

FOOD MENU

M/NM = MEMBERS / NON MEMBERS

SHARE	M/NM
CLASSIC GARLIC BREAD	10/12
SYDNEY ROCK OYSTERS ^A ^{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	
PEKING DUCK SPRING ROLLS (5)	18/20
sweet chilli sauce	
HONEY PUMPKIN ARANCINI (6) ^V	18/20
thyme, mozzarella, balsamic aioli	
SALT & PEPPER SQUID ^I	20/22
flash fried with garlic aioli	
½ KILO HOT WINGS ^{GF}	18/20
franks hot sauce and ranch	
BURRATA ^V	20/22
creamy burrata served with house -pickled beetroot , grilled sourdough, salsa verde, finished with olive oil and cracked pepper	
CORN RIBS ^V ^{GF}	18/20
garlic aioli, lime seasoning, parmesan	

TWO HANDS

BRELL HOUSE 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, caramelised onion, cheddar cheese, wild rocket, aioli & fries	
VEGE TACOS (2) ^V ^{VM}	24/26
halloumi, roast portabello mushroom, tomato, wild rocket, basil pesto, romesco & fries	
PULLED PORK TACOS (2)	25/27
mexican spiced pork, chipotle mayo, pickled onion, guacamole, pico de gallo & 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	
ROAST PUMPKIN QUINOA SALAD ^{GF} ^V ^{VM}	24/26
roast pumpkin, quinoa, wild rocket, pickled onion, toasted almond, goats’ cheese, lemon vinaigrette	
RAW SALMON POKE BOWL ^A ^{GF} ^{VM}	26/28
brown rice, cucumber, avocado, pickled ginger, edamame, tobiko, furikake, ponzu dressing	

GREAT MEATS CO BAR

250G GRAIN FED RUMP ^{GF}	28/32
250G GRAIN FED SIRLOIN ^{GF}	28/32
200G EYE FILLET MIGNON WRAPPED IN BACON ^{GF}	45/48
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, dianne or herb butter)	
PASTA	
PRAWN SPAGHETTI ^I	32/34
confit tomato, chili, rocket, herb butter & lemon	
ANGUS BRISKET PAPPARDELLE	26/28
12hr slow cooked beef ragu with pangrattato and grana padano	
PUMPKIN RAVIOLI ^V	25/27
roast pumpkin, pesto, cream, cherry tomato & feta	
PENNE BOSCAIOLA	24/26
mushroom ragu, crispy bacon, grana padano & garlic cream	

MAINS

CRISPY PORCHETTA	29/32
rolled pork belly, potato gratin, braised cabbage, apple sauce & red wine jus	
PAN FRIED BARRAMUNDI ^A ^{GF}	32/35
fries, chef salad & tartare	
TASMANIAN SALMON ^A ^{GF}	32/35
mash potato, asparagus, vine tomato, lemon butter sauce	
SLOW ROAST LAMB SHOULDER ^{GF}	34/36
honey ricotta, herb, salad, smashed potato & jus	
PRAWN SAGANAKI HOT POT ^I	32/34
sauteed prawns in napolitana sauce, gratinated fetta, herbs, flatbread	
SPICED BBQ PORK RIBS ^{GF}	36/40
full rack of ribs glazed in chipotle bbq sauce , corn cob, citrus slaw & fries	
CHICKEN INVOLTINI	32/35
tender chicken thigh wrapped in prosciutto stuffed with fresh herbs, sundried tomato & provolone on mash potato, asparagus, pesto sauce	
SEAFOOD PLATTER (SERVES 2-3 PEOPLE) ^M	129/135
fresh prawns, oysters natural, oysters kilpatrick, miso salmon, prawn tacos, squid, battered fish and chips and seaweed salad	
BRELL HOUSE PROTEIN PLATTER (SERVES 2-3 PEOPLE) ^I	90/100
250g rump steak, 1/2 rack bbq pork ribs, panko crumbed chicken schnitzel, bbq wings, salt & pepper squid, chips & chef salad	

KIDS \$12 EACH*

(includes zooper dooper)

CHICKEN TENDERS & FRIES

FISH & CHIPS ^I

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

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

CLASSICS

CHICKEN SCHNITZEL	26/28
fries, chef salad & choice of sauce	
PARMIGIANA	29/31
prager ham, napolitana sauce, mozzarella, fries, chef salad	
SALT & PEPPER SQUID ^I	28/31
fries, chef salad & aioli	
FISH & CHIPS ^I	29/31
new zealand ling, fries, chef salad & tartare	
BANGERS & MASH ^{GF}	26/28
cumberland sausage spiral, mash potato, peas, caramelised onion & gravy	
BEEF & RED BEAN NACHOS ^{GF}	24/26
spiced beef, mozzarella melt, salsa, sour cream, guacamole, jalapeño, pico de gallo & house fried corn chips	
SIDES	
SEASONAL VEGETABLES ^V	12/13
CHEF SALAD	10/12
MASHED POTATO ^V	10/12
ROAST PUMPKIN ^V	12/13
labne, walnut, quinoa and soft herbs	

DESSERTS

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

MONDAY TO FRIDAY LUNCH SPECIALS

From 11.30am to 2.30pm

CLASSIC CHEESE BURGER	16 / 18
american cheese, onion, burger sauce & fries	
CHICKEN SCHNITZEL	17 / 19
panko crumbed chicken schnitzel, chips & salad, choice of gravy	
BATTERED FISH ^I	18 / 20
chips, salad & tartare	
SALT & PEPPER SQUID ^I	18 / 20
chips, salad & aioli	
ANGUS BEEF PIE	18 / 20
mash, gravy & peas	
BRELL HOUSE ROAST	24 / 26
12 hour beef, potatoes, vegetables, gravy	
200G RUMP STEAK	19 / 22
chips & salad, choice of gravy	
GRILLED CHICKEN BOSCAIOLA ^{GF}	19 / 22
chips & salad	
PAN FRIED BARRAMUNDI ^I ^{GF}	22 / 24
chips & salad, aioli	

*not available on public holidays *no variations

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

^{GFO} = GLUTEN FREE OPTION

*surcharge applies on Public Holidays



BOOK YOUR
FUNCTION

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

Coffee & Tea available from the Café

DRINK MENU

M/NM = MEMBERS / NON MEMBERS

COCKTAILS	CARAFE (SERVES 4)	M/NM
YUZU & PEACH SPRITZ four pillars yuzu gin, yuzu syrup, quandong, peach & soda	49/51	17/19
WEIS BAR SPRITZ mango liqueur and coconut with prosecco, inspired by a classic summer treat		17/19
BRELL HOUSE SPRITZ elderflower liqueur and yuzu topped prosecco and soda		17/19
ESPRESSO MARTINI australian craft vodka, broken bean coffee liqueur, cold brew with a rich crema finish		17/19
BLUE COCONUT MARGARITA batanga blanco tequila, marionette blue, coconut syrup and fresh lime		19/21
PASSIONFRUIT MARGARITA batanga blanco tequila with chinola passionfruit liqueur, agave and lime		19/21
TRADITIONAL MARGARITA batanga blanco tequila, triple sec, agave and lime with a salted rim		19/21
PINEAPPLE COCONUT DAIQUIRI flor de cana white rum shaken with chinola pineapple liqueur, coconut and fresh lime		19/21
CLOVER CLUB four pillars bloody shiraz gin, oscar bianco vermouth, raspberry, citrus and a silky foam		19/21
MOCKTAILS		
YUZU GINGER FIZZ yuzu syrup topped with ginger beer and finished with lime		8/9
NAKED COLADA pineapple juice and coconut shaken and served over ice		8/9

BEER & CIDER

HEINEKEN 0.0 (NON- ALCOHOLIC)	5.5/6.5
HILLBILLY APPLE & ROOT GINGER CIDER (NON-ALCOHOLIC)	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
FRANTELLE 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
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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			39/43
T'GALLANT CAPE SCHANCK PINOT GRIGIO Victoria	8/9	11/12	34/38
JULIET MOSCATO South Eastern Australia	7/8	10/11	30/34
PEPPERJACK SAUVIGNON BLANC Tasmania/Lime Stone Coast			46/50
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
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.

