

FOOD MENU

M/NM = MEMBERS / NON MEMBERS

START/SHARE

CARAMELISED GARLIC FLATBREAD	M/NM
FOCACCIA	10/12
Honey ricotta and balsamic pickled onions	12/14
SYDNEY ROCK OYSTERS	HALF DOZ 30/32
Red wine mignonette	DOZEN 50/52
Add Kilpatrick 5/7	
BOWL OF FRIES	8/10
Aioli and ketchup	
GUACAMOLE GF	13/15
Pico de gallo, house fried corn chips	
DUCK SPRING ROLLS (5)	18/20
Hoisin sauce	
MUSHROOM ARANCINI (5)	18/20
Truffle mushroom, shallot aioli and aged parmesan	
SALT AND PEPPER SQUID GF	20/22
Flash fried with citrus aioli	
½ KILO HOT WINGS GF 6PC	18/20
Celery and ranch sauce	
BURRATA V	18/20
Heirloom tomato, pickled zucchini, pine nuts and basil oil, sourdough	
CHARCUTERIE	25/27
Selection of salumi, pickles and sourdough	

TWO HANDS

DOUBLE CHEESEBURGER	25/27
Double angus pattie, American cheddar, bacon, pickles, burnt onion, burger sauce and fries	
BRELLHOUSE BURGER	24/26
Angus pattie, American cheddar, lettuce, tomato, pickles, burger sauce and fries	
BFC BURGER	24/26
Southern Fried Chicken, american cheddar, crunchy slaw, aioli and fries	
SCOTCH FILLET SANDWICH	25/27
Minute steak, burnt onions, swiss cheese, tomato bourbon jam, rocket, aioli and fries	
VEGETARIANO FOCCACIA V VM	22/24
Halloumi, roast pumpkin slices, smoked honey, rocket, romesco and fries	
FRESH TIGER PRAWN TACOS (2)	25/27
Pickled cabbage, charred corn and citrus aioli	

SALAD

CAESAR SALAD	24/26
Roast chicken, poached egg, bacon and croutons	
BEETROOT SALAD GF V VM	22/24
Heirloom beetroots, macadamia, fetta, pomegranate, herbs, citrus vinagrette	
HONEY ROAST PUMPKIN GF V VM	22/24
Dukkha, spiced labne, herb salad, haloumi and roasted hazelnuts	
SALMON POKE BOWL GF VM	26/28
Sticky white rice, pickled cucumber, avocado, edamame, tobiko, furikake	

GREAT MEATS CO BAR

300G RUMP STEAK	30/32
300G SCOTCH FILLET	42/45
300G STRIPLOIN	36/38
All steaks served with fries and gem salad or mash and broccolini and choice of sauce	
EXTRA SAUCE 1.5/2	
(Rich Gravy, Mushroom, Pepper, jus or herb butter)	

PASTA

PRAWN SPAGHETTI	32/24
Confit tomato, chilli, herb butter and lemon	
ANGUS BRISKET PAPPARDELLE	24/26
12hr slow cooked beef ragu with pangrattato and Grana Padano	
TRUFFLE MUSHROOM GNOCCHI V	24/26
Fresh potato and ricotta gnocchi, mushroom ragu and fresh herbs	
PENNE BOSCAIOLA	24/26
Mushroom ragu, crispy prosciutto, Grana Padano and garlic cream	

KIDS \$12 EACH

(Includes Kids Zooper Dooper)

CHICKEN TENDERS & FRIES

FISH & CHIPS

SPAGHETTI NAPOLITANA

CHEESEBURGER AND FRIES

GRILLED CHICKEN, MASH, VEGETABLES & GRAVY

KIDS DRINKS

POP TOPS 4
Apple / Orange / Apple and Black Currant

KIDS DESERT

ICE CREAM CUP 3/4
Dikie Cup Vanilla Ice-Cream

MAINS

CHICKEN SCHNITZEL	26/28
Fries, baby gem salad and aioli (choice of sauce)	
PARMIGIANA	30/32
Leg ham, napolitana sauce, mozzarella, fries, baby gem salad and aioli	
FISH & CHIPS	29/31
Cider battered south coast bream, fries and tartare	
ROASTED BARRAMUNDI GF	32/34
Capsicum, chickpeas, chard and caper butter sauce	
SLOW ROAST LAMB SHOULDER GF	32/34
Honey ricotta, harissa, pomegranate, herbs and jus	
SPICED BBQ PORK RIBS GF	37/40
Full rack of ribs glazed in house bbq sauce , pickles, slaw and fries	
LEMON AND GARLIC HALF CHICKEN GF	28/30
Spiced labne, pickled zucchini salad and jus	
BANGERS & MASH GF	26/28
Cumberland sausage spiral, mash potato, pea puree, onion gravy	
SEAFOOD PLATTER (SERVES 2-3 PEOPLE)	130 /138
Prawns, oysters natural, oysters kilpatrick, miso salmon, prawn tacos, calamari, battered fish and chips and seaweed salad	

SIDES

ROASTED PEAR AND ROCKET SALAD V	9/11
EVOO, Balsamic and Grana Padano	
CHARGRILLED BROCCOLINI V	12/13
Smoked almonds, EVOO and lemon	
SMASHED POTATOES V	12/13
Confit garlic and parsley	
HONEY ROAST PUMPKIN V	12/13
Labne, pomegranate and soft herbs	

DESSERTS

PAVLOVA GF	10/12
Mango, Chantilly cream, mint sugar	
CHOCOLATE BROWNIE	10/12
Toasted marshmellow (Italian meringue), biscoff crumb, chocolate sauce	
SCOOP OF TIRAMISU	10/12
House made classic	
CHEESE	24/26
2 Australian cheeses, fig jam, muscatels, pear and lavosh	

Ask our staff about our selection of coffee & tea.



BOOK YOUR FUNCTION



Book your next function at the go-to venue in Western Sydney

GF = GLUTEN FREE | V = VEGETARIAN | VM = VEGAN WITH MODIFICATION

*surcharge applies on Public Holidays

DRINK MENU

M/NM = MEMBERS / NON MEMBERS

COCKTAILS	CARAFE	M/MN
YUZU & PEACH SPRITZ Four Pillars Yuzu Gin, Yuzu syrup, Quandong, peach and Soda	49/51	17/19
BLOODY MOJITO HIGH BALL Four Pillars Bloody Shiraz Gin, Bianco Vermouth, lime, mint and Soda	49/51	17/19
ESPRESSO MARTINI Broken Bean Coffee Liquor, Cold Brew and Australian Craft Vodka		17/19
BLUE COCONUT MARGARITA Batanga Blanco Tequila, Marionette Blue, coconut and lime		19/21
PASSIONFRUIT MARGARITA Batanga Blanco Tequila, Chinola Passionfruit, agave and lime		19/21
SEXY TIME SPRITZ Australian Craft Vodka Marionette Pineapple topped with prosecco		19/21
FEEL GOOD MIMOSA Four Pillars Rare Dry Gin, Chinola Passionfruit, orange juice and prosecco		19/21
YUZU SUMMER STORM Flor de Cana Rum, Yuzu and ginger beer		19/21
MOCKTAILS		
NAKED COLADA Pineapple and Coconut		8/9
YUZU GINGER FIZZ Yuzu and Ginger Soda		8/9

BEER & CIDER

HEINEKEN 0	5.5/6.5
HILLBILLY APPLE & ROOT GINGER NON ALC CIDER	6/7

NON ALCOHOLIC

SCHWEPPE'S DRY GINGER ALE	5/6
SCHWEPPE'S TONIC WATER	5/6
SCHWEPPE'S SPARKLING MINERAL WATER	5/6
SUNKIST (CAN)	4.6/5.6
RED BULL	7/8
BUNDABERG GINGER BEER	4.8/5.8
FRANTELLA WATER	3.8/4.8
PEPSI / PEPSI MAX / SCHWEPPE'S LEMONADE / SOLO (SCHOONER)	4.4/5.4

NON ALCOHOLIC WINES

SQUEALING PIG SAUVIGNON BLANC / SQUEALING PIG ROSE (375ML)	19/21
--	-------

STRANGELOVE LOW CAL SODA

VERY MANDARIN	6/7
DOUBLE GINGER BEER	6/7
YUZU	6/7
CLOUDY PEAR AND CINNAMON	6/7

SPARKLING

	GLASS	LARGE	BOTTLE
T GALLANT PROSECCO South Eastern Australia	9/10		38/42
CAVALIERE D'OR GABBIANO PROSECCO Veneto, Italy			44/48
SEPPELT THE GREAT ENTERTAINER CHARDONNAY PINOT NOIR NV South Eastern Australia	8/9		34/38
ROTHBURY SPARKLING CUVÉE Australia	6/7		26/30
LOUIS MORETTE & CO GRAND RESERVE CHAMPAGNE France			110/115
T'GALLANT SPARKLING PINK MOSCATO South Eastern Australia			38/42

WHITE WINE

ROTHBURY ESTATE SEMILLON/SAUVIGNON BLANC Australia	6/7	8/9	26/30
TE HA SAUVIGNON BLANC Marlborough, New Zealand	8/9	11/12	34/38
HONEYBOMB CHARDONNAY Margaret River, WA	8/9	11/12	34/38
LEO BURING RIESLING Clare Valley, South Australia			36/40
T' GALLANT CAPE SCHANCK PINOT GRIGIO Victoria	8/9	11/12	34/38
JULIET MOSCATO South Eastern Australia	7/8	10/11	30/34
ROSEMUND LITTLE BERRY SAUVIGNON BLANC Adelaide Hills, SA			38/42
ST HUBERTS CHARDONNAY Yarra Valley, Victoria			53/57

RED WINE

ROTHBURY CABERNET/MERLOT South Eastern Australia	6/7	8/9	26/30
GABBIANO CHIANTI CLASSICO Tuscany, Italy			45/49
SALTRAM SKINS SHIRAZ Barossa Valley, SA	9/10	13/14	38/42
WYNN'S THE GABLES CABERNET Coonawarra, SA	9/10	13/14	38/42
DEVILISH PINOT NOIR Tasmania	11/12	15/16	34/38
WOLF BLASS PRIVATE RELEASE MERLOT South Australia	8/9	11/12	34/38
PEPPERJACK MALBEC Mendoza, Argentina			56/60
DEVILS LAIR "DANCE WITH THE DEVIL" CABERNET Margaret River, WA			55/59

ROSÉ

T'GALLANT CAPE SCHANCK ROSÉ Victoria	8/9	11/12	34/38
LA VIEILLE FERME COTES DU VENTOUX ROSE Rohne France			44/48

Ask our staff about our full selection of spirits, beers & ciders at the bar.



BRELLHOUSE.COM.AU