

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 Cob Loaf 10.9

Toasted Cob Loaf 14.9

Served with a Selection Of House Made Dips

Crispy Fried Pork Belly [DF] 14.9

Braised in Master Stock Served with
Chilli Jam, Soy & Ginger Sauce & Fried Leek (3)

Szechuan Pepper Calamari [*GF] 15.9

Served with Asian Slaw & Wasabi Aioli (5)

**Red Pepper & Spinach
Croquettes [V] 13.9**

Served with Basil Pesto & Fresh Herbs (4)

Fried Chicken Bao Buns 14.9

Served with, Cucumber, Mint &
Kewpe Mayo (3)

Vegetarian Spring Roll [V] 12.9

House made served with a Soy
Ginger Sauce (2)

Starter Tasting Plate for 2

Can't Choose! Try our Tasting Plate for 2! 24.9

Includes our Fried Chicken Bao Bun with Kewpe Mayo (2), Vegetarian Spring
Roll Served with Soy Ginger Sauce (2) &
Our Signature Master Stock Crispy Fried Pork Belly (2) all made in house by
our chefs.

FROM THE GRILL

280gm Black Angus Porterhouse 34.9

Grain Fed Porterhouse,
Served with Roasted Kipfler Potatoes,
or Mashed Potato

Choose From Red Wine Jus,
Roasted Garlic Butter or Mustard

300gm Black Angus Scotch Fillet 42.9

Grain Fed Scotch,
Served with Roasted Kipfler Potatoes,
or Mashed Potato

Choose From Red Wine Jus,
Roasted Garlic Butter or Mustard



Our Steaks are best paired with one of our Delicious Local Reds.
Ask our staff for the perfect fit...

Garden Salad | Roast Pumpkin Wedges with Flaked Almonds & Goats Feta

Seared Greens w Goats Feta | Beer Battered Chips w Garlic Aioli

Duck Fat Roasted Kipfler Potatoes

Honey Glazed Brussels Sprouts With Bacon & Onion

All Sides 8.0 OR Any 3 Sides \$20.0

SIDES

MAIN DISHES

Slow Cooked Lamb Shoulder 31.9
With Heirloom Baby Dutch Carrots, Garlic
Mashed Potato, Buttered Silverbeet & Red Wine Jus

Nasi Goreng [GF] 27.9
Fried Rice with Prawns, Pork Belly, Bacon,
Fried Egg & Chilli Jam

Slow Cooked Beef Cheek [GF, *] 34.9
In a Red Curry Sauce with Pumpkin &
Bok Choy Served with Jasmine Rice

Pan Fried Chicken Breast with Herb Crust [*GF] 32.9
Served with Sweet Potato Puree, Brussels Sprouts,
& Spinach with Jus Gras

Crispy Fried Pork Belly [DF] 34.9
Cooked in Master Stock with Roasted Pumpkin,
Baby Bok Choy, Chilli Jam & Steamed Jasmine Rice

House Made Vegetarian Gnocchi [V] 23.9
With Pumpkin, Spinach, Peas, Golden Shallots
& Goats Fetta
Add Chicken - 5.0 Add Duck - 8.0

Roast Duck Leg with Orange Glaze GF, DF] 34.9
Served with Silverbeet, Caramelised Shallots & Roast Kipfler Potatoes

Crispy Skin Salmon [GF, *DF] 34.9
With Smashed Potato & Rocket Salad, Basil Pesto
& Lemon Dill Goats Curd

Mushroom Risotto [GF] 23.9
With Wild Mushrooms, Peas, Spring Onions
& Grana Padano
Add Chicken - 5.0 Add Duck - 8.0

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

Please inform us of any special dietary or allergen requirements.
We will do our best to accommodate these requests for our customers with allergies or intolerances.

We cannot guarantee completely allergy free meals.

[V] Vegetarian | [GF] Gluten Free | [DF] Dairy Free [*] Dairy Free or Gluten Free on Request

DESSERTS

Sticky Date Pudding with Butterscotch Sauce 14.9
Served with Fresh Strawberry & Vanilla Icecream

Chocolate Brownie 14.9
Served with Macadamia Crumble, Orange Syrup,
Candied Orange & Vanilla Icecream

Vanilla Panna Cotta 13.9
Served with Pretzel Crumble & Rasberries

The *Ba* Sundae 15.9
Chocolate, White Chocolate & Raspberry & Salted Caramel Ice Cream, Chocolate
Fudge, Honey Comb, Fruit Loop Pebbles, Chocolate Waffle Cone.

Affogato 8.9
Vanilla 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 2 24.9
“Can’t Decide? End your night with a selection of our
Chefs Delectable Desserts.”
Best Shared with a Friend or Two!

Dessert Wine

Elderton Golden Semillon 2015, 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/Almond Milk add	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