

THE  
**BROOKS**  
RESTAURANT & BAR  
@BROOKLANDS

**DINING OPTIONS**

We offer a wide range of dining options suitable for all sized groups. The Brooks Restaurant has a private dining room which can accommodate up to 10 guests. An exclusive private dining experience can also be arranged for larger groups in the Magnolia room adjacent to the restaurant.

**The Brooks Restaurant – Monday – Saturday**

Full a la carte dining – maximum of 10 guests – charged on consumption

Limited a la carte dining – maximum of 20 guests – 2 courses \$55 pp  
3 courses \$65 pp

Alternate Drop / Set Menu – Over 20 guests – 2 courses \$60 pp 3 courses \$75 pp

**Entrees**

Soup de jour

Spiced flash fried calamari, dill aioli

Stuffed pumpkin flowers with zucchini goat's cheese and mint salad

Rice noodle and duck breast salad, Asian herbs and cashews

Beef carpaccio with kohlrabi remoulade and shaved grana

Spanakopita, layers of wild spinach and ricotta

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Mains

200g grass fed Gippsland porter house  
served with pomme puree, balsamic chipolini and rosemary jus

Smoked lamb rump served pink,  
pea and parmesan puree and heirloom carrots

Pork belly  
Thai slaw with crispy shallots and cashew cream

Market fish  
Sicilian caponata shaved fennel remoulade, crispy capers

Chicken supreme  
on a bed of roquette pesto risotto and salsa verde

Ricotta gnocchi with vine ripened tomato sugo, baby bocconcini, fresh basil

Dessert

White chocolate and passionfruit mousse, coconut crumble

Nonna's tiramisu  
layers of whipped mascarpone, coffee and sponge cake finished with coco

Citrus tart with raspberry sorbet and strawberry coulis

Caramel cheese cake with salted popcorn and chocolate shards

Chocolate and almond torte with whipped baileys cream

Vanilla panna cotta with balsamic berries and mint jelly