



BROOKWOOD

E S T A T E

M A R G A R E T R I V E R

THE BROOKWOOD LONG LUNCH \$39 per person | with paired wines \$49

A relaxed shared menu curated by our chef and winemaker with a focus on wine pairing

Dukkah, EVOO, Turkish bread, house marinated olives, feta (V) (GFO*) | *2018 Sauvignon Blanc*

Arancini of the day | *2018 Chenin Blanc*

Artichoke, truffle, chèvre on local sourdough toast (V) (GFO*) | *2017 Reserve Sauvignon Blanc Semillon*

Local sous-vide octopus (GF) | *2018 Semillon Sauvignon Blanc*

Venison pate, TMRS Shiraz jelly, crostini, cornichons (GFO*) | *2013 Reserve Cabernet Sauvignon*

Chorizo, pickled apple (GF) | *2016 Shiraz Cabernet*

SEAFOOD | SEE DAILY SPECIALS

Scallops 3 for \$14

Oysters 3 for \$14

Prawns 6 for \$17

PLATTERS + BOARDS \$39

Cheese | Cheddar, brie and blue with TMRS condiments, baguette, crostini (V) (GFO*)

Charcuterie | Pate, prosciutto, chorizo, salami, TMRS condiments, cornichons, baguette, crostini (GFO*) | add cheese for \$10

Vegan | Vegan cheese, artichokes, olives, macadamia nuts, crackers (V) (GFO*)

Gluten free baguette and crackers available add \$5

SALADS

Chicken | Smoked chicken, avocado, rocket, cherry tomatoes, red onion, red pepper drizzle (GF) (VO) \$25

Salmon | Cured salmon, beetroot, asparagus, goats cheese, spinach salad (GF) \$28

SIDES

Fries with garlic and rosemary (V) \$10

Baguette with parmesan butter (V) (GFO*) \$10

Asparagus with toasted almonds (V) (GF) \$12

DESSERTS

Vanilla bean ice-cream, strawberries (GF) \$12

Panna cotta | vanilla, cinnamon and lime, sliced almonds spiced poached pear \$12

Chocolate brownie | ganache, vanilla bean ice-cream (GF) \$12

Sorbet trio (GF) (DF) \$12

(GFO*) gluten free option add \$5 / (GF) gluten free / (VO) vegetarian option / (V) vegetarian / (DF) Dairy Free



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ESTATE

MARGARET RIVER

BEVERAGES

Sparkling & White Wines

	Glass	Bottle
NV Bubbles	\$9	\$28
2018 Sauvignon Blanc	\$9	\$25
2018 Semillon Sauvignon Blanc	\$9	\$25
2018 Chenin Blanc	\$9	\$25
2018 Autumn Harvest	\$9	\$25
“100 Above” Fortified White	\$7	\$20

Red Wines, Sparkling Reds & Rosé

	Glass	Bottle
2018 Rosé	\$9	\$25
Ruby Bubbles	\$9	\$28
2018 Mellow Rouge	\$9	\$25
2016 Shiraz Cabernet	\$9	\$25

Reserve and Museum Wines (limited stock)

	Glass	Bottle
2017 Reserve Sauvignon Blanc Semillon	\$12	\$38
2014 Reserve Cabernet Sauvignon	\$12	\$55
2013 Reserve Cabernet Sauvignon	\$12	\$45

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

www.brookwood.com.au

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