



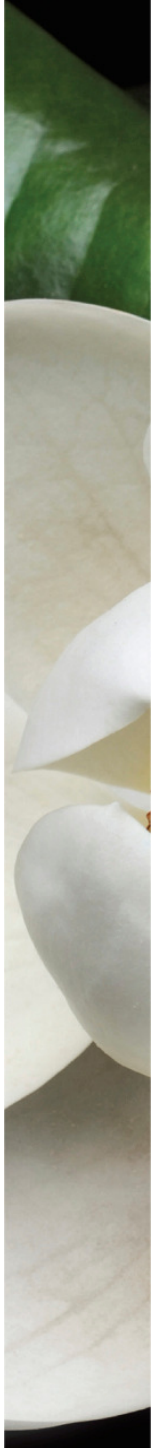
## Breakfast 6.30am to 11.30am

<b>Fruit toast</b> w preserves	5.5
<b>Bacon, cheese &amp; egg muffin</b>	6.5
<b>Queensland seasonal fruit salad</b> w muesli & Greek low fat yoghurt	9.5
<b>Grilled bacon &amp; eggs (poached)</b> w tomato chutney, toast & butter	13.5
<b>(V) Open faced omelette</b> w tomato, mozzarella, pesto & rocket	14.9
<b>Spanish style scrambled eggs</b> w chorizo, red onions, flat leaf parsley & Turkish bread w guacamole	16
<b>French toast</b> w grilled banana, bacon & maple syrup	15.5
<b>Full breakfast</b> poached eggs, bacon, tomato, sausage, mushroom, potato hash, toast & chutney	17.5
<b>Brookwater Royale</b> w smoked Tasmanian salmon, poached eggs & sauce hollandaise	17.9
<b>(V) Eggs Florentine</b> w spinach, mushroom, poached eggs & sauce hollandaise	17.9
<b>Children breakfast (under 12 years)</b> 1 egg, 1 hash, 1 toast, 1 rasher bacon & tomato sauce w a glass of juice	9.5
<b>Sides</b>	
Bacon	4.5
Hash brown	3.0
Mushroom	4.0
Eggs	2.5
Tomato	3.0
Pork sausages	4.5

Please ask for our selection of fresh fruit juices.

## Lunch 11.00am to 3.00pm

<b>Bread</b> w EVO	<b>8.9</b>
<b>(V) Basil, vine tomato &amp; garlic bruschetta</b>	<b>8.9</b>
<b><u>Entrees</u></b>	
<b>Daily soup</b> as advised w crusty bread	<b>12.9</b>
<b>Brookwater Caesar salad</b>	<b>16</b>
<b>Add Chicken</b>	<b>3.9</b>
<b>½ Doz Oysters shucked on ice</b> w balsamic vinaigrette	<b>18.5</b>
<b>(V) Vine tomato &amp; grilled vegetable risotto</b> w parmesan	<b>17.5/24.5</b>
<b>Cold smoked salmon carpaccio</b> w caper, lime & anchovy potato salad	<b>18.5</b>
<b>Rare beef &amp; cashew salad</b> w hot & sour vinaigrette & rocket	<b>18.5</b>
<b><u>Mains</u></b>	
<b>(V) Vegetable &amp; chick pea curry</b> w jasmine rice, Naan bread & raita	<b>24</b>
<b>Market fish as advised</b>	<b>POA</b>
<b>Sun dried tomato &amp; feta stuffed chicken breast</b> w Pontiac chat potatoes, roast bell peppers & artichoke	<b>28.5</b>
<b>Grilled fillet of beef</b> w wilted spinach, potato roesti, Portobello mushroom, beef demi glaze & sauce hollandaise	<b>32.5</b>
<b><u>Sides</u></b>	
Cos Lettuce w croutons & Caesar dressing	<b>7.9</b>
Mixed leaf salad w aged balsamic vinaigrette	<b>7</b>
Bowl of beer battered fried w aioli & ketchup	<b>6.9</b>
Extra virgin olive oil potato mash	<b>7</b>
Steamed seasonal vegetables	<b>8</b>



## Dessert

<b>Lime &amp; lemon tart</b> w mango sorbet	<b>13.9</b>
<b>Classic tiramisu</b> w espresso anglaise	<b>13.9</b>
<b>Apple &amp; rhubarb tart</b> w anglaise & gelato	<b>13.9</b>
<b>Selection of Australian Cheese</b> (for 2 people) w lavosh, fresh & dried fruit	<b>22</b>



## Snacks Available until 5.00pm

<b>Gourmet Sandwiches</b>	<b>6</b>
<b>Beer battered fries</b> w aioli & ketchup	<b>6.9</b>
<b>Ham, cheese &amp; tomato toasty on thick bread</b> w aioli	<b>7.5</b>
<b>(V) Vegetable samosas &amp; spring rolls</b> w sweet chili dipping sauce	<b>12</b>
<b>Chinese spiced fried squid</b> w hot & sour dipping sauce	<b>13.9</b>
<b>Crispy coriander &amp; green curry prawn twister</b> w rocket	<b>15</b>
<b>BLT club sandwich</b> w roast turkey, brie cheese & chips	<b>17.5</b>
<b>Prime beef burger</b> w chunky chips	<b>17</b>
<b>Add bacon</b>	<b>2.5</b>
<b>Cajun spiced open chicken sandwich</b> w avocado, bacon, chips & aioli	<b>17.9</b>
<b>Tandori marinated chicken pizza</b> w cashew nuts, mango chutney & yoghurt dressing	<b>19.9</b>
<b>Beer battered barramundi &amp; chips</b> w tartare sauce and lemon	<b>19.5</b>
<b>Golf Platter to share</b> (serves 4 people) Selection of cold meat cuts, vegetables, cheese, pickles, pesto, tapenades & olives w charred Turkish bread & crackers	<b>28.5</b>

## The Last Putt Available 5.00pm to 6.00pm

<b>Fresh made daily gourmet sandwiches</b>	<b>6</b>
<b>Beer battered fries</b> w aioli & ketchup	<b>6.9</b>
<b>Ham, cheese &amp; tomato toasty on thick bread</b> w aioli	<b>7.5</b>
<b>(V) Vegetable samosas &amp; spring rolls</b> w sweet chili dipping sauce	<b>12</b>

