HOTEL BRUNSWICK

WEEKLY DEALS
- FROM 5PM -
NOT AVAILABLE ON PUBLIC HOLIDAYS

MONDAY CHICKEN SCHNITZEL
CHIPS & SALAD
$15 | $5 PARMY UPGRADE

TUESDAY FISH & CHIPS
ESKER BEER BATTERED HOKI, CHIPS, SALAD, LEMON & TARTARE SAUCE
$20

WEDNESDAY 200G RUMP STEAK
CHIPS, SALAD & CHOICE OF SAUCE
$20

THURSDAY ALL PIZZAS 1/2 PRICE

Skip the queue, order directly from your table, scan the QR code to order your food & drinks

SNACKS & SHARES

		G
Chips Garlic aioli	10	12
Patatas bravas Crispy potatoes, smoked paprika aioli & thyme	15	17
Garlic & herb bread On Italian bread	10	12
Cheesy garlic bread Garlic & herb butter on italian bread with mozzarella cheese	12	15
Bread, dips & olives Hummus, artichoke & tahini dips, warm pita bread & olives	20	22
Smoked chicken wings 1/2 kg house smoked & fried wings, Franks hot sauce & ranch dressing	18	20

SALADS

		G
Chicken caesar salad Poached chicken, cos lettuce, croutons, shaved parmesan, boiled egg, anchovies & caesar dressing	26	28
Remove chicken	20	22
Roasted beetroot salad Sunflower seed cream, puffed wild rice, watercress, candied fennel & orange dressing	22	24
Artichoke & brocolini salad Risoni pasta, pickled red onion, cherry tomatoes, mixed leaves, Meridith feta & herb dressing	22	24
Raw salmon poke Sushi rice, wakame, nori, pickles, crispy shallots, avocado, black sesame & chili dressing	26	28
Crispy chicken poke Sushi rice, wakame, nori, pickles, crispy shallots, avocado, mayo & teriyaki sauce	26	28

- - - SALAD ADD ONS - - -

Poached chicken	6	1/2 Avocado	5

PIZZA PIZZA PIZZA

		G
Gluten free base	5	5
Margherita Buffalo mozzarella, tomato sugo & basil	24	26
Mushroom Porcini mascarpone cheese, mozzarella cheese, roasted garlic mushrooms & grilled silverbeet	26	28
Garlic prawns Marinated prawns, red onion, basil, mozzarella cheese & tomato sugo	30	32
Pesto & zucchini grilled zucchini, red onion, mozzarella cheese on a basil & pine nut pesto base.	25	27
Hawaiian Smoked ham, pineapple, mozzarella cheese & tomato sugo	24	27
Pepperoni Olives, mozzarella cheese & tomato sugo	23	26
Highway to hell Inferno salami, smoked chili, mozzarella cheese, tomato sugo & Carolina reaper honey	27	29

- - - PIZZA ADD ONS - - -

Anchovies	2	Vegan cheese	4
Red onion	2	Pesto	2
Olives	2	Pineapple	2
Mozzarella cheese	4	Mushrooms	4
Pepperoni	5	Smoked ham	5
Inferno salami	6	Garlic prawn	8

SEAFOOD

			G
Fresh shucked oysters Ecshallot, pepper dressing & lemon	1/2 DOZ	30	32
	DOZ	56	58
Southern fried lobster bun Soft milk bun, crispy spiced lobster, slaw & lime mayo	EACH	16	18
Calamari Panko crumbed Calamari, tartare sauce & lemon		18	20
Aussie prawn spring rolls Smashed cucumber pickle & coconut laksa sauce		18	20
Fish & chips Esker beer battered hoki, chips, salad, lemon & tartare sauce		28	32
Grilled QLD barramundi fillet Mash potato, braised sugar loaf cabbage, cherry tomatoes, burnt butter & caper sauce		33	35

BURGERS & SANDWICHES
ALL SERVED WITH CHIPS

		G
Bruns double cheese & bacon burger Double beef pattie, double cheese, bacon, pickles, lettuce, onion, tomato, burger sauce on a seeded bun	30	32
Classic cheese burger Beef pattie, American cheese, lettuce, pickles, onion, burger sauce on a seeded bun	22	24
Southern fried chicken sandwich Tasty cheese, lettuce, pickles, spicy mayo on a seeded bun	22	24
Open lamb shawarma Grilled marinated lamb, tomato, cucumber, chili, garlic yogurt on a toasted pita bread	27	30
Miso & black bean burger Spicy kimchi, lettuce, onion, paprika aioli on a wholemeal bun	22	24

- - - BURGER ADD ONS - - -

Tomato	2	Bacon	4
Cheese	2	Vegan cheese	4

FAVOURITES

		G
Chicken schnitzel Slaw, seeded mustard vinaigrette, chips & choice of sauce	24	26
Chicken parmigiana Tomato sugo, smoked ham, mozzarella cheese, slaw, seeded mustard vinaigrette & chips	27	30
Red wine braised beef cheek Roasted carrots, mashed potato & buttered greens	34	36
Rump, black angus beef (300g) Black Angus beef 120 days grain fed MBS 2+, char grilled, chips, salad & choice of sauce	33	35
Rib fillet, 150 day grain fed (300g) Willow Vale beef, Northern Rivers, char grilled, chips, salad & choice of sauce	42	45

Sauce selection
Red wine Jus, creamy mushroom, pepper sauce or gravy

Feeling saucy? Extra sauce +2

KID'S MEALS

Kid's nuggets & chips Battered chicken nuggets, slaw & chips	14	15
Kid's crudites & hummus Carrot sticks, cucumber, hummus	14	15
Kid's fish & chips Battered hoki, tartare sauce, lemon & chips	14	15
Kid's burger Beef pattie, cheese, tomato sauce & chips	14	15

VEGETARIAN · VEGAN · GLUTEN FRIENDLY · DAIRY FREE · CONTAINS NUTS · CONTAINS SHELLFISH · LOCAL SEAFOOD · IMPORTED SEAFOOD · CONTAINS SESAME · CONTAINS SOY PRODUCTS · CONTAINS EGG PRODUCTS · CHILI

If you have any specific food/drink allergen needs, please inform us; we will take reasonable steps to prepare your meal safely, although cannot guarantee a completely allergen-free environment or products. We politely decline substitutions to our menu. 10% Public holiday surcharge applies

JOIN US FOR HAPPY HOUR WITH YOUR PUBLIC CARD

WEEKDAYS FROM 4-6

*NOT AVAILABLE ON PUBLIC HOLIDAYS

HOTEL BRUNSWICK

DRINKS MENU

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SPARKLING

	150ml	250ml	Bottle
Yellowglen Yellow Brut Cuvee 200ml			13.5
Morgans Bay Sparkling Cuvee	9		35.3
Squealing Pig Prosecco	9		35.3
Days and Daze 'Wild Ones" Pet Nat			45
Dal Zotto Pucino Prosecco			46
42 Degrees Cuvee			47
Veuve Clicquot			120.7
Taittinger Prestige Sparkling Rosé			130

WHITE WINE

Alkoomi 'Grazing Collection' Riesling	10	15.5	43.9
Flowerpot Organic Sauvignon Blanc	10	15.5	43.9
Squealing Pig Pinot Gris	10	15.5	43.9
Aquilani Pinot Grigio			45
Penfolds Max's Chardonnay			47
Shaw + Smith Sauvignon Blanc			50
Squealing Pig Non Alcoholic SB 375ml			22

ROSÉ

Rameau d'Or Petit Amour Rosé	47
Maison Saint AIX	55

RED

	150ml	250ml	Bottle
Wolf Blass Private Release Merlot	10	15.5	43.9
Morgons Bay Cabernet Merlot	10	15.5	43.9
Little Berry Cabernet Sauvignon	10	15.5	43.9
Pepperjack Malbec			50
First Creek 'Regions' Hunter Valley' Shiraz			50
Sticks Pinot Noir	10	15.5	46
Penfolds Max's Shiraz Cabernet			47
Two Hands 'Gnarly Dudes' Shiraz			47

ON TAP

Squealing Pig Sauvignon Blanc	10	15.5	45.5
Fifth Leg Treasure Hunter Semillon Sauvignon	10	15.5	45.5
Cape Schanck by T'Gallant Pinot Grigio	10	15.5	45.5
St Huberts The Stag Chardonnay	10	15.5	45.5
Squealing Pig Rose	10	15.5	45.5
Juliet Blush Moscato	10	15.5	45.5
Cape Schanck by T'Gallant Pinot Noir	10	15.5	45.5
Saltram Shiraz	10	15.5	45.5

COCKTAILS

Aperol Spritz 18.3
Aperol, Prosecco, Soda, Orange

Espresso Martini 21
Vodka, Kaluha, Two Amigos Espresso

Margarita 21
Tequila, Triple Sec, Lime, Sugar

Chilli Margarita 21
Tequila, Triple Sec, Lime, Sugar, Chilli, Salt

Coconut Margarita 21
Tequila, Cointreau, Lemon, Coconut Syrup

Bloody Mary 21
Vodka, Lemon, Worcestershire Sauce, Tomato Juice, Tabasco & all the Trimmings

Mojito 21
White Rum, Lime, Mint, Sugar

Lychee Martini 21
Vodka, Lychee Liqueur, Lemon, Lychee

Beach Road 21
Vodka, Malibu, Lychee Liqueur, Pineapple Juice, Coconut

Armaretto Sour 21
Armaretto, Sugar, Aquafaba, Lemon Juice, Orange, Cherry

Japanese Slipper 21
Midori, Triple Sec, Lemon

Old Cuban 21
White Rum, Prosecco, Lemon, Sugar Syrup, Bitters

Sevilla Spritz 21
Tanqueray Sevilla Gin, Prosecco, Orange Juice, Soda

PLEASE SEE OUR FRIENDLY STAFF FOR TAP, PACKAGED AND ZERO ALCOHOL BEER & CIDER OPTIONS

VEGAN ORGANIC

10% Public holiday surcharge applies. Non member pricing shown. Hotel Brunswick promotes the responsible service of alcohol.