

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 9.9

Toasted Turkish Bread 14.9
With a Selection Of House Made Dips

Pork Belly & Hoi Sin Bao Buns 12.9
With Pickled Cabbage
& Siracha Mayo (3)

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

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

Crispy Fried Chicken Ribs [GF] 14.9
Brined in Buttermilk w Chipotle mayo
Smoked Chilli Salt & Grilled Lime (6)

Crumbed White Anchovies 13.9
With Coriander and Capsicum Salsa

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

8 Hour Lamb Ragu 28.9
Served with Baked Semolina, Spinach,
Salsa Verde & Goats Curd

Catch of the Day
See the Daily Specials Board

Eye Fillet 39.9
280g Inglewood Eye Fillet, Dry Aged for
28 Days, Served with Thrice Cooked
Chips or Pomme Dauphine.
Choose From Red Wine Jus,
Roasted Garlic Butter or Mustards

King Island Porterhouse 31.9
280g King Island Porterhouse,
Served with Thrice Cooked Chips
or Pomme Dauphine.
Choose From Red Wine Jus,
Roasted Garlic Butter or Mustards



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
Thrice Cooked Fat Chips
All Sides 8.0

SIDES

MAIN DISHES

Grain Salad [V,DF] 21.9

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

Fresh Black Shell Mussels [GF] 24.9

With White Wine, Cream, Garlic & Crusty Bread

Baked Ratatouille [V,GF] 24.9

With Parmesan, Goats Curd & Salsa Verde

Chicken & Chorizo Bomba [GF,DF] 26.9

With Saffron, Chilli, Mixed Peppers & Smoked Paprika

Low & Slow Cooked Beef Cheek [GF] 29.9

With Parsnip Puree, Roasted Baby Vegetables & Beetroot Jus

Sous Vide Chicken [DF] 31.9

With Warm Black Barley, Parsley, Roasted Red Onion,
Blackened Broccoli & Mojo Picon

Pressed Pork Belly [GF] 31.9

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

Chicken & Asparagus Tagliatelle 24.9

With Goats Curd & Rose Sauce

House Made Prawn Ravioli 20.9

With Orange, Capers, Heirloom Cherry Tomatoes
& Cream Sauce

Beef Lasagna 22.9

Served with Beer Battered Chips & Salad

Beer Battered or Grilled Whiting 22.9

Served with Beer Battered Chips, Salad & Tartare

Chicken Parmigiana 22.9

Served With Beer Battered Chips & Salad

Black Angus Porterhouse Steak Sandwich 23.9

With Inglewood Thick Cut Bacon, Fried Egg, Caramelized Onion Relish,
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.
[V] Vegetarian | [GF] Gluten Free | [DF] Dairy Free

DESSERTS

Smashed Pavlova (GF) 13.9

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

Chocolate Fondant 13.9

Cherry Caramel, Macadamia Chocolate Crumble, Waffle &
Favourite Flavours Ice Cream

Sheeps Yoghurt & Vanilla Bean Pana Cotta (GF) 12.9

With Butterscotch Figs and Honey Comb

The *Ba* Sundae 14.9

Anything and Everything "Except the Kitchen Sink!"
Favourite Flavours Ice Cream, Chocolate Fudge, Salted Caramel,
Froot Loop Pebbles & Honey Comb

Affogato 8.9

Favourite Flavours Vanilla Bean Ice Cream Served with Barth Lane Espresso
and House Made Biscotti

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."*

Ask our friendly staff what's on for dessert tonight!
Best shared with a friend or two... or not!

22.9

Dessert Wine

Elderton Golden Semillon 2014, 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