



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,  
Long Black

\$ 3.20 Sml  
\$ 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

Leek, Feta, Mushroom & Sundried Tomato Quiche w/ balsamic glaze garnish salad \$17.00

BBQ Duck Spring Rolls w/ Asian greens & plum & Hoisin dipping sauce (df) \$18.00

Marinated Prawn & Avocado Salad w/ lime, mango & coconut dressing (gf) \$18.00

Honey Prawns Tempura w/ warm honey glaze & sesame seeds \$19.00

## 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

Pan Fried Pork Medallions \$30.00  
w/ char siu bourbon glaze (df) served on roasted vegetable w/ salad or steamed vegetables

Seafood Pie \$30.00  
fresh seafood folded through a cream sauce topped w/ mash potato & cheese (gf)  
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 Brulée (gf)

Baked Cheesecake w/fruit coulis & ice cream



ARDENCY

AROONA