

# *Ba* BROUGHAM ARMS HOTEL

*Our Mission:*

*To provide every customer that comes into our business  
with excellent service & quality local produce,  
leaving the Brougham Arms having had the ultimate  
dining & social experience we are capable of providing.*

*We thank you  
Scott & Luke Macumber  
& the Broughie Team*

## Lets Get Started

**Toasted Garlic & Cheese Bread 9.9**

**Toasted Turkish Bread 14.9**  
With a Selection Of House Made Dips

**Pork Belly & Hoi Sin Bao Buns 12.9**  
With Pickled Cabbage  
& Siracha Mayo (3)

**Grilled Calamari 13.9**  
With Raw Papaya & Carrot Pickle (5)

**Blackened Cauliflower &  
Cheddar Croquettes 13.9**  
With Mojo Picon (4)

**Crispy Fried Chicken Ribs [GF] 14.9**  
Brined in Buttermilk w Chipotle mayo  
Smoked Chilli Salt & Grilled Lime (6)

**Crispy Whiting Tostadas 14.9**  
With Salsa Verde, Chipotle Aioli  
& Pickled Red Onion (4)

## House Charcuterie Board

A Selection of Terrine, Rillete and Paté Accompanied with Croutons,  
Pickled Vegetables and Chutney all made in house by our chefs.  
*Best shared with a friend or two... or not!*

24.9

## CHEFS SELECTION

**Black Angus Beef Burger 22.9**  
With Welsh Rarebit, Field Mushrooms,  
Lettuce, Tomato & Beer Battered Chips

**Catch of the Day**  
See the Daily Specials Board

**Waldorf Salad 31.9**  
Served with Duck Breast,  
Caramelized Apple & Candied Walnuts

**Scotch Fillet 42.9**  
350g Grain Fed Black Angus Scotch,  
Served with Thrice Cooked Chips or  
Pomme Dauphine.  
Choose From Red Wine Jus,  
Roasted Garlic Butter or Mustards

**King Island Porterhouse 31.9**  
280g King Island Porterhouse,  
Served with Thrice Cooked Chips  
or Pomme Dauphine.  
Choose From Red Wine Jus,  
Roasted Garlic Butter or Mustards



Our Steaks are best paired with Our Local PONDALOWIE VINEYARD's 2015 Shiraz.  
This wine has just won the highest accolade in its class,  
*A Double Gold Medal.*

**Garden Salad | Pumpkin Mash w Parmesan Crisps**  
**Seared Greens w Goats Feta | Beer Battered Chips w Garlic Aioli**  
**Thrice Cooked Fat Chips**  
**All Sides 8.0**

SIDES

## MAIN DISHES

### **Grain Salad [V,DF] 21.9**

With Nuts, Roasted Baby Vegetables, Black Barley & Quinoa,  
Harcourt Apple Cider Vinaigrette & Meredith's Goats Curd

### **Asian Broth With Sliced Marinated Beef (rare) 26.9**

House Made Egg Noodles & Wok Seared Vegetables

### **Baked Ratatouille [V,GF] 24.9**

With Parmesan, Goats Curd & Salsa Verde

### **Chicken & Chorizo Bomba [GF,DF] 26.9**

With Saffron, Chilli, Mixed Peppers & Smoked Paprika

### **Low & Slow Cooked Beef Cheek [GF] 29.9**

With Parsnip Puree, Roasted Baby Vegetables & Beetroot Jus

### **Sous Vide Chicken Breast [DF] 31.9**

With Warm Black Barley, Parsley, Roasted Red Onion,  
Blackened Broccoli & Mojo Picon

### **Pressed Pork Belly [GF] 31.9**

With Cauliflower Puree, Broccolini, Balsamic Pearls,  
Pickled Cauliflower, Walnuts & Fried Sage

### **Chicken & Asparagus Tagliatelle 24.9**

With Goats Curd & Rose Sauce

### **House Made Prawn Ravioli 20.9**

With Orange, Capers, Heirloom Cherry Tomatoes  
& Cream Sauce

### **Beef Lasagna 22.9**

Served with Beer Battered Chips & Salad

### **Beer Battered or Grilled Whiting 23.9**

Served with Beer Battered Chips, Salad & Tartare

### **Chicken Parmigiana 24.9**

Served With Beer Battered Chips & Salad

### **Black Angus Porterhouse Steak Sandwich 23.9**

With Inglewood Thick Cut Bacon, Fried Egg, Caramelized Onion Relish,  
Served with Beer Battered Chips

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**Check out the daily specials board for our chefs latest creations.**

Please inform us of any special dietary or allergen requirements.  
[V] Vegetarian | [GF] Gluten Free | [DF] Dairy Free

## DESSERTS

### Smashed Pavlova (GF) 13.9

Smashed Pavlova, Served with Sweet Labna,  
Blood Orange Granita, Hazelnuts & Toffee Shard

### Chocolate Fondant 13.9

Cherry Caramel, Macadamia Chocolate Crumble,  
Waffle & Ice Cream

### Sheeps Yoghurt & Vanilla Bean Pana Cotta (GF) 12.9

With Butterscotch Figs and Honey Comb

### The *Ba* Sundae 14.9

Anything and Everything "Except the Kitchen Sink!"  
Flavoured Ice Cream, Chocolate Fudge, Salted Caramel,  
Froot Loop Pebbles & Honey Comb

### Affogato 8.9

Vanilla Bean Ice Cream Served with Barth Lane Espresso  
and House Made Cookie

*Why not* choose to add a shot of *Frangelico or Amaretto* 15.9

## Dessert Tasting Plate for Two

"Can't Decide? End your night with a selection of our  
Chefs delectable desserts."

Ask our friendly staff what's on for dessert tonight!

*Best shared with a friend or two... or not!*

22.9

## Dessert Wine

**Elderton Golden Semillon** 2014, Barossa Valley, SA \$7.5 Glass \$32 Bottle

**Domaine Asmara Shiraz** 2016, Heathcote, Vic, \$8.5 Glass \$41 Bottle

### Barth Lane Coffee

Espresso	3.5
Flat White, Latte	4
Cappuccino	4
Long Black	4
Hot Chocolate	5
Mug or Soy Milk extra	0.5

### Chamellia Tea

*Served in a Tea Pot*

English Breakfast	4
Earl Grey	4
Peppermint	4
Camomile	4
Green Tea	4
Lemon Grass & Ginger	4