

## FOOD MENU

M/NM = MEMBERS / NON MEMBERS

### SHARE

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

### TWO HANDS

<b>BRELLHOUSE BURGER</b>	24/26
angus pattie, american cheddar, lettuce, tomato, pickles, burger sauce & fries	
<b>BFC BURGER</b>	24/26
southern fried chicken, streaky bacon, american cheddar, crunchy slaw, aioli & fries	
<b>SCOTCH FILLET SANDWICH</b>	25/27
minute steak, caramelized onion, cheddar cheese, wild rocket, aioli & fries	
<b>VEGE TACOS (2)</b> <sup>V VM</sup>	24/26
halloumi, roast portabello mushroom, tomato, wild rocket, basil pesto, romesco & fries	
<b>PULLED PORK TACOS (2)</b>	25/27
mexican spiced pork, chipotle mayo, pickled onion, guacamole, pico de gallo & fries	

### SALAD

<b>BEEF NOODLE SALAD</b> <sup>GF</sup>	26/28
tender beef, rice noodle, cucumber, cherry tomato, onion, herbs, peanuts, thai dressing	
<b>CAESAR SALAD</b>	24/26
roast chicken, cos, egg, bacon, parmesan & croutons	
<b>ROAST PUMPKIN QUINOA SALAD</b> <sup>GF V VM</sup>	24/26
roast pumpkin, quinoa, wild rocket, pickled onion, toasted almond, goats' cheese, lemon vinaigrette	
<b>RAW SALMON POKE BOWL</b> <sup>GF VM</sup>	26/28
brown rice, cucumber, avocado, pickled ginger, edamame, tobiko, furikake, ponzu dressing	

## GREAT MEATS CO BAR

<b>250G GRAIN FED RUMP</b> <sup>GF</sup>	28/32
<b>250G GRAIN FED SIRLOIN</b> <sup>GF</sup>	28/32
<b>EYE FILLET MIGNON WRAPPED IN BACON</b> <sup>GF</sup>	45/48
<b>500G GRAIN FED T-BONE</b> <sup>GF</sup>	46/48
all steaks served with fries & chef salad or mash & seasonal vegetables & choice of sauce	
<b>SAUCES</b> <sup>GF</sup>	1.5/2
(rich gravy, mushroom, pepper, dianne or herb butter)	

## PASTA

<b>PRAWN SPAGHETTI</b>	32/34
confit tomato, chili, rocket, herb butter & lemon	
<b>ANGUS BRISKET PAPPARDELLE</b>	26/28
12hr slow cooked beef ragu with pangrattato and grana padano	
<b>PUMPKIN RAVIOLI</b> <sup>V</sup>	25/27
roast pumpkin, pesto, cream, cherry tomato & feta	
<b>PENNE BOSCAIOLA</b>	24/26
mushroom ragu, crispy bacon, grana padano & garlic cream	

## MAINS

<b>CRISPY PORCHETTA</b>	29/31
rolled pork belly, potato gratin, braised cabbage, apple sauce & red wine jus	
<b>PAN FRIED BARRAMUNDI</b> <sup>GF</sup>	32/34
fries, chef salad & tartare	
<b>TASMANIAN SALMON</b> <sup>GF</sup>	34/35
mash potato, asparagus, vine tomato, lemon butter sauce	
<b>SLOW ROAST LAMB SHOULDER</b> <sup>GF</sup>	32/34
honey ricotta, herb, salad, smashed potato & jus	
<b>PRAWN SAGANAKI HOT POT</b>	32/34
sauteed prawns in napolitana sauce, gratinated fetta, herbs, flatbread	
<b>SPICED BBQ PORK RIBS</b> <sup>GF</sup>	37/40
full rack of ribs glazed in chipotle bbq sauce, corn cob, citrus slaw & fries	
<b>CHICKEN INVOLTINI</b>	32/35
tender chicken thigh wrapped in prosciutto stuffed with fresh herbs, sundried tomato & provolone on mash potato, asparagus, pesto sauce	
<b>SEAFOOD PLATTER (SERVES 2-3 PEOPLE)</b>	129 /135
fresh prawns, oysters natural, oysters kilpatrick, miso salmon, prawn tacos, squid, battered fish and chips and seaweed salad	

### KIDS \$12 EACH\*

(includes zooper dooper)

#### CHICKEN TENDERS & FRIES

#### FISH & CHIPS

#### SPAGHETTI BOLOGNESE

#### CHEESEBURGER & FRIES

#### GRILLED CHICKEN <sup>GF</sup>, MASH, VEGETABLES & GRAVY

### KIDS DRINKS

**POP TOPS** 4  
apple / orange / apple & blackcurrant

### KIDS DESSERTS

**ICE CREAM CUP** <sup>GF</sup> 3/4  
dixie cup vanilla ice-cream

\*strictly available for children 12 year and younger  
\*guests above this age will be kindly denied



# BOOK YOUR FUNCTION



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

## CLASSICS

<b>CHICKEN SCHNITZEL</b>	26/28
fries, chef salad & choice of sauce	
<b>PARMIGIANA</b>	29/31
prager ham, napolitana sauce, mozzarella, fries, chef salad	
<b>SALT &amp; PEPPER SQUID</b>	28/31
fries, chef salad & aioli	
<b>FISH &amp; CHIPS</b>	29/31
battered barramundi, fries, chef salad & tartare	
<b>BANGERS &amp; MASH</b> <sup>GF</sup>	26/28
cumberland sausage spiral, mash potato, peas, caramelised onion & gravy	
<b>BEEF &amp; RED BEAN NACHOS</b> <sup>GF</sup>	24/26
spiced beef, mozzarella melt, salsa, sour cream, guacamole, jalapeño, pico de gallo & house fried corn chips	
<b>SIDES</b>	
<b>SEASONAL VEGETABLES</b> <sup>V</sup>	12/13
<b>CHEF SALAD</b>	10/12
<b>SMASHED POTATO'S</b> <sup>V</sup>	12/13
confit garlic & parsley	
<b>ROAST PUMPKIN</b> <sup>V</sup>	12/13
labne, walnut, quinoa and soft herbs	

## DESSERTS

<b>STICKY DATE PUDDING</b>	12/14
toffee caramel & vanilla bean gelato	
<b>SCOOP OF HOUSE MADE TIRAMISU</b>	12/14
<b>LOADED BUTTER BOY COOKIE</b>	15/16
choc chip cookie, vanilla bean gelato, chocolate fudge, whipped cream, strawberries	

## MONDAY TO FRIDAY LUNCH SPECIALS

From 11.30am to 2.30pm

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

\*not available on public holidays \*no variations

Coffee & Tea available from the Café

<sup>GF</sup> = GLUTEN FREE | <sup>V</sup> = VEGETARIAN | <sup>VM</sup> = VEGAN WITH MODIFICATION

<sup>GF</sup> = GLUTEN FREE OPTION

\*surcharge applies on Public Holidays

## DRINK MENU

M/NM = MEMBERS / NON MEMBERS

### COCKTAILS

	CARAFE (SERVES 4)	M/NM
<b>YUZU &amp; PEACH SPRITZ</b> four pillars yuzu gin, yuzu syrup, quandong, peach & soda	49/51	17/19
<b>WEIS BAR SPRITZ</b> mango liqueur and coconut with prosecco, inspired by a classic summer treat		17/19
<b>BRELL HOUSE SPRITZ</b> elderflower liqueur and yuzu topped prosecco and soda		17/19
<b>ESPRESSO MARTINI</b> australian craft vodka, broken bean coffee liqueur, cold brew with a rich crema finish		17/19
<b>BLUE COCONUT MARGARITA</b> batanga blanco tequila, marionette blue, coconut syrup and fresh lime		19/21
<b>PASSIONFRUIT MARGARITA</b> batanga blanco tequila with chinola passionfruit liqueur, agave and lime		19/21
<b>TRADITIONAL MARGARITA</b> batanga blanco tequila, triple sec, agave and lime with a salted rim		19/21
<b>PINEAPPLE COCONUT DAIQUIRI</b> flor de cana white rum shaken with chinola pineapple liqueur, coconut and fresh lime		19/21
<b>CLOVER CLUB</b> four pillars bloody shiraz gin, oscar bianco vermouth, raspberry, citrus and a silky foam		19/21

### MOCKTAILS

<b>YUZU GINGER FIZZ</b> yuzu syrup topped with ginger beer and finished with lime	8/9	
<b>NAKED COLADA</b> pineapple juice and coconut shaken and served over ice	8/9	

### BEER & CIDER

<b>HEINEKEN 0.0 (NON-ALCOHOLIC)</b>	5.5/6.5	
<b>HILLBILLY APPLE &amp; ROOT GINGER CIDER (NON-ALCOHOLIC)</b>	6/7	

### NON ALCOHOLIC

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

### NON ALCOHOLIC WINES

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

### STRANGELOVE LOW CAL SODA

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

### SPARKLING

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

### WHITE WINE

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

### RED WINE

<b>ROTHBURY CABERNET/MERLOT</b> South Eastern Australia	6/7	8/9	26/30
<b>GABBIANO CHIANTI CLASSICO</b> Tuscany, Italy			45/49
<b>SALTRAM SKINS SHIRAZ</b> Barossa Valley, SA	9/10	13/14	38/42
<b>WYNNS THE GABLES CABERNET</b> Coonawarra, SA	9/10	13/14	38/42
<b>DEVILISH PINOT NOIR</b> Tasmania	11/12	15/16	47/51
<b>WOLF BLASS PRIVATE RELEASE MERLOT</b> South Australia	8/9	11/12	34/38
<b>PEPPERJACK MALBEC</b> Mendoza, Argentina			56/60
<b>DEVILS LAIR "DANCE WITH THE DEVIL" CABERNET</b> Margaret River, WA			55/59

### ROSÉ

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

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



BRELLHOUSE.COM.AU