



Starters & Share Plates

Arancini Balls w/ Garlic Aioli

Pumpkin & Goats' Cheese (V)
4 for \$19.90 / 8 for \$27.90 / 12 for \$36.90

Potato & Bacon Croquettes

w/ Jalapeno Cheese sauce
4 for \$20.90 OR 8 for \$39.90

Mac & Cheese Bites

w/ Siracha Aioli (V)
5 for \$15.00 / 10 for \$30.00 / 15 for \$45.00

Buffalo Wings

6 for \$25.90 / 12 for \$42.90

Duck Spring Rolls

w/ a housemade Thai dipping sauce
\$17.90

Vegetarian Spring Rolls

w/ a housemade Thai dipping sauce
(V) \$15.90

Lemon Pepper Calamari

Served on a bed of Cucumber, Tomato, Onion & Snow Pea Tendrils w/ Siracha Mayo (DF, NF, GF, I) \$18.90

Crispy Coated Chips

w/ Tomato sauce & Aioli
(GF, VEGAN*) \$15.00

Seasoned Wedges

w/ Sour Cream & Sweet
Chilli sauce (V) \$17.50

Beer Battered Onion Rings

w/ Garlic Aioli (V) \$17.50

Trio of Tacos (1 of each only)

Beef: Coleslaw, Tomato Salsa, Cheese, BBQ sauce, Siracha Aioli & an Onion Ring

Chicken: Lettuce, Tomato Salsa, Cheese, Aioli & Chilli Jam.

Pork: Coleslaw, Tomato Salsa, Cheese, BBQ sauce, Siracha Aioli & an Onion Ring
3 for \$18.00 (Add 1x extra for \$6.00)

Cobb Loaves

Toasted Cobb Loaves

Plain Garlic (V) \$9.90
Cheese & Garlic (V) \$14.90
Cheese & Mustard (V) \$15.90

Burgers & Breads

Broughie Steak Sandwich

Crispy Cos Lettuce, Tomato, Caramelised Onion, Bacon, Fried Egg, Aioli & Tomato Relish.
Served w/ Crispy Coated Chips & Relish (GF*) \$29.90

Chicken Schnitzel Sandwich

Crispy Cos Lettuce, Tomato & Aioli.
Served w/ Crispy Coated Chips & Relish \$28.90

Broughie Beef Burger

Crispy Cos Lettuce, Tomato, Caramelised Onion, Bacon, Fried Egg, Aioli & Tomato Relish.
Served w/ Crispy Coated Chips & Relish (GF*) \$29.90

Southern Fried Chicken Burger

Crispy Cos Lettuce, Tomato, Bacon, Cheese, Hash Brown, Chilli Jam & Mayo.
Served w/ Crispy Coated Chips & Relish (GF*) \$29.90

Beef Brisket Burger

Brisket, Crispy Cos Lettuce, Tomato & Cheese sauce.
Served w/ Crispy Coated Chips & Relish (GF*) \$27.90

Pulled Pork Burger

Coleslaw, Cheese, BBQ sauce & Siracha Aioli (GF*) \$26.90

f @brougham.arms.7

@brougham_arms

www.broughamarms.com.au

Salads

Roasted Vegetable Salad

Heirloom Dutch Carrots, Roasted Pumpkin, Roasted Beetroot & Seasonal Roasted Baby Potatoes w/ Red Onion & Spinach topped w/ a Goats' Cheese dressing
(GF, NF, V, VEGAN*) \$26.90
Add Chicken \$7
Add Salmon Fillet (MO) \$10

Thai Beef Salad

Marinated Beef, Cucumber, Lettuce, Tomato, Onion, Bean Shoots & Fried Shallots w/ a housemade Thai dressing
(DF, GF) \$27.90

Stone Baked Pizza's

Cheesy Garlic Pizza

Garlic Confit, Cheese & Herbs
(V) \$19.90

Margarita Pizza

Napoli, Cheese, Tomatoes, Basil, Onion, Italian Herbs & Bocconcini (V) \$20.90

Pepperoni Pizza

Napoli, Pepperoni & Cheese
\$22.90

Hawaiian Pizza

Napoli, Ham, Pineapple & Cheese \$23.90

Vego Delight Pizza

Pesto, Roasted Pumpkin, Sun-Dried Tomatoes, Spinach, Capsicum & Goats' Cheese (V) \$24.90

The Broughie Pizza

Napoli, Ham, Pepperoni, Mushroom, Capsicum, Olives, Pineapple & Cheese
\$27.90

Pulled Lamb Pizza

Napoli, Braised Lamb, Roasted Bell Peppers, Goats' Cheese & Pesto \$29.90

SOMETHING IRISH



Shared Entrees

Dazza's Irish Cobb

Sourdough Cobb Loaf w/ housemade Bacon Jam & Cheese
\$17.50

Chips & Irish Curry Sauce

Crispy Coated Chips served w/ McDonnell's Original Curry sauce
(V) \$15.90

Irish Spice Bag

Crispy Coated Chips, Chicken Strips, Red Onion & Red Capsicum w/ McDonnell's Original Curry sauce
\$27.00

Mains

Scotty's Irish Sausage Affair

Irish Spiced Sausage, Paris Colcannon Mash, Butter poached Pea Puree w/ Guinness Gravy (GF, NF) \$29.50

Macumber's Favourite

Beef & Guinness Pie

18-hour braised Guinness Beef Pie served w/ Creamy Mashed Potato, Dutch Carrots & Broccoli \$32.90

Frankie's Irish Parma

Crumbed Chicken Schnitzel topped with Creamy Mashed Potato, Smoked Bacon, housemade HP sauce and assorted Cheese. Served w/ Chips & Salad or Vegetables \$34.90

Irish Lamb Stew

Slow braised Lamb, chunky Potato, Carrots & Celery in a rich Gravy. Served w/ Creamy Mashed Potato, Greens & toasted Garlic Sourdough
\$32.50

Patty's Irish Roast Chicken

Roast Chicken Maryland, Seasonal Roasted Potatoes, Roast Vegie Medley & sauteed Green Beans.
Served w/ Traditional Gravy
(GF) \$29.90

Chefs Selections

Pan Baked Barramundi

Served w/ wilted Bok Choy in a spicy Thai Green Curry sauce on a bed of Rice **(DF, GF, I)** \$36.90

Beef Brisket Bourguignon

Served w/ Creamy Mashed Potato, blistered Tomatoes, confit Shallots, Mushrooms & sauteed Greens **(GF)** \$36.90

Tender Pulled Lamb Shoulder

Served w/ Heirloom Dutch Carrots, Creamy Mashed Potato, Buttered Greens & Red Wine Jus **(GF)** \$39.90

Chicken Roulade

Prosciutto wrapped fillet, stuffed w/ Camembert, Asparagus, Sun-Dried Tomatoes. Served w/ Heirloom Dutch Carrots, Seasonal Roasted Potatoes & Bok Choy in a Creamy Garlic & White Wine sauce **(GF)** \$38.90

Tender Pork Belly

Slow cooked Pork, lightly crisped skin served on a Vanilla Parsnip puree w/ buttered Greens, blistered Tomatoes & a Cider Reduction Jus **(DF*, GF, NF)** \$39.90

Seared Salmon Fillet

Served w/ a Coconut Carrot Puree, sauteed Greens, Herb Roasted Seasonal Potatoes & a Citrus Hollandaise **(GF, MO)** \$39.90

Red Duck Curry

Confit Duck in a Red Curry sauce w/ Carrot, Peas & Zucchini. Served w/ Roti Bread & Rice **(DF, NF, GF*)** \$34.90

Pub Faves

Lemon Pepper Calamari

Served on a bed of Cucumber, Tomato, Onion & Snow Pea Tendrils w/ Siracha Mayo **(DF, NF, GF, I)** \$28.90

Chicken Schnitzel

Served w/ Crispy Coated Chips & Salad or Vegetables \$28.90

Chicken Parmigiana

Schnitzel, Napoli, Bacon & Cheese. Served w/ Crispy Coated Chips & Salad or Vegetables \$31.90

Gourmet Vegetable Lasagne

Grilled Eggplant, Zucchini & Pumpkin w/ Bechamel sauce & Cheese. Served w/ Crispy Coated Chips & Salad or Vegetables **(NF, V)** \$29.90

Housemade Beef Lasagne

Served w/ Crispy Coated Chips & Salad or Vegetables \$28.90

Seasonal Fish Fillet

Beer Battered or Grilled. Served w/ Crispy Coated Chips & Salad or Vegetables. Comes w/ Tartare sauce & fresh Lemon **(I)** \$29.90

Butter Chicken

Authentic housemade Indian Butter Chicken (Spicy). Served w/ Roti Bread, Rice & Raita **(GF*)** \$29.90

Signature Dishes

Nasi Goreng

Special Fried Rice w/ Prawns, Pork, Fried Egg & Chilli Jam **(DF, GF*, V*, I)** \$29.90

Housemade Veg Gnocchi

Pumpkin, Zucchini, Peas & Golden Shallots in a Butter sauce. Garnished w/ Goats' Cheese **(NF, V, VEGAN*)** \$29.90
Add Bacon \$5.00
Add Chicken \$7.00

Mushroom Risotto

Arborio Rice, Wild Mushrooms, Peas, Spring Onions & Spinach, garnished w/ Truffle Oil & Parmesan **(GF, V, Vegan*)** \$29.90
Add Bacon \$5
Add Chicken \$7

Housemade Linguini Bolognese

w/ Parmesan Cheese **(DF*, GF*)** \$26.90

Creamy Linguini Carbonara

Bacon, Onion & Mushroom in a Creamy Garlic & White Wine sauce w/ Parmesan Cheese. Contains egg **(GF*)** \$27.90
Add Chicken \$7

Vegan Cauli Curry

Chickpeas, Red Capsicum & Red Onion in a Coconut Curry sauce. Served w/ Roti Bread & Basmati Rice **(GF*, V, VEGAN)** \$26.90

From the Grill

300g Black Angus Porterhouse

Grain-fed Porterhouse fillet served w/ a choice of Seasonal Roasted Potatoes, Mashed Potato or Crispy Coated Chips **(DF*, GF)** \$44.90

300g Black Angus Scotch

Grain-fed Scotch fillet served w/ a choice of Seasonal Roasted Potatoes, Mashed Potato or Crispy Coated Chips **(DF*, GF)** \$49.90

350g Rump Fillet

Grain-fed Angus Rump, served w/ a choice of Seasonal Roasted Potatoes, Mashed Potato or Crispy Coated Chips **(DF*, GF)** \$39.90

Broughie Mixed Grill

Housemade Rissole, Steak fillet, Sausage, Bacon, grilled Tomato & a fried Egg. Served w/ a choice of Seasonal Roasted Potatoes, Mashed Potato or Crispy Coated Chips **(DF*, GF)** \$46.90

All Steaks come w/ Salad or Vegetables...

Sauces:

Red Wine Jus
Roasted Garlic Butter
Creamy Mushroom sauce
Peppercorn Gravy
Traditional Gravy
English, Seeded or Dijon Mustard **(All GF)**

Menu curated by Danny Hagan

Sides:

Creamy Mashed Potato, Garden Salad, Buttered Garlic Greens, Seasonal Roasted Potatoes, Cheesy Cauliflower Bake - \$9.90 each **(All GF)**

We will do our best to accommodate requests for our customers with allergies or intolerances. We cannot guarantee completely allergen-free meals.

[V] Vegetarian | [GF] Gluten Free | [DF] Dairy Free | [NF] Nut Free | [VEGAN] Vegan
[*] DF, GF, V or VEGAN upon Request.

Seafood (A) Australian (I) Imported (MO) Mixed Origin

15% Surcharge on Public Holidays



GUINNESS