FOOD MENU

M/NM = MEMBERS / NON MEMBERS

SHARE

M/NM

CLASSIC GARLIC BREAD 10/12

BRUSCHETTA (V) 15/17
tomato salsa, basil, balsamic glaze

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

BEETROOT HUMMUS (V) 14/16
beetroot hummus, dukkah, feta, flat bread

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

KOREAN POPCORN CAULIFLOWER (V) 17/19
sticky sweet sauce, sesame seed, shallots, aioli, cashew

LAMB KOFTA (5) 18/20
beetroot hummus, dukkah, feta

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, caramelized onion, cheddar cheese, tomato, wild rocket, aioli & fries

HALLOUMI BURGER (V) (VM) 24/26
grilled halloumi, grilled zucchini, tomato relish, pickled onion, wild rocket, basil pesto, & fries

BARRAMUNDI BURGER (I) 25/27
battered barramundi, crunchy slaw, lettuce, mango chilli salsa, aioli, fries

SALAD

CHILLI CARAMEL PORK BELLY (GF) 26/28
tender slow cooked pork belly, rice noodle, cucumber, cherry tomato, onion, herbs,peanuts, thai dressing

CAESAR SALAD 24/26
roast chicken, cos, egg, bacon, parmesan & croutons

GRILLED HALLOUMI FATTOUSH (GF) (V) (VM) 25/27
grilled halloumi, cos, pickled onion, cherry tomato, cucumber, crispy pita, honey drizzle

RAW SALMON POKE BOWL (A) (GF) (VM) 26/28
brown rice, cucumber, avocado, edamame, tobiko, furikake, ponzu dressing

SEAFOOD - (A) = AUSTRALIAN | (I) = IMPORTED | (M) = MIXED ORIGIN

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

(GFO) = GLUTEN FREE OPTION

*surcharge applies on Public Holidays

GREAT MEATS CO BAR

250G GRAIN FED RUMP (GF) 28/32

300G GRAIN FED SIRLOIN (GF) 32/34

300G GRAIN FED SCOTCH FILLET (GF) 42/45

500G GRAIN FED T-BONE (GF) 46/48

300G MARINATED CHICKEN SCALLOPINE 30/34
all steaks served with fries & chef salad or mash & seasonal vegetables and choice of sauce

SAUCES 1.5/2
(rich gravy, mushroom, pepper, dianne, béarnaise 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

SPINACH & RICOTTA RAVIOLI (V) 25/27
cherry tomato, chilli, garlic, spinach, olive oil, shaved parmesan

PENNE BOSCAIOLA 24/26
mushroom ragu, crispy bacon, grana padano & garlic cream

MAINS

CRISPY PORCHETTA 29/32
rolled pork belly, chat potato, broccolini, salsa verde & red wine jus

PAN FRIED BARRAMUNDI (A) (GF) 32/35
fries, chef salad & garlic butter

THAI SALMON COCONUT CURRY (A) (GF) 32/35
zucchini, cherry tomato, herbs, peanuts, rice

SLOW ROAST LAMB SHOULDER (GF) 34/36
honey ricotta, herb, salad, smashed potato & jus

CREAMY GARLIC PRAWN HOT POT (I) 32/34
sauteed prawns in creamy garlic sauce, gratinated feta, parsley, toasted sourdough

SPICED BBQ PORK RIBS (GF) 36/40
full rack of ribs glazed in chipotle bbq sauce, corn cob, citrus slaw & fries

LAMB SOUVLAKI SKEWERS (3) 36/38
chips, salad & tzatziki

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) 95/100
250g rump steak, bbq pork ribs, buffalo chicken wings, lamb kofta, salt & pepper squid, sauces, chips & chef salad

KIDS $12 EACH*

(includes zooper dooper)

CHICKEN TENDERS & FRIES

FISH & CHIPS (I)

CHEESEBURGER & FRIES

BEEF SAUSAGE, FRIES, KETCHUP

GRILLED CHICKEN (GF)**, MASH, VEGETABLES & GRAVY**

KIDS DRINKS

POP TOPS 4
apple / orange / apple & blackcurrant

KIDS DESSERTS

ICE CREAM CUP (GF) 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

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
barramundi, fries, chef salad & tartare

BEEF & RED BEAN NACHOS (GF) 24/26
spiced beef, mozzarella melt, salsa, sour cream, guacamole, jalapeño, pico de gallo & house fried corn chips

MIXED SAUSAGE GRILL 28/30
country beef, pork cumberland, lamb & rosemary, mash potato, caramelised onions, peas, gravy

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

GRILLED FLAT BREAD 4/6

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

BRELL HOUSE ROAST 24 / 26
12 hour beef, potatoes, vegetables, gravy

250G RUMP STEAK 20 / 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

Coffee & Tea available from the Café

COCKTAILS

	M/NM
APEROL SPRITZ aperol, prosecco and soda with a fresh orange slice. light, bubbly, and refreshing.	17/19
BRELL HOUSE SPRITZ elderflower liqueur and yuzu topped with prosecco and soda	17/19
WEIS BAR SPRITZ mango liqueur and coconut with prosecco, inspired by a classic summer treat	17/19
ESPRESSO MARTINI australian craft vodka, kahlua coffee liqueur, espresso coffee with a rich crema finish	19/21
LYCHEE MARTINI the perfect combination of australian craft vodka and lychee, shaken not stirred	19/21
TRADITIONAL MARGARITA batanga blanco tequila, triple sec, agave and lime with a salted rim	19/21
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
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
COSMOPOLITAN australian craft vodka, triple sec, lime and cranberry juice	19/21
AMARETTO SOUR marionette amaretto liqueur, canadian club whisky, lemon, bitters and a silky foam	19/21
APRICOT SOUR makers mark bourbon, marionette apricot brandy, lemon, bitters with a silky foam	19/21
CUBAN STYLE PINA COLADA flor de cana white rum, pineapple juice and coconut shaken and served over ice	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

NON ALCOHOLIC WINES

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

BEER & CIDER

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

NON ALCOHOLIC

SCHWEPPES DRY GINGER ALE	5/6
SCHWEPPES TONIC WATER	5/6
SCHWEPPES 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 / SCHWEPPES LEMONADE / SOLO (SCHOONER)	4.4/5.4

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
UPSIDE DOWN PREMIUM SPARKLING BRUT CUVEE 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.

BRELL HOUSE LOT 101

BRELLHOUSE.COM.AU