

# *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,  
Sautéed 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 Grana 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  
& Grana Padano  
Add Chicken - 5.0 Add Duck - 8.0

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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.  
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