



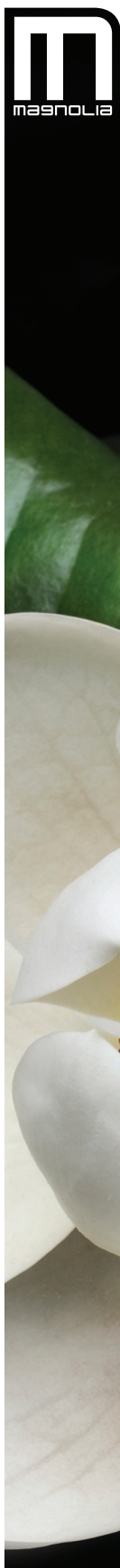
DINNER

Hours of Operation

6pm to 10pm

Wednesday to Saturday





Breads

Turkish bread w extra virgin olive oil	6
Herb garlic bread	7
(V) Basil, tomato & garlic bruschetta	8.5

Cold & Hot Entrees

(V) Buffalo mozzarella, vine tomato & basil salad w aged balsamic & extra virgin olive oil	17
Lemon pepper squid w smoked paprika aioli	17
Brookwater seafood chowder w aromatic oil	17
Seared scallop & onion tartlet w Persian feta & rocket	17
Brookwater antipasto for two	22.5

Light Meals (Pasta & Risotto)

Sand crab & prawn linguini w chili & white wine broth	22.5
Sautéed chorizo, semi dried tomato & saffron risotto w rocket	22.5
(V) Roast butternut pumpkin & pine nut ravioli w rocket	22.5
(V) Goat's cheese, cherry truss tomato & spinach potato gnocchi	22.5

Mains

Pan seared market fish, sautéed kipfler potatoes & roasted vegetables w lemon beurre blanc sauce	29
Herbed stuffed roasted chicken breast, bacon & white cannellini bean cassoulette w rocket pistou	27.5
Slow roasted lamb shank, roast garlic potato puree, sautéed vegetables & bacon lardons	27
Confit of duck leg, crushed maple sweet potato, spinach & port wine duck jus	29
350g Angus OP rib fillet, coleslaw, Idaho potatoes w choice of red wine, pepper or mushroom sauce	36

Sides

Sauteed vegetables	7
Roasted garlic & rosemary potatoes	7
Beer battered fries	7
Rocket & pear salad w parmesan	9

Desserts

Double chocolate tart w vanilla mascarpone	12
Apple strudel w vanilla anglaise & gelato	12
Steamed sticky pudding w butterscotch sauce	12
Daily cake as advised w a dollop of cream	10
Gippsland Jindi blue cheese w quince paste, lavosh & dried fruit	18

(V) Vegetarian

All prices are inclusive of GST.

One bill per table