

# BAR LUNCH HOUSE SELECTION



## Entrees

### Sydney rock oyster (GF, DF)

Lime Granita

Single	\$6
Half dozen	\$30
Dozen	\$48

### Soft shell taco (DF)

Cabbage slaw, chipotle  
mayonnaise, house pickles

Falafel	\$6
Grilled chicken	\$7
Grilled salmon	\$8

### Soup of the day

Parisienne baguette, Pepe Saya  
butter

\$13

## Mains

### Pumpkin ravioli (V)

Ricotta, brown butter, sage

\$25

### Chicken schnitzel (DF)

Mixed leaf, sriracha mayonnaise

\$25

### Chicken parmigiana

Crumbed chicken, Napoletana  
sauce, Mozzarella, chips

\$30

### Nourish bowl (GF, DF)

Brown rice, cherry tomato,  
cucumber, house pickles, sprouts,  
falafel, add:

\$14

Extra falafel

\$4

Grilled chicken

\$6

Grilled salmon

\$7

### Tattersalls Club Sandwich

Grilled chicken breast, bacon,  
cheddar, lettuce and fries

\$25

### Braised beef linguine (DF)

Napoletana sauce, parmesan

\$25

### Fish of the day (GF, DF)

Capers, sauce vierge

\$37

### Steak frites (GF)

250g flank, Café de Paris, fries

\$28

## Sides

**Beer Batter Fries (V)** \$12

**Steamed broccolini (V)** \$12  
Lemon, olive oil

**Roasted baby potatoes (GF, V)** \$12

**Salad of mixed leaf (DF, GF, V)** \$12  
Classic vinaigrette

## Desserts

**Parisienne apple tart** \$15  
Vanilla ice cream

**Classic Affogato** \$15  
Espresso, vanilla ice cream,  
Brookie's MAC. liqueur

**Cheese plate selection** \$15 | \$35  
Lavosh, quince

## Digestif

**Mac. by Brookie's** \$10  
Byron Bay, Australia

**Homemade Limoncello** \$12

## Dessert Wine

**2015 Tahbilk Marsanne  
Cane Cut** \$10  
Nagambie Lakes

## Port & Cognac

**Hennessy VSOP Cognac** \$10  
Charente, France

**Galway Pipe Port** \$10  
Langhorne Creek, South Australia