

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 Mayo (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 &
Kewpie Mayo (3)

Vegetarian Spring Roll [V, DF] 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 Kewpie 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.

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

FROM THE GRILL

280gm Black Angus Porterhouse 35.9

Grain Fed Porterhouse,
Served with Roasted Kipfler Potatoes,
or Mashed Potato
Choose From Red Wine Jus,
Roasted Garlic Butter
or Choice of Mustards

300gm Black Angus Scotch Fillet 41.9

Grain Fed Scotch,
Served with Roasted Kipfler Potatoes,
or Mashed Potato
Choose From Red Wine Jus,
Roasted Garlic Butter
or Choice of Mustards



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 Aioli

Roasted Kipfler Potatoes w Rosemary Salt & Aioli

Honey Glazed Brussels Sprouts With Bacon & Onion

All Sides 8.0 OR Any 3 Sides \$20.0

SIDES

MAIN DISHES

Slow Cooked Lamb Shoulder [GF] 34.9

With Heirloom Dutch Carrots, Creamy Mashed Potato,
Buttered Silverbeet & Red Wine Jus

Nasi Goreng [DF] 27.9

Fried Rice with Prawns, Pork Belly, Bacon,
Fried Egg & Chilli Jam

Thai Red Curry Beef Cheek [DF] 34.9

With Pumpkin & Bok Choy
Served with Jasmine Rice

Pan Fried Chicken Breast with Herb Crust 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] 24.9

With Pumpkin, Spinach, Peas, Golden Shallots
& Goats Fetta

Add Chicken - 5.0 Add Duck - 8.0

Confit Duck Leg with Orange Glaze [GF, DF] 34.9

Served with Silverbeet, Caramelised Shallots & Roast Kipfler Potatoes

Crispy Skin Salmon [GF] 34.9

With Smashed Potato & Rocket Salad, Basil Pesto
& Lemon Dill Goats Curd

Mushroom Risotto [GF, V] 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 Ice Cream

Chocolate Brownie 14.9

Served with Macadamia Crumble, Orange Syrup,
Candied Orange & Vanilla Ice Cream

Vanilla Panna Cotta 13.9 [*GF]

Served with Pretzel Crumble & Raspberries

The *Ba* Sundae 15.9

Chocolate, White Chocolate & Raspberry & Salted Caramel Ice Cream,
Chocolate Brownie, Honeycomb, 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 25.9

“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 2016, 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
Chamomile	4
Green Tea	4
Lemongrass & Ginger	4