

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

**Pork Belly &
Hoi Sin Bao Buns [DF] 12.9**
With Pickled Cabbage & Chipotle Aioli (3)

Grilled Calamari [GF] 13.9
With Raw Papaya & Carrot Pickle (5)

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

Crispy Fried Chicken Ribs 14.9
Brined in Buttermilk w Chipotle Aioli
Chilli Salt & Lime Wedge (6)

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

House Charcuterie Board

A Selection of Terrine, Rillette 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 [GF,DF] 31.9
Served with Duck Breast,
Caramelized Apple, Candied Walnuts
Baby Radish, Cos Lettuce & Garlic Aioli

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

Black Angus Porterhouse 31.9
280g King Island Porterhouse,
Served with Hand Cut Chips
or Pomme Dauphine.
Choose From Red Wine Jus,
Roasted Garlic Butter or Mustards



PONDALOWIE VINEYARDS

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
Hand Cut Chips
All Sides 8.0

SIDES

MAIN DISHES

Grain Salad [V, *] 21.9

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

Asian Broth With Sliced Marinated Beef (rare) [DF] 26.9

House Made Egg Noodles & Wok Seared Vegetables

Baked Ratatouille [V] 24.9

With Parmesan, Goats Curd & Salsa Verde

Chicken & Chorizo Bomba [GF,DF] 26.9

With Saffron, Mixed Peppers & Smoked Paprika

Slow Cooked Beef Cheek [GF, *] 29.9

With Parsnip Puree, Roasted Baby Vegetables & Beetroot Jus

Sous Vide Chicken Breast [DF] 31.9

With Black Barley, Quinoa, Boughal, Parsley, Red Onion,
Blackened Broccoli & Mojo Picon

Pressed Pork Belly [*] 31.9

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

Chicken & Asparagus Tagliatelle 24.9

With Goats Curd, Creamy Tomato Sauce & Salsa Verde

House Made Prawn Ravioli 20.9

With Orange, Capers, Semi Dried Tomatoes
& Cream Sauce

Beef Lasagna 22.9

Served with Beer Battered Chips & Salad

Beer Battered or Grilled Whiting [DF] 23.9

Served with Beer Battered Chips, Salad & Tartare

Chicken Parmigiana 24.9

Topped with Napoli, Bacon & Cheese
Served With Beer Battered Chips & Salad

Black Angus Porterhouse Steak Sandwich 23.9

With Bacon, Fried Egg, Caramelized Onion & BBQ Sauce
Served with Beer Battered Chips

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 on Request

DESSERTS

Smashed Pavlova [GF] 13.9

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

Chocolate Lava Cake 13.9

Served with Macadamia Chocolate Crumble, Chocolate Waffle Cone,
Waffle & Chocolate Ice Cream

Sheeps Yoghurt & Vanilla Bean Pana Cotta [GF] 12.9

With Butterscotch Figs & Honey Comb

The *Ba* Sundae 14.9

Chocolate, Macadamia & Salted Caramel Ice Cream, Chocolate Fudge, Honey
Comb, Fruit Loop Pebbles, Chocolate Waffle Cone & Caramel Sauce.

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 Two

*"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!
22.9

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