Pub Favourites

Linguini Bolognaise 26.9 Topped with Parmesan Cheese

Beer Battered or Grilled Whiting [DF] 26.9

Served with Beer Battered Chips, Salad & Tartare

Chicken Parmigiana 28.9

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

Broughie Steak Sandwich [*] 27.9

With Bacon, Fried Egg, Caramelized Onion, Tomato Relish & Lettuce. Served with Beer Battered Chips

Butter Chicken 28.9

House made Traditional Indian Butter Chicken (Mild), served with Jasmine rice, poppadum's and a yoghurt dressing

Mediterranean Lamb Burger 27.9

With Cos Lettuce, Tomato, Goat Cheese Emulsion, Cucumber, Beetroot on a Charcoal Bun Served with Sweet Potato Fries, Onion Rings and Chipotole Aioli

Broughie Beef Burger 25.9

With Garlic Aioli, Cheese, Lettuce, Tomato & Beer Battered Chips

Crispy Fried Chicken Burger 23.9

Served with Slaw & Beer Battered Chips

Nachos de Broughie 22.9

Corn chips generously topped with house made Chilli Con Carne, Guacamole, Sour Cream, Cheese and Salsa

Bu Chefs suggestion

Thai Beef Salad 26.9

125g Scotch Fillet, Asian Slaw with Chilli Caramel Soy & Palm Sugar Dressing, Fresh Herbs, Coconut & Sesame Seeds

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 [NF] Nut Free [*] Dairy Free on Request Public Holiday Surcharge of 15% including GST.





Entrée

Crispy King Prawns [4] [NF] 17.9

Battered King Prawns on a bed of Asian salad with a Chili and Basil Dressing

Sous Vide Octopus [NF, DF] 17.9

With Tandoori Oil, Pancetta, Goats Cheese, Confit of Tomatoes on a bed of Mesculin

Mains

Sashimi Saku Tuna 39

Tuna Sashimi Saku, Mirin Spiced Sticky Rice, Sesame Served with Kohlrabi, Red Cabbage, Pickled Ginger, Souvide Fennel Slaw, Yuzu Aioli, Dried Seaweed, Toasted Coconut, Miso Cannellini Puree with a House Made Spiced Soy, Ginger, Honey Sauce

Roasted Pumpkin Salad [GF*, V, NF] 25.9

Served with Red Onion, Potatoes, Baby Beetroot, Spinach, Pesto, Goats Fetta,
Cous Cous, Figs, Apricots and Raisins

Add Chicken - 5.0

Schezwan Tofu Stirfry [V, DF, NF] 25.9

Grilled Tofu, Wok tossed Field Mushrooms, Grilled Vegetables, Red Cabbage, Beetroot and Enoki Mushrooms with a House Made Schezwan Sauce

BA Chefs suggestion

Beef Cheek 39.9

Slow Braised Beef Cheek in a creamy Thai Penang Curry Sauce served with Rice, Red Capsicum, Bok Choy, Kaffir Lime, Chilli, Coconut and Crispy Fried Shallots

Laksa Soup [GF,V] 21.90

A mild, creamy Coconut Soup, with a blend of Thai Spices, Rice Noodles, Egg, Veggies and Fresh Herbs. Add Beef \$5 Add Chicken \$5 Add Seafood \$7

