

entrees

bread and dips

\$9

soup of the day

served w toasted bread.

\$12

asian beef salad

sliced rib eye sautéed w asian sauté sauce on rice noodles and a deep fried egg.

\$18

garlic prawns

sautéed prawns in garlic butter on salad mix

\$18

chicken dumplings

chicken combined w ginger and herbs poached w a chilli glaze

\$18

brooklyn flatbread

ham, cheese, red onion and crème fraiche – ask for extra toppings if you wish

\$18

mains

brooklyn ribeye	\$36
<i>300gm prime rib eye steak on steak fries <u>w</u> a choice of mushroom, brandy pepper, smoky jack or garlic herb sauce.</i>	
sides of eggs, mushrooms or onion rings.	\$5ea
steak information	
<i>please choose: blue – rare – medium rare – medium – medium to well done – well done, the rarer the better – well done will look like the bottom of your shoe!</i>	
blue cod	\$35
<i>battered: beer batter on fries or, crusted: herb crust oven baked on fries. your choice of tomato, hollandaise or tartare sauce.</i>	
market chicken	
<i>ask your waitress for our chef's choice</i>	
market fish	
<i>ask your waitress for our chef's choice</i>	
waitaki pork belly	\$35
<i>roasted pork belly on crushed dukkah potatoes <u>w</u> apple sauce</i>	
warm lamb salad	\$35
<i>aged lamb back strap on a nicoise style salad <u>w</u> our brooklyn vinaigrette</i>	
pasta of the day	\$28
<i>ask your waitress for our chef's choice</i>	
light vegetarian option	\$28
<i>caesar salad <u>w</u> sour dough</i>	
<i><u>or</u> a flatbread <u>w</u> your choice of topping</i>	\$18

desserts

tiramisu w a berry coulis **\$15**

apple shortcake w crème anglaise and ice cream **\$15**

selection of fruit sorbets **\$15**