



BROOKSIDE
RESTAURANT
ARDENCY AROONA

**BEVERAGE
MENU**



WINE

SPARKLING

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

Green, Peppermint, Chamomile	\$ 4.50
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T2 Specialty Loose Leaf Tea

Crème Brulee, Lamington	\$ 4.50
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Extras

Decaf, Extra Shot, Soy Milk	\$ 0.50
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Starters

- Chef's Homemade Soup (gf) sml - \$7.50 lg - \$10.00
Chicken, Mushroom & Baby Spinach Crepe w/ parmesan glaze \$17.00
House Made Spinach & Ricotta Cannelloni w/ herb cream cheese tomato sauce \$17.00
Marinated Tempura Prawn Cutlets w/ Hoisin & sweet chilli sauce (df) \$18.00
Pan Fried Scallops flamed w/ Pernod in a light sauce w/ saffron rice (gf) \$18.00

Mains

- Club Sandwich & Chips \$18.00
turkey, bacon, lettuce, tomato, cheese, cranberry & mayo
- Steak Burger \$22.00
lettuce, tomato & beetroot w/ cheese & BBQ sauce
served w/ chips
- Aroona Chicken Breast \$28.00
filled w/ sundried tomato, feta & leek
served on mushroom risotto w/ white wine mushroom sauce w/ salad or vegetables (gf/df on request)
- Seafood Linguine \$28.00
w/ prawns, scallops, mussels & squid in a rich tomato herb cream sauce
- Marinated Pork Medallions \$28.00
served w/ prawns & honey seeded mustard sauce
w/ chips & salad or potatoes & vegetables (gf/df)
- Crumbed Lamb Cutlets \$29.00
served w/ a red wine jus w/ chips & salad or potatoes & vegetables (gf/df on request)
- Beef Eye Fillet Medallions \$36.00
topped w/ Dianne sauce
w/ chips & salad or potatoes & vegetables (gf/df)
- 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

- Golden Syrup Pudding w/ crème anglaise
Crème Brûlée w/ passion fruit sauce (gf)
Apple Berry Crumble w/ ice cream