



BREAKFAST

Glasshouse Breakfast | 29

*middle bacon, halloumi, herb roasted tomato,
avocado, two poached eggs, house relish, sourdough*
GFO/DFO

Avocado on Toast | 24

*smashed avocado, summer tomato salsa,
poached egg, lime on sourdough*
GFO/DF/V

Smoked Salmon on Rye | 25

*hot smoked salmon, stracciatella,
poached egg, furikake, lemon*
GFO/DFO

Vanilla Waffle | 22

*matcha custard, compressed strawberry,
white chocolate cheesecake*
V

Breakfast Gnocchi | 25

*housemade ricotta gnocchi, fried pancetta,
poached egg, parmesan, black pepper*

Chorizo & Potato Skillet | 24

*spiced tomato sugo, chorizo, potato,
poached egg, sour cream and sourdough*
GFO/DFO

Almond Milk Chia with Granola | 19

*almond milk chia pudding, red wine poached pear
topped with house maple granola*
GF/DF/VE

Bacon & Eggs | 19

poached eggs, middle bacon, sourdough
GFO/DFO

SIDES | 4

Poached Eggs (2)

Avocado

Roast Tomato

Bacon

Feta

Halloumi

Chorizo

Sourdough

KIDS

Egg and Bacon | 12

*poached local egg and middle bacon
served on housemade sourdough*

Avocado on Toast | 12

australian avocado served on housemade sourdough
add: vegemite

Kids Waffles | 12

*vanilla waffles with maple syrup and
vanilla bean ice cream*

Tiger Toast | 8

vegemite and melted cheese on sourdough

COFFEE | 5

Cappuccino, Flat White, Latte, Chai, Piccolo,
Macchiato, Short Black

*Soy, Almond, Lactose Free, Oat | 0.5
Double Shot | 1*

TEA | 4.5

Earl Grey, English Breakfast,
Green, Peppermint

JUICE | 6

Orange, Apple, Pineapple

MILKSHAKES | 7

Chocolate, Caramel, Strawberry, Vanilla

PLEASE NOTE

*All credit card payments attract a surcharge of 1.63%,
EFTPOS / debit payments attract a surcharge of 0.23%
and there is a 15% surcharge on public holidays.*

GF | Gluten Free DF | Dairy Free V | Vegetarian
O | Denotes Optional Minor Changes from the Kitchen

Please advise your wait staff member of any allergies.



ENTRÉES | 29

Angus Beef Tartare (GF/DFO)
egg yolk, pecorino, fried potato

Roast Pork Loin (GF/DF)
carrot, ginger, fried greens

Agedashi Eggplant (GF/DF/VE)
ponzu, radish, celery salt

Raw Yellowfin Tuna (DF/N)
ajo blanco, grape, olive oil

Artisan Burrata (GF)
summer peas, mint, za'atar

Pan-Seared Scallops (GF)
beurre blanc, caviar

SIDES | 14

Summer Figs (GF/DFO/V)
honey, persian feta

Fried Cauliflower (GF/DF/VE/N)
cranberry, lemon, almonds

Green Beans (GF/DFO/V/N)
basil pesto, parmesan

Roasted Potatoes (GF/DF/V)
black garlic aioli

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MAINS | 49

S.Kidman Wagyu Petite Tender (GF/DF)
broccoli puree, asparagus, hot mustard, jus

Panfried Swordfish Loin (GF/DF)
kipfler, squash, dill, rouille

Risotto of Sweet Corn (GF/DF/VE)
charred corn, chilli oil, puffed rice

Boneless Half of New England Chicken (GF)
miso glaze, roast chicken and mustard sauce, wilted greens

Confit Duck Maryland (GF/DF)
white garlic cream, golden raisin, charred fennel, jus

Daily Cut of Beef (GF/DFO) | 90
sauce au poivre, potato pavé

DESSERTS | 18

Vanilla Panna Cotta (GF)
compressed summer fruits, fig leaf

Coffee & Dark Chocolate (GFO/N)
*coffee ice cream, brown butter crumb,
chocolate semifreddo, caramel*

Peaches & Cream (GF/DFO)
peach sorbet, meringue, chantilly, raspberry

Selection of Cheeses w/ Accompaniments
1 Piece | 16 2 Pieces | 24 3 Pieces | 30 (40g Pieces)
maese miguel manchego, king island brie, gorgonzola piccante

Affogato (N) | 14

espresso, frangelico & vanilla bean ice cream
Add Brookies Mac | 16
decaf option available

We know that sometimes it all looks too good to decide.

Why not ask for our tasting menu?

We will serve a selection of our most popular dishes, just let us know any dietaries. For the enjoyment of all guests, the tasting menu is served for the entire table.

\$80pp - add dessert for \$15pp

GF | Gluten Free DF | Dairy Free V | Vegetarian VE | Vegan N | Contains Nuts
O | Denotes optional with minor changes from the kitchen



COCKTAILS

Lavender Gimlet | 21
vodka, st germain, lavender syrup and lime juice

Chambord Bramble | 21
chambord, gin and lemon juice

Espresso Martini | 19
vodka, kahlua, sugar syrup and freshly brewed coffee

French Martini | 19
vodka, chambord and pineapple juice

Pimms | 19
pimms, dry gingerale and lemonade with fresh fruit

Margarita | 19
classic: tequila, cointreau and lime juice
make it spicy with our in-house spiced tequila | 20
make it a tommy's with agave | 21

Spritz | 20
prosecco, topped with soda
aperol
hugo (st germain)
lemoncello
campari

TEA

Earl Grey, English Breakfast,
Green, Peppermint | 5

COFFEE

Cappuccino, Flat White, Latte, Chai,
Piccolo, Macchiato, Short Black | 5

Soy, Almond, Lactose Free, Oat | 0.5
Double Shot | 1

BEER

On Tap
Great Northern | 10

Sapporo | 11
Grainfed Sneaky Ale | 11
Grainfed "Plan B" (3.3%) | 11
New England Pale Ale | 12

Bottles and Cans
Corona | 10
Asahi | 10
Peroni | 10
Lord Nelsons "Three Sheets" Pale Ale | 11
Stone & Wood Pacific Ale | 12
White Rabbit Dark Ale | 12

Low Alcohol
Peroni Leggera 3.5 | 9
Coopers Light | 8
Heineken 0.0 | 8

CIDER

Young Henry's Cloudy Apple | 11

ALCOHOL FREE

Soft Drinks
Coke, Coke Zero, Sprite, Lift, Fanta,
Lemon, Lime & Bitters | 5
Ginger Beer | 6.5

Juice
Orange, Apple, Pineapple | 6

Milkshakes
Chocolate, Strawberry, Caramel, Vanilla | 7



VODKA

Absolut | 12
Belvedere | 14
Grey Goose | 14

GIN

Gordons | 12
Brookies' Slow Gin - Davidson Plum | 13
Four Pillars Bloody Shiraz | 14
Archie Rose | 14
The Botanist | 15

RUM

Bacardi | 12
Bundaberg | 11
Captain Morgan Original Gold | 11
Kraken Spiced Dark | 12
Malibu | 10

BOURBON

Buffalo Trace | 13
Jack Daniels | 12
Makers Mark | 13
Wild Turkey | 13
Woodford Reserve | 14

SCOTCH

Ballantines | 11
Bruichladdich "The Laddie" 16yo | 19
Chivas Regal 18yo | 15
Dalwhinnie 15yo | 17
Glenfiddich 12yo | 13
Glenfiddich 18yo | 25
Glenmorangie 18yo | 25
Johnnie Walker Black | 10
Johnnie Walker Blue | 35
Lagavulin | 18
Oban 14yo | 18
Talisker Storm | 16
The Macallan 12yo | 18

OTHER

Baileys | 10
Tia Maria | 10
Canadian Club | 12
Cointreau | 10
Frangelico | 10
Kahlua | 10
Grand Marnier | 10
Jose Cuervo | 10
St Remy | 10
Campari | 10
Brookies' "Mac" | 12
Hennessy VS Cognac | 15
Hennessy V.S.O.P. Cognac | 19



CHAMPAGNE & SPARKLING

Angas Moscato, N.V. | Barossa, SA
Glass: 13 Bottle: 56

Madame Coco Methode Traditionelle, N.V. | Aude Valley, France
Glass: 14 Bottle: 58

Corte Giara Prosecco DOC, N.V. | Veneto, Italy
Glass: 18 Bottle: 94

Jansz Premium Cuvée, N.V. | Tasmania
Glass: 18 Bottle: 94

Logan M Cuvée, 2021 | Orange, NSW
Bottle: 98

Pol Roger Brut Réserve, N.V. | Epernay, France
Glass: 35 Bottle: 175

WHITE WINES

VARIETALS

Heifer Station Pinot Gris, 2023 | Orange, NSW
Glass: 19 Bottle: 84

Tiefenbrunner Pinot Grigio DOC, 2023 | Alto Adige, Italy
Glass: 24 Bottle: 104

Ten Minutes by Tractor 10X Pinot Gris, 2021 | Mornington, VIC
Glass: 20 Bottle: 95

RIESLING

Jim Barry The Atherley Riesling, 2024 | Clare Valley, SA
Glass: 16 Bottle: 66

Parish Vineyard Riesling, 2022 | Coal River, Tasmania
Bottle: 88

Topper's Mountain Petit Manseng, 2021 | New England, NSW
Bottle: 96

CHARDONNAY

Goonoo Goonoo Station Chardonnay, 2024 | Central Ranges, NSW
Glass: 14 Bottle: 54

Logan Chardonnay, 2022 | Orange, NSW
Bottle: 64

Vasse Felix Filius Chardonnay, 2024 | Margaret River, WA
Glass: 19 Bottle: 78

Heifer Station Chardonnay, 2023 | Orange, NSW
Bottle: 85

SAVOURY WHITES

Goonoo Goonoo Station Sauvignon Blanc, 2024 | Limestone Coast, SA
Glass: 14 Bottle: 54

Roaring Meg Sauvignon Blanc, 2024 | Central Otago, NZ
Glass: 18 Bottle: 74

Brokenwood Semillon, 2024 | Hunter Valley, NSW
Bottle: 75

Hay Shed Hill Block 1 Semillon Sauvignon Blanc, 2023 | Margaret River, WA
Bottle: 94

DESSERT WINES - 375ML

Dme de Coyeaux Muscat De Beaume De Venise, 2012 | France
Glass: 14 Bottle: 65

Heggies Vineyard Estate Botrytis Riesling, 2023 | Barossa, SA
Glass: 18 Bottle: 81

FORTIFIED WINES

Yalumba Old Antique Tawny 15 years | Barossa, SA
Glass: 14 Bottle: 59

Penfolds "The Grandfather" | Barossa, SA
Glass: 20 Bottle: 159



RED WINES

ROSÉ

La Vieille Ferme Rosé, 2023 | Rhone Valley, France
Glass: 14 Bottle: 58

TarraWarra Estate Pinot Noir Rosé, 2021 | Yarra Valley, VIC
Bottle: 69

Brokenwood Rosato, 2023 | Hunter Valley, NSW
Glass: 18 Bottle: 74

Heifer Station Rosé, 2022 | Orange, NSW
Bottle: 80

Ten Minutes by Tractor 10X Rosé, 2021 | Mornington, VIC
Glass: 19 Bottle: 95

SHIRAZ & BLENDS

Goonoo Goonoo Station Shiraz, 2023 | Langhorne Creek, SA
Glass: 14 Bottle: 54

Langmeil The Long Mile Shiraz, 2022 | Barossa Valley, SA
Glass: 15 Bottle: 64

Lowe Organic Block 8 Shiraz, 2021 | Mudgee, NSW
Bottle: 74

O'Leary Walker Shiraz, 2022 | Clare Valley, SA
Glass: 18 Bottle: 78

Heifer Station Shiraz, 2022 | Orange, NSW
Glass: 18 Bottle: 85

Brokenwood Hunter Shiraz, 2021 | Hunter Valley, NSW
Bottle: 124

PINOT NOIR

Goonoo Goonoo Station Pinot Noir, 2023 | Limestone Coast, SA
Glass: 14 Bottle: 54

Ten Minutes by Tractor 10X Pinot Noir, 2023 | Mornington, VIC
Glass: 19 Bottle: 98

Topper's Mountain Pinotage Viognier, 2016 | New England, NSW
Bottle: 98

Heifer Station Pinot Noir, 2021/2022 | Orange, NSW
Bottle: 112

Picnic by Two Paddocks, 2022 | Central Otago, NZ
Glass: 28 Bottle: 115

CABERNET & BLENDS

Brokenwood "8 Rows" Cab Sauv Merlot, 2021 | Clare Valley, SA
Bottle: 59

Primo Estate Merlesco, 2023 | McLaren Vale, SA
Glass: 16 Bottle: 66

Vasse Felix Filius Cabernet Sauvignon, 2022 | Margaret River, WA
Bottle: 78

Lowe Cabernet Sauvignon Shiraz Merlot, 2018 | Mudgee, NSW
Glass: 15 Bottle: 79

Yalumba "The Cigar" Cab Sauv, 2020 | Coonawarra, SA
Bottle: 95

Bowen Estate Cab Sauv, 2022 | Coonawarra, SA
Bottle: 105

VARIETALS

Weemala Tempranillo, 2022 | Central Ranges, NSW
Glass: 15 Bottle: 58

E. Guigal Côtes du Rhône, 2020 | Rhone Valley, France
Bottle: 91

Maretti Langhe Nebbiolo, 2021 | Piedmont, Italy
Bottle: 74

Freeman Secco, 2014 | Hilltops, NSW
Bottle: 79

RESERVE LIST

Bollinger La Grande Annee, 2014 | Ay, France
Bottle: 375

Greywacke Wild Sauvignon, 2017 | Marlborough, NZ
Bottle: 87

Hugel Classic Riesling, 2021 | Alsace, France
Bottle: 112

William Fèvre Chablis, 2020 | Chablis, France
Bottle: 123

Ten Minutes by Tractor Wallis Chardonnay, 2021 | Mornington, VIC
Bottle: 140

Ten Minutes by Tractor Judd Pinot Noir, 2021 | Mornington, VIC
Bottle: 165

Ata Rangi Pinot Noir, 2020 | Martinborough, NZ
Bottle: 185

Yalumba "Signature" Cab Sauv Shiraz, 2021 | Barossa, SA
Bottle: 170

Penfolds Grange - Assorted vintages | South Australia
Bottle: ~1,100