



BROOKWOOD

E S T A T E

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

WINTER MENU 2019

Our menu brings you a relaxed, Mediterranean style of dining that takes its inspiration from the wines we make, the season and its produce. Enjoy our signature wine and food experience "The Brookwood Long Lunch" or why not enjoy one of our iconic platters, we also have salads, sides and kids meals too.

THE BROOKWOOD LONG LUNCH \$49 per person | \$59 per person with paired wines

A RELAXED SHARED MENU OF FIVE DISHES SERVED IN THREE COURSES WITH A FOCUS ON WINE PAIRING.

WINE PAIRINGS ARE 30MLS OF WINE FOR EACH DISH | 150MLS OF WINE TOTAL FOR FIVE COURSES.

COURSE ONE

Seafood Chowder | *2018 Reserve Semillon*

COURSE TWO

Green pea, feta and mint terrine with sourdough rye | *2018 Sauvignon Blanc*



Duck Croquette & Onion Jam | *2018 Rose*

COURSE THREE

Salami, Brie & Quince paste on Toasted Sourdough | *2017 Shiraz Cabernet*



Venison Pate, shiraz jelly, crostini | *2013 Reserve Cabernet Sauvignon*

Gluten free and vegetarian options available, please ask our friendly team for more information.



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THE BROOKWOOD PLATTER \$49

BRIE CHEESE, SALAMI, PROSCIUTTO, OLIVES, PATE, DUKKAH, EVOO, TMRS SHIRAZ CAB JELLY, TMRS PICCALILLI, CORNICHONS, DRIED FRUITS, NUTS, CROSTINI, BAGUETTE. (GFO)

EXTRAS FOR YOUR PLATTER | Minimum order of 3 items if not added to a platter

Arancini | four cheese (3) \$10

Grilled Spanish Chorizo \$9

Smoked Salmon \$9

Hummus \$4.50

Olives \$4.50

CHEESES (100-180g)

Meredith Marinated Goats Feta \$10

Heyson Blue \$10

Vintage Cheddar \$10

Port Cheddar \$10

Farmhouse Chilli \$10

Farmhouse Garlic & Parsley \$10

Camembert \$10

Brie \$10

CHARCUTERIE

Angus beef bresaola \$9

Prosciutto | \$9

Salami | \$9

Pate | Champagne and Orange or Shiraz and White Pepper \$9

RELISHES & ACCOMPANIMENTS

Quince Paste \$7.50

Tomato Relish \$4.50

Onion Jam \$4.50

Crostini / Crackers (GFO) \$4.50



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SIDES

Fries with garlic and rosemary (V) \$10

Baguette with butter (V) (GFO*) \$8

Grilled local Turkish bread, dukkah and EVOO (V)\$12

FOR THE KIDS

Chicken nuggets and chips with a juice \$12

Fish and chips with a juice \$12

Grilled ham and cheese toastie and chips with a juice \$12

Vanilla ice-cream with sprinkles \$6

DESSERTS

Apple Crumble Tart with vanilla ice-cream (GF) \$14

Chocolate brownie | spiced poached cherries, vanilla bean ice-cream (GF) \$14

Vanilla bean ice-cream (GF) \$9

Deconstructed Affogato | shot of coffee and ice-cream \$8

Tipsy Affogato | shot of coffee and ice-cream with your choice of Baileys, Kahlua or Brandy \$12

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



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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

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
“100 Above” Fortified White	\$7 (70ml)	\$20
2017 Reserve Sauvignon Blanc Semillon	\$12	\$38
2018 Reserve Semillon	\$12	\$38
2013 Reserve Cabernet Sauvignon	\$12	\$45
2013 Single Barrel Shiraz	n/a	\$100

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