



## day menu

### Starters & Sharing Plates

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<b>Marinated Olives</b>	9
<b>Edamame</b> w Pop n Lola (chili garlic) & flaky salt	9
<b>Fries</b> w aioli & tomato sauce	10
<b>Ciabatta Garlic Bread</b> char grilled & flamed	10
<b>Ciabatta rolls</b> (2) w honey butter, truffle mascarpone (\$5 per person extra)	12
<b>Royal salad</b> , Mesclun, pickled onion, olives, carrot ribbons, goat cheese, crispy chick peas orange dressing	13
<b>Mushroom Arancini</b> w truffle whipped goats' cheese	17
<b>House made Chicken Liver Pate</b> w bread crackers, cherry relish & cornichons	19
<b>Fried Chicken</b> spicy crispy fried boneless thigh pieces with jalapeno mayo	18
<b>Pork Belly Bites</b> w BBQ char siu & pickle	18
<b>Calamari Popcorn</b> w chipotle mayo	19
<b>Salmon tartare</b> w pickled radish and shallots, goats cheese, fennel oil & balsamic pearls	19
<b>Scallops</b> pea puree, peas, pea foam crispy prosciutto	20

### Brunch & Lunch

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<b>Granola Bowl</b> w berry compote – served w yoghurt & milk or coconut yoghurt & coconut milk	18	
<b>French Toast</b> w grilled banana, bacon, Berry compote, maple syrup & mascarpone	22	
<b>Eggs</b> how you like them on toasted ciabatta	14	
w mushroom 19	w bacon 20	w smoked salmon 21
<b>Brac &amp; Bow Breakfast</b> herb & potato rosti w poached eggs, spinach & hollandaise sauce		
w mushroom 21	w bacon 22	w cold smoked salmon 23
<b>The Featherstonian</b> eggs, bacon, wilted spinach, mushroom, chorizo, potato rosti, toast, hollandaise	26	
<b>The Vegerstonian</b> eggs, mushroom wilted spinach Roast tomato, rosti, beetroot goat cheese walnuts, hollandaise	24	
<b>Cream Tomato Soup</b> w butter Ciabatta roll	18	
<b>Smoked Fish &amp; Prawn Chowder</b> w butter Ciabatta roll	23	
<b>Fish &amp; Chips</b> w fries, slaw, tartare sauce & lemon	26	
<b>Roasted Truffle Mushroom</b> w roasted root vegetables, artichokes on warmed hummus, & chickpeas	26	
<b>Charsiu Pork Belly</b> w mash potatoes and Asian slaw (cabbage carrot & kohlrabi) almonds & sesame	27	
<b>Orange Braised Beef Cheek</b> long and slow w carrot marble mash potatoes & peas crispy casava	29	
<b>Sirloin 200gr+</b>	34	
grilled beans, truffle roasted mushroom, red wine beef jus & balsamic onion gel		
w fries or potato dauphinoise		

<b>Truffle Mushroom Burger</b>	25
Roasted truffle Parkvale portobello Mushroom, grilled halloumi, Truffle mayo, & Lettice (Vegan Available)	
<b>Feady Massive</b>	26
150gr beef patty w cheddar cheese, Bacon lettuce, caramelised onion, & pickle aioli & BBQ Sauce	
<b>Fried Chicken Burger</b>	25
w pickled shallots, lettuce & jalapeno mayo	
<i>*all burgers are served with fries, tomato sauce &amp; aioli</i>	

### Desserts

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<b>Ice Cream Sundae</b> chocolate or caramel or berry compote	12		
<b>Affogato</b> vanilla ice cream w espresso & Speculaas biscuit	14		
<b>add a shot of liqueur...</b>	18		
<b>Trio of Sorbet</b> w freeze dried berries	16		
<b>Oma's/Mama's Dutch Apple Pie</b> w Speculaas ice-cream	18		
<b>Mango Cream Brule</b>	19		
Mango with vanilla Brule mango ice-cream finished w Aam Papad & white chocolate pistachio			
<b>Flambe Chocolate Orange</b>	21		
Whittakers Chocolate orange friand pudding w Grand Marnier, chocolate fudge sauce & vanilla icecream			
<b>"C'est Cheese" Board</b>			
Hand picked cheeses from our favourite cheese shop just down the road. All served w warm bread & cherry relishuts and bread crackerts quince paste, gingerbread			
Choose from: Blue, Brie, Maasdam	1 Cheese 18	2 Cheese 23	3 Cheese 28



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<b>Pork Belly Bites</b> w BBQ char siu & pickle	18
<b>Calamari Popcorn</b> w chipotle mayo	19
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<b>Scallops</b> pea puree, peas, pea foam crispy prosciutto	20

## Mains

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<b>Roasted Truffle Parkvale Portobello Mushrooms</b>	33
w roasted root vegetables, artichokes on warmed hummus, pea foam w crispy casava & chickpeas	
<b>Orange Braised Beef Cheek</b>	35
long and slow w carrot marble mash potatoes silver beet & peas crispy casava	
<b>Pan Seared Fish</b>	37
w bisque, mash potatoes, grilled beans fennel finished w balsamic pearls & Tiger prawn	
<b>Chicken Breast</b>	34
Stuffed w spinach goat cheese & almonds w dauphinoise grilled broccoli, burnt butter sauce & almonds	
<b>Sous Vide Venison</b>	36
w beetroot puree, Roasted root vegetables, Brussel sprouts, chocolate jus, chocolate sphere, crispy casava	
<b>Sirloin 200gr+</b>	36
<b>Beef Rib Eye 300gr+</b>	39
grilled beans, truffle roasted mushroom, red wine beef jus & balsamic onion gel	
w fries or potato dauphinoise	
<b>Truffle Mushroom Burger</b>	25
Roasted truffle Parkvale portobello Mushroom, grilled halloumi, Truffle mayo, & Lettuce (Vegan Available)	
<b>Feady Massive</b>	26
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<b>Fried Chicken Burger</b>	25
w pickled shallots, lettuce & jalapeno mayo	
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2 Cheese	23
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## Pizzas

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Pizzas available - Tuesday, Friday – Sunday from 5pm

<b>Bowie's Barbeque</b>			<b>24</b>
House made Napoli sauce, mozzarella, mince, chorizo, bacon, salami & chicken w BBQ sauce			
<b>Bracken's Veg</b>			<b>23</b>
House made Napoli sauce, mozzarella, capsicum, mushroom, artichoke, spinach & olives			
<b>Hawaiian</b>			<b>19</b>
House made Napoli sauce, pineapple, ham & mozzarella			
<b>Peperoni</b>			<b>19</b>
House made Napoli sauce, salami & mozzarella			
<b>Margherita</b>			<b>19</b>
House made Napoli sauce, Buffalo mozzarella, fresh tomato & basil			
<b>Just Blue it</b>			
blue cheese, mozzarella, caramelized onion, spinach, walnuts	<b>21</b>	w bacon	<b>23</b>
<b>Fun Guy</b>			<b>21</b>
House made Napoli sauce, Mushroom, rocket leaves & truffle mayo drizzle			
<b>Fried chicken</b>			<b>21</b>
House made Napoli sauce, fried chicken, mozzarella, chipotle mayo & jalapeno			
<b>Raspberry Chicken</b>			<b>22</b>
Chicken bacon, brie, mozzarella, red onion, spinach & Raspberry drizzle			
<b>Smoked Salmon</b>			<b>24</b>
House made Napoli sauce, mozzarella, lemon, capers, & red onion and feta			
<b>GL free base</b> (limited amount available)		add	<b>4</b>





# BRAC & BOW

## Kids Only

*\$24 drink, main & sundae*

### Kids Drinks \$4

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Mela Apple Juice  
Coke  
Sprite  
Pink Lemonade  
Traffic Light

### Kids Mains \$20

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Spaghetti Bolognese w cheese  
House Made Chicken Nuggets & Chips w vege sticks  
Fish & Chips w vege sticks  
Cheeseburger & Chips

### Kids Sundae \$6

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Berry or Chocolate or Caramel





## bar menu

### Starters & Sharing Plates

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<b>Marinated Olives</b>	7
<b>Fries</b> w aioli & tomato sauce	9
<b>Edamame</b> w Pop n Lola (chili garlic) & flaky salt	9
<b>Garlic Bread</b>	9
<b>Rocket Salad</b> w Balsamic & parmesan	10
<b>Grilled Ciabatta &amp; Dips</b> basil & cashew pesto, beetroot walnut, olive oil & balsamic vinegar, dukkah	14
<b>House made Chicken Liver Pate</b> w bread crackers, cherry relish & cornichons	17
<b>Baked Brie</b> w bread, walnuts & quince	18
<b>Pesto &amp; Parmesan Arancini</b> w whipped goats cheese	14
<b>Hara Bhara Kebab's (Spinach, Pea &amp; Potato Cakes)</b> w tamarind chutney & tzatziki sauce	16
<b>Truffle roasted Mushrooms</b> w parmesan crisp	16
<b>Pork Belly Bites</b> w BBQ stout sauce, pickles	17
<b>Fried Chicken</b> boneless thigh pieces coated with a spicy honey soy sauce & dill pickle	17
<b>Grilled Prawns</b> w hoisin sauce, chili & garlic served with bread	17
<b>Calamari Popcorn</b> w chipotle mayo	17

### Mains

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*\*all burgers are served with fries, tomato sauce & aioli*

<b>Hara Bhara Kebab Burger (Spinach, Pea &amp; Potato)</b>	24
twice cooked Indian style 'patty', tamarind chutney, tzatziki & rocket	
<b>Double Beef &amp; Bacon Burger</b>	26
w double 100gr beef patties, bacon, double American cheddar, lettuce, pickles & BBQ sauce	
<b>Fried Chicken Burger</b>	25
w pickled red onion, lettuce & lemon mayo	
<b>Fish &amp; Chips</b>	28
w fries, slaw, tartare sauce, tomato sauce & lemon	
<b>Sirloin 200gr+</b>	34
w fries, salad, onion rings, tomato sauce, aioli & beef jus	

### Desserts

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<b>Ice Cream Sundae</b> chocolate or caramel or berry compote	11
<b>Trio of Sorbet</b> w fresh fruit & 'secret' meringue	15
<b>Oma's/Mama's Dutch Apple Pie</b> w Speculaas ice-cream	17
<b>Lady Hazel</b> chocolate cake with hazelnut caramel & hazel melt	17
<b>Vanilla Cheesecake</b> w berry compote, mango sorbet & a biscuit crumble	17