



FOOD AND BEVERAGE MENU

AROONA



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

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
Sparkling, Tonic, Soda Water	\$3.50
Pink Lemonade	\$3.50
Ginger Beer	\$4.50
Lemon Lime & Bitters	\$4.50

MILKSHAKES

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

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BROOKSIDE
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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ARDENY

Starters

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

Vegetarian Cannelloni w/ spinach, sundried tomato, ricotta in tomato herb sauce **\$17.00**

Asian Style Chicken Wings w/ honey soy glaze sprinkled w/ sesame seeds (df) **\$17.00**

Prawn & Scallop Wonton w/ noodle salad & sweet chilli plum dipping sauce **\$18.00**

Soft Shell Fish Taco w/ lettuce, slaw, tomato & lemon herb mayo **\$18.00**

Mains

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

lettuce, tomato & beetroot w/ cheese & BBQ sauce

Risotto Aroona **\$29.00**

w/ prawns, cherry tomatoes, mushrooms & herb tomato sauce (df)

Chicken Breast Caprese **\$30.00**

filled w/ roasted capsicum, baby spinach, pepperoni & cream cheese on a garlic cream sauce (gf/df on request) w/ chips & salad or potatoes & vegetables

Pork Medallions Milanase **\$31.00**

lightly herb & parmesan crumbed served w/ bruschetta style salsa w/ chips & salad or potatoes & vegetables

Panko Crumbed Salmon Croquettes **\$31.00**

served on a warm roast vegetable salad w/ dill & lime mayo (gf)

Veal Aroona **\$34.00**

pan fried w/ prawns & finished w/ pesto & garlic cream sauce (gf) w/ chips & salad or potatoes & vegetables

Beef Eye Fillet **\$42.00**

beef eye fillet topped w/ avocado, prawns & garlic cream sauce (gf/df on request) w/ salad or vegetables

Roast of the Day sml - **\$21.00 / lg - \$25.00**

w/ roast potatoes, steamed vegetables & pan juices (gf/df)

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

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**

Crêpe Suzette w/ ice cream (gf)

Crème Brulée (gf)

Baked Cheesecake w/ fruit coulis & ice cream

