



Brookwood Grazing Platter- for two

Brie cheese, olives, venison pâté, charcuterie selection, pickled vegetables, TMRS condiments, baguette, crostini (GF bread available + \$5) \$54.50

TMRS / That Margaret River Stuff / pickles and condiments are available for purchase in our cellar door

Starters

Dukkah, EVOO, grilled Turkish bread (GF bread available + \$5) (V) \$10
 Marinated olives, rosemary, garlic, citrus, chilli, baguette (V) \$10
 Venison pâté, cornichons, TMRS shiraz jelly, crostini \$13
 Thai fish cakes - house-made, TMRS sweet chilli sauce (V) (GF) 3 for \$15
 Scallops, pear, dill, fennel remoulade 3 for \$15
 Local tender sous-vide octopus \$16

Mains

Gnocchi - house made | pan-fried, olives, tomato, anchovies, capers, garlic (V option) \$27
Our favourite wine pair – 2017 Brookwood Sauvignon Blanc
 Salmon - beetroot cured | goat's cheese, asparagus (GF) \$29
Our favourite wine pair – 2017 Brookwood Reserve Sauvignon Blanc Semillon
 Beef Rib - sous-vide 24-hours | warm potato salad, green beans, house-made BBQ sauce \$29
Our favourite wine pair – 2015 Brookwood Shiraz Cabernet
 Pork Loin - dukkah crusted | apple, fennel, macadamia (GF) \$30
Our favourite wine pair – 2017 Brookwood Rosé
 Duck Maryland – sous-vide | Asian greens, rice noodles, honey soy glaze * \$32
Our favourite wine pair – 2017 Brookwood Chenin Blanc or 2017 Brookwood Reserve Sauvignon Blanc Semillon
 Barramundi – pan-fried | chargrilled Mediterranean vegetables, green beans, herb yoghurt \$34
Our favourite wine pair – 2017 Brookwood Semillon Sauvignon Blanc

Sides

Green beans, almond butter \$8
 Baguette bread, parmesan and truffle butter (GF + \$5) (V) \$9
 Fries, rosemary, garlic, TMRS sweet chilli, aioli (V) \$10

Desserts

Vanilla bean ice-cream, strawberries \$9
 Panna cotta | vanilla, cinnamon and lime, sliced almonds spiced poached pear \$11
 Chocolate brownie | ganache, vanilla bean ice-cream (GF) \$12
 Cheesecake | white chocolate and passionfruit \$14
 Classic Tiramisu | for the ultimate pick-me-up \$16

Cheeses – Blue, Brie or Cheddar

One cheese plate, fruit, TMRS Shiraz jelly, crostini * \$14
 Three cheese plate, fruit, TMRS Shiraz jelly, crostini * \$38



Beverages

Sparkling & White Wines	Glass	Bottle
NV Bubbles	\$9	\$25
2017 Sauvignon Blanc	\$9	\$22
2017 Semillon Sauvignon Blanc	\$9	\$22
2017 Chenin Blanc	\$9	\$22
2017 Autumn Harvest	\$9	\$22
“100 Above” Fortified White	\$7	\$20

Red Wines and Rosé	Glass	Bottle
2017 Rosé	\$9	\$22
2017 Mellow Rouge	\$9	\$25
2015 Shiraz Cabernet	\$9	\$25

Reserve and Museum Wines (limited stock)	Glass	Bottle
2017 Reserve Sauvignon Blanc Semillon	\$12	\$38
2014 Reserve Cabernet Sauvignon	\$12	\$45
2013 Reserve Cabernet Sauvignon	\$12	\$55

Beer and Cider- 375ml

Colonial Brewery Kolsch, 4.8% alc	\$9
Colonial Brewery Small Ale, 3.5% alc	\$9
Colonial Bertie Apple Cider, 4.6% alc	\$9

Soft Drinks

100% Orange or Apple Juice	\$4
Lemonade, Coke, Diet Coke, Lemon Squash	\$4
Lemon Lime and Bitters	\$4
Sparkling water 750ml	\$7.50

Hot Beverages

Cappuccino, Flat White, Long Black, Short Black, Chai Latte	\$4.50
A selection of Teas (Pot for 1)	\$4.50
Deconstructed Affogato – shot of coffee and ice-cream	\$8
Tipsy Affogato ~ add your choice of Baileys, Kahlua or Brandy ~	\$12

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