cherry port wine sauce

Beef Eye Fillet (gf/df) **\$44.00**
on roasted vegetable rosti w/ bacon, onion, mushroom & red wine 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 & 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