

FOOD MENU

M/NM = MEMBERS / NON MEMBERS

SHARE

	M/NM
CLASSIC GARLIC BREAD	10/12
SYDNEY ROCK OYSTERS ^{GF}	HALF DOZ 30/32 DOZEN 50/52
red wine mignonette add kilpatrick	5/7
BOWL OF FRIES ^{GF}	8/10
garlic aioli	
GUACAMOLE ^{GF V}	14/16
pico de gallo, house fried corn chips	
LOBSTER & PRAWN SPRING ROLLS (5)	23/25
sweet chilli sauce	
HONEY PUMPKIN ARANCINI (6) ^V	18/20
thyme, mozzarella, balsamic aioli	
SALT & PEPPER SQUID	20/22
flash fried with garlic aioli	
½ KILO HOT WINGS ^{GF}	18/20
franks hot sauce, ranch	
BURRATA ^V	18/20
heirloom tomatoes, pine nuts & basil oil, focaccia	
CORN RIBS ^{V GF}	18/20
garlic aioli, lime seasoning, parmesan	

TWO HANDS

BRELLHOUSE BURGER	24/26
angus pattie, american cheddar, lettuce, tomato, pickles, burger sauce & fries	
BFC BURGER	24/26
southern fried chicken, streaky bacon, american cheddar, crunchy slaw, aioli & fries	
SCOTCH FILLET SANDWICH	25/27
minute steak, caramelized onion, cheddar cheese, wild rocket, aioli & fries	
VEGETARIAN FOCACCIA ^{V VM}	22/24
halloumi, roast pumpkin slices, smoked honey, rocket, basil pesto, romesco & fries	
FRESH TIGER PRAWN TACOS (2)	25/27
pickled cabbage, charred corn and citrus aioli & fries	

SALAD

BEEF NOODLE SALAD ^{GF}	26/28
tender beef, rice noodle, cucumber, cherry tomato, onion, herbs, peanuts, thai dressing	
CAESAR SALAD	24/26
roast chicken, cos, egg, bacon, parmesan & croutons	
QUINOA SALAD ^{GF V VM}	24/26
beetroot, sweet potato, tomato, mint, onion, toasted almond, goats' cheese, pesto dressing	
RAW SALMON POKE BOWL ^{GF VM}	26/28
brown rice, cucumber, avocado, edamame, tobiko, furikake, ponzu dressing	

GREAT MEATS CO BAR

300G GRAIN FED SIRLOIN ^{GF}	28/32
300G GRAIN FED SCOTCH FILLET ^{GF}	42/45
250G WAGYU RUMP MARBLE SCORE 4-5 ^{GF}	42/45
500G GRAIN FED T-BONE ^{GF}	46/48
all steaks served with fries & chef salad or mash & seasonal vegetables & choice of sauce	
SAUCES ^{GF}	1.5/2
(rich gravy, mushroom, pepper, dienne or herb butter)	

PASTA

PRAWN SPAGHETTI	32/24
confit tomato, chili, rocket, herb butter & lemon	
ANGUS BRISKET PAPPARDELLE	24/26
12hr slow cooked beef ragu with pangrattato & grana padano	
TRUFFLE MUSHROOM GNOCCHI ^V	24/26
potato & ricotta gnocchi, napolitana sauce, parmesan	
PENNE BOSCAIOLA	24/26
mushroom ragu, crispy bacon, grana padano & garlic cream	

MAINS

PAN FRIED BARRAMUNDI ^{GF}	32/34
fries, chef salad & tartare	
TASMANIAN SALMON ^{GF}	34/35
corn puree, roast zucchini salad, maple glaze	
SLOW ROAST LAMB SHOULDER ^{GF}	32/34
honey ricotta, herb, salad, smashed potato & jus	
SPICED BBQ PORK RIBS ^{GF}	37/40
full rack of ribs glazed in chipotle bbq sauce, corn cob, citrus slaw & fries	
ROAST HALF CHICKEN ^{GF}	28/30
garlic labne, miso sweet potato, green olive verde	
SEAFOOD PLATTER (SERVES 2-3 PEOPLE)	135 /145
fresh prawns, oysters natural, oysters kilpatrick, miso salmon, prawn tacos, squidi, battered fish and chips and seaweed salad	

KIDS \$12 EACH

(includes kids zooper dooper)

CHICKEN TENDERS & FRIES

FISH & CHIPS

SPAGHETTI BOLOGNESE

CHEESEBURGER & FRIES

GRILLED CHICKEN ^{GF}, MASH, VEGETABLES & GRAVY

KIDS DRINKS

POP TOPS

apple / orange /
apple & blackcurrant

KIDS DESSERTS

ICE CREAM CUP ^{GF}

dixie cup vanilla ice-cream

CLASSICS

CHICKEN SCHNITZEL	26/28
fries, chef salad & choice of sauce	
PARMIGIANA	30/32
prager ham, napolitana sauce, mozzarella, fries, chef salad	
SALT & PEPPER SQUID	28/31
fries, chef salad & aioli	
FISH & CHIPS	29/31
battered barramundi, fries, chef salad & tartare	
BANGERS & MASH ^{GF}	26/28
cumberland sausage spiral, mash potato, peas, caramesied onion & gravy	

SIDES

SEASONAL VEGETABLES ^V	12/13
CHEF SALAD	10/12
SMASHED POTATO'S ^V	12/13
confit garlic & parsley	
MISO SWEET POTATO ^V	12/13
labne, pomegranate & soft herbs	

DESSERTS

LEMON MERINGUE TART	15/16
berry coulis	
OREO CHEESECAKE	15/16
double cream, raspberry	
TIRAMISU	15/16

MONDAY TO FRIDAY LUNCH SPECIALS

From 11.30am to 2.30pm

BLAT BURGER	15 / 16
bacon, lettuce, tomato, aioli & fries	
CHICKEN SCHNITZEL	17 / 19
panko crumbed chicken schnitzel, chips & salad, choice of gravy	
BATTERED FISH	18 / 20
chips, salad & tartare	
SALT & PEPPER SQUID	18 / 20
chips, salad & aioli	
SPAGHETTI BOLOGNESE	17 / 19
rich bolognese sauce	
BRELL HOUSE ROAST	24 / 26
12 hour beef, potato's, vegetables, gravy	
200G RUMP STEAK	19 / 22
chips & salad, choice of gravy	
GRILLED CHICKEN BOSCAIOLA	19 / 22
chips & salad	
PAN FRIED BARRAMUNDI	22 / 24
chips & salad, tartare	

*not available on public holidays

*no variations



BOOK YOUR FUNCTION



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

^{GF} = GLUTEN FREE | ^V = VEGETARIAN | ^{VM} = VEGAN WITH MODIFICATION

^{GF} = GLUTEN FREE OPTION

*surcharge applies on Public Holidays

Coffee & Tea available from the Café

DRINK MENU

M/NM = MEMBERS / NON MEMBERS

COCKTAILS

	CARAFE	M/NM
YUZU & PEACH SPRITZ four pillars yuzu gin, yuzu syrup, quandong, peach & soda	49/51	17/19
BLOODY MOJITO HIGH BALL four pillars bloody shiraz gin, bianco vermouth, lime, mint & soda	49/51	17/19
ESPRESSO MARTINI broken bean coffee liquor, cold brew & australian craft vodka		17/19
BLUE COCONUT MARGARITA batanga blanco tequila, marionette blue, coconut & lime		19/21
PASSIONFRUIT MARGARITA batanga blanco tequila, chinola passionfruit, agave & 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 & prosecco		19/21
YUZU SUMMER STORM flor de cana rum, yuzu & ginger beer		19/21

MOCKTAILS

NAKED COLADA pineapple & coconut		8/9
YUZU GINGER FIZZ yuzu & ginger soda		8/9

BEER & CIDER

HEINEKEN 0.0 (NON-ALCOHOLIC)	5.5/6.5
HILLBILLY APPLE & ROOT GINGER CIDER (NON-ALCOHOLIC)	6/7

NON ALCOHOLIC

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

NON ALCOHOLIC WINES

SQUEALING PIG SAUVIGNON BLANC / SQUEALING PIG ROSE (375ML)	19/21
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STRANGELOVE LOW CAL SODA

VERY MANDARIN	6/7
YUZU	6/7
CLOUDY PEAR AND CINNAMON	6/7
SPARKLING / STILL MINERAL WATER 750ML	7.5/8.5

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
ROSEMOUNT 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 tuscan, italy			45/49
SALTRAM SKINS SHIRAZ Barossa Valley, SA	9/10	13/14	38/42
WYNNS THE GABLES CABERNET Coonawarra, SA	9/10	13/14	38/42
DEVILISH PINOT NOIR Tasmania	11/12	15/16	47/51
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.



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