



brownsugar

restaurant+functions

lunch

bread

toasted sourdough w confit garlic and herb butter	7.0
bruschetta w oven roasted roma tomatoes, bocconcini & fried basil	9.0
warm flatbread w candied balsamic and olive oil, dukkah and basil pesto	9.0

light lunch

{ \$25 w choice of cake from display or tea/coffee or \$30 w a glass of house wine or beer }

{ entertainment card does not apply on light lunch menu }

handcrafted individual pizza w baby spinach, olives roast pumpkin, roma tomato, prosciutto and crumbled binorri fetta

wine match rothbury chardonnay

pancetta & melon salad w snow pea vine, parmesan cheese w grilled chicken tenderloins or fresh cooked king prawns - gf

wine match audrey wilkinson chardonnay

200g scotch fillet on house made fries, beef jus & green salad - gf, df

wine match rothbury cabernet merlot

tempura barramundi w house made fries, caper aioli & green salad - gf, df

wine match rothbury semillon sauvignon blanc

salt & pepper calamari - tender scored squid tubes tossed in brownsugars traditional spice blend w lemongrass drizzle - gf, df

wine match rothbury semillon sauvignon blanc

stuffed mushroom - oven roasted portabello, roasted butternut pumpkin, olives & tomatoes - gf, df

wine match hartogs plate semillon sauvignon blanc

sydney rock oysters

natural with pickled lemon rind- gf, df

wine match saddlers semillon

kilpatrick with brandy & speck - gf, df

wine match audrey wilkinson rosé

natural w chilled miso & sticky ginger - gf, df

wine match rothbury semillon sauvignon blanc

½ doz / doz

16.5/30.0

19.9/33.5

19.9/33.5

please advise waitstaff of any dietary requirements or allergies

{v} = vegetarian {gf} = gluten free {df} = dairy free



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entrée

sumac spiced lamb, Israeli cous cous, saffron yoghurt & preserved lemon <i>wine match audrey wilkinson chardonnay</i>	18.0
prosciutto wrapped bug tails sautéed in brandy butter, beetroot cured scallops, watercress & candied lime - gf <i>wine match polin & polin convicts & catholics chardonnay</i>	21.0
trussed cocktail tomatoes, pumpkin and pine nut stuffing, onions two ways, grilled haloumi & crisp basil - gf <i>wine match audrey wilkinson rosé</i>	16.0

mains

fish of the day – chefs daily creations <i>wine match - please ask attendant</i>	38.0
confit of duck leg, golden kipfler potatoes, roast cocktail tomatoes, orange compote and raspberry vinaigrette – gf <i>wine match de iuliis cabernet sauvignon</i>	38.0
our famous seafood tasting plate for one – a selection of local seafood fresh from the markets <i>wine match saddlers creek hunter classic semillon</i>	39.0
beef eye fillet, truffled mash, grilled scampi, crisp onions and béarnaise <i>wine match polin & polin shiraz</i>	39.0
herb & pistachio chicken ballontine, purple congo potato, prosciutto, wild rocket & pomegranate – gf <i>wine match audrey wilkinson chardonnay</i>	35.0
brownsugar seafood platter for two – an assortment of hot & cold fresh seafood w seasonal fruits sourced from markets daily and prepared to order (pre-orders are advised) <i>wine match saddlers creek hunter classic semillon</i>	140.0

sides

seasonal green vegetables for two w pistachio nut butter	6.0
pomme frites	6.0
beetroot & fetta salad	6.0

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