

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 [V] 9.9

Toasted Turkish Bread [V] 14.9
With a Selection Of House Made Dips

Crispy Fried Pork Belly [DF] 13.9
Braised in Master Stock Served with
Chilli Jam & B&B Basil Herbs (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)

Crispy Marinated Chicken 14.9
With Slaw & Chipotle Aioli

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 Crispy Marinated Chicken with Asian Slaw & Chipotle Aioli
Red Pepper & Spinach Croquettes (2) &
Our Signature Master Stock Crispy Fried Pork Belly (2) all made in house by
our chefs.

FROM THE GRILL

280gm Black Angus Porterhouse 32.9

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 39.9

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 Our Local PONDALOWIE VINEYARD's 2016 Shiraz.
This wine has just won the highest accolade in its class,
A Double Gold Medal.

Garden Salad | Roast Pumpkin Wedges with Parmesan & Basil Pesto

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

Roasted Kipfler Potatoes | Asian Salad

Rocket Parmesan & Blue Cheese Salad

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 Braised Beef Cheek [GF, *] 29.9
With Sweet Potato Puree, Roasted Baby Beetroot,
Spinach, Baby Shallots & Beetroot Jus

Lemon & Thyme Chicken Breast [*GF] 32.9
Served with Roast Cauliflower, Cherry Tomatoes,
Sauteed Spinach, Kipfler Potatoes & Jus Gras

Sticky Master Stock Pork Belly [DF] 34.9
Served with Steamed Rice, Fresh Asian Salad
& Chilli Jam

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

Chilli Chicken Spaghetti 25.9
Pan Seared Chicken, Crispy Bacon, Spinach, Red Onion
& Spaghetti in a Chilli Ghee Served with Grano Padano

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
& Grano 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 can not
guarantee completely allergy free meals.

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

DESSERTS

House Made Lemon Tart 13.9

Served with Fresh Strawberry & Double Cream

Green Apple Sorbet 13.9

With Raspberries, Raspberry Coulis, Popping Candy & Candied Apple Crisp

Dark Chocolate Pana Cotta 14.9

Served with Candied Orange Zest, Pretzel Crumble, Honeycomb, Double Cream & Orange Syrup

The *Ba* Sundae 14.9

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 23.9

“Can’t Decide? End your night with a selection of our Chefs Delectable Desserts.” A Selection of our Favourite 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 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