



BROOKSIDE
RESTAURANT
ARDENCY AROONA

BEVERAGE MENU



WINE

SPARKLING

Tempus Two Blanc de Blancs 200ml ~ South Australia 2021	\$ 8.00 btl
--	-------------

WHITE

Pinot Grigio ~ South Australia 2022	\$ 8.00 gls \$ 28.00 btl
Shell Bay Sauvignon Blanc ~ Australia 2022	\$ 7.00 gls \$ 27.00 btl
Black Pearl Chardonnay ~ South Australia 2022	\$ 7.00 gls \$ 26.00 btl

RED

Grigori Vintners Shiraz ~ South Australia 2020	\$ 7.00 gls \$ 27.00 btl
Kings Roar Cabernet Sauvignon ~ Australia 2021	\$ 8.00 gls \$ 28.00 btl
Antares Rosé ~ Chile 2021	\$ 8.00 gls \$ 28.00 btl





BEER

LOCAL BEER

Cascade (Light)	\$ 6.00
-----------------	---------

4 Pines pale ale	\$ 6.50
------------------	---------

INTERNATIONAL BEER

Peroni	\$ 7.50
--------	---------

NON-ALCOHOLIC

SOFT DRINK

Coke, Diet Coke, Sprite, Solo, Pink Lemonade	\$ 3.50
Sparkling Mineral Water, Lemon Lime & Bitters	\$ 4.50

MILKSHAKES

Chocolate, Strawberry, Caramel, Vanilla	\$ 5.00
Iced Coffee, Iced Chocolate	\$ 6.00

COFFEE & TEA

Espresso, Macchiato, Piccolo,	\$ 3.20 Sml
Long Black	\$ 3.70 Lg

Flat White, Cappuccino, Latte	\$ 4.00 Sml
	\$ 4.50 Lg

Hot Chocolate, Mocha, Chai Latte	\$ 4.00 Sml
	\$ 4.50 Lg

English Breakfast, Earl Grey	\$ 4.00
------------------------------	---------

Herbal Tea

Green, Peppermint, Chamomile	\$ 4.50
------------------------------	---------

T2 Specialty Loose Leaf Tea

Crème Brulee, Lamington	\$ 4.50
-------------------------	---------

Extras

Decaf, Extra Shot, Soy Milk	\$ 0.50
-----------------------------	---------





Starters

- Chef's Homemade Soup (gf) sml - \$7.50 lg - \$10.00
Caramelised Onion Feta Tart with roasted vine tomatoes & balsamic glaze \$17.00
Chicken, Mushroom & Baby Spinach Crepe glazed w/ parmesan cheese \$17.00
Honey Prawns Tempura w/ warm honey glaze & sesame seeds \$19.00
Marinated Prawn & Avocado Salad w/ lime & coconut dressing (gf) \$18.00

Mains

- Steak Burger w/ Chips \$22.00
lettuce, tomato & beetroot w/ cheese & BBQ sauce
- Linguini Aroona \$28.00
w/ prawns, cherry tomatoes, mushrooms & herb tomato sauce (df)
- Italiano Chicken \$29.00
chicken breast filled w/ olives, fetta, sundried tomatoes & baby spinach on a red wine tomato sauce (gf/df on request) w/ chips & salad or potatoes & vegetables
- Pork Stirfry \$28.00
w/ hokkien noodles, Asian greens, hoisin & plum glaze (df)
- Twice Cooked Duck \$30.00
duck breast roasted served on roasted sweet potato w/ char siu & bourbon glaze (df)
w/ chips & salad or potatoes & vegetables
- Veal Aroona \$31.00
Pan fried w/ mushrooms, bacon & onion finished w/ garlic, cream & shallots (gf)
w/ chips & salad or potatoes & vegetables
- Surf & Turf \$40.00
Beef eye fillet topped w/ avocado, prawns & garlic cream sauce (gf/df on request)
w/ chips & salad or potatoes & vegetables
- Roast of the Day sml - \$20.00 lg - \$24.00
w/ roast potatoes, steamed vegetables & pan juices (gf/df)
- Fresh Fish of the Day sml - \$23.00 lg - \$29.00
w/ chips & salad or potatoes & vegetables (gf/df on request)

Sides \$5.00 each

- Vegetables – roasted or steamed
Garden Salad or Coleslaw
Bowl of Chips
Sweet Potato Chips

Desserts \$10.00 each

- Pavlova w/ summer fruits (gf)
Crème Brûlée (gf)
Baked Cheesecake w/ fruit coulis & ice cream





ARDENCY

AROONA