



Starters & Share Plates

Arancini Balls w/ Garlic Aioli

Arborio Rice, 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 \$21.90 OR 8 for \$39.90

Mac & Cheese Bites

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

Duck Spring Rolls

w/ cabbage, carrots, spring onion
and a housemade Thai dipping sauce
\$18.90

Vegetarian Spring Rolls

w/ a housemade Thai dipping sauce
(V) \$16.90

Lemon Pepper Calamari

Served on a bed of Cucumber, Tomato,
Onion & Snow Pea Tendrils w/ Siracha
Mayo (DF, NF, GF, I) \$19.90

Crispy Coated Chips

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

Seasoned Wedges

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

Beer Battered Onion Rings

w/ Garlic Aioli (V) \$18.50

Duo of Tacos

Beef: Lettuce, Tomato Salsa, Cheese,
BBQ sauce, Siracha Aioli
Chicken: Lettuce, Tomato Salsa,
Cheese, Aioli & Chilli Jam.
2 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*) \$31.90
Add Cheese \$2.50
Add Gluten Free Bread \$5

Chicken Schnitzel Sandwich

Crispy Cos Lettuce, Tomato & Aioli.
Served w/ Crispy Coated Chips
& Relish (GF*) \$29.90
Add Gluten Free Bread \$5
Add Gluten Free Schnitzel \$8

Broughie Beef Burger (Medium)

Crispy Cos Lettuce, Tomato,
Caramelised Onion, Bacon,
Fried Egg, Aioli & Tomato Relish.
Served w/ Crispy Coated Chips
& Relish (GF*) \$31.50
Add Gluten Free Bread \$5

Southern Fried Chicken Burger

Crispy Cos Lettuce, Tomato,
Bacon, Cheese, Hash Brown,
Chilli Jam & Mayo.
Served w/ Crispy Coated Chips
& Relish (GF*) \$31.90
Add Gluten Free Bread \$5

Beef Brisket Burger

Brisket, Crispy Cos Lettuce,
Tomato & Cheese sauce.
Served w/ Crispy Coated
Chips & Relish & 3 Onion Rings
(GF*) \$28.90
Add Gluten Free Bread \$5

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Salads

Roasted Vegetable Salad

Maple Roasted Carrots,
Roasted Pumpkin, Roasted
Beetroot & Seasonal Roasted
Baby Potatoes w/ Red Onion
& Spinach topped w/
a Goats' Cheese dressing
(GF, NF, V, VEGAN*) \$27.90
Add Chicken \$7
Add Salmon Fillet (MO) \$10
Add Duck \$10

Thai Beef Salad

Marinated Beef, Cucumber,
Lettuce, Tomato, Onion, Bean
Shoots & Fried Shallots w/
a housemade Thai dressing
(DF, GF) \$28.90

Stone Baked Pizzas

Cheesy Garlic Pizza

Garlic Confit, Cheese & Herbs
(V) \$21.90

Margarita Pizza

Napoli, Cheese, Tomatoes,
Basil, Onion, Italian Herbs
& Bocconcini (V) \$22.90

Pepperoni Pizza

Napoli, Pepperoni & Cheese
\$23.90

Hawaiian Pizza

Napoli, Ham,
Pineapple & Cheese \$28.50

Vego Delight Pizza

Basil Pesto, Roasted Pumpkin,
Sun-Dried Tomatoes, Spinach,
Capsicum & Goats' Cheese (V) \$25.90

The Broughie Pizza

Napoli, Ham, Pepperoni, Mushroom,
Capsicum, Olives, Pineapple & Cheese
\$28.90

Pulled Lamb Pizza

Napoli, Braised Lamb, Roasted Bell
Peppers, Goats' Cheese & Basil Pesto
\$31.90

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) \$16.90

Irish Spice Bag

Crispy Coated Chips, Chicken Strips,
Red Onion & Red Capsicum
w/ McDonnell's Original Curry sauce
\$27.50

Mains

Scotty's Irish Sausage Affair

Irish Spiced Sausage, Paris Colcannon
Mash, Butter poached Pea Puree w/
Guinness Gravy (GF*, NF) \$29.90

Macumber's Favourite Beef & Guinness Pie

18-hour braised Guinness Beef Pie
served w/ Creamy Mashed Potato,
Dutch Carrots & Broccolini \$33.90

Frankie's Irish Parma

Crumbed Chicken Schnitzel topped
with Creamy Mashed Potato, Smoked
Bacon, HP sauce and Cheese.
Served w/ Chips & Salad or Vegetables
\$37.90

Irish Lamb Stew

Slow braised Lamb, chunky Potato,
Carrots & Celery in a rich Gravy.
Served w/ Creamy Mashed Potato,
Greens & toasted Garlic Sourdough
\$33.50

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)** \$37.90

Beef Brisket Bourguignon

Served w/ Creamy Mashed Potato, blistered Tomatoes, confit Shallots, Mushrooms & sauteed Greens **(GF)** \$37.50

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)** \$39.90

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, DF*, MO)** \$39.90

Red Duck Curry

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

Pub Faves

Lemon Pepper Calamari

Served on a bed of Cucumber, Tomato, Onion & Snow Pea Tendrils w/ Siracha Mayo **(DF, NF, GF, I)** \$29.90

Chicken Schnitzel

Crumbed Breast Schnitzel. Served w/ Crispy Coated Chips & Salad or Vegetables **(GF*)** \$29.90
Add Gluten Free Schnitzel \$8

Chicken Parmigiana

Crumbed Breast Schnitzel, Napoli, Bacon & Cheese. Served w/ Crispy Coated Chips & Salad or Vegetables **(GF*)** \$33.50
Add Gluten Free Schnitzel \$8

Gourmet Vegetable Lasagne

Grilled Eggplant, Zucchini & Pumpkin w/ Bechamel sauce & Cheese. Served w/ Crispy Coated Chips & Salad or Vegetables **(NF, V)** \$30.50

Housemade Beef Lasagne

Served w/ Crispy Coated Chips & Salad or Vegetables \$29.90

Seasonal Fish Fillet

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

Butter Chicken

Authentic housemade Indian Butter Chicken (Spicy). Served w/ Roti Bread, Rice & Raita **(GF*)** \$30.90

Sides:

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

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)** \$30.90
Add Bacon \$5
Add Chicken \$7
Add Duck \$10

Mushroom Risotto

Arborio Rice, Wild Mushrooms, Peas, Spring Onions & Spinach, garnished w/ Truffle Oil & Parmesan **(GF, V, Vegan*)** \$30.90
Add Bacon \$5
Add Chicken \$7
Add Duck \$10

Housemade Linguini Bolognese

w/ Parmesan Cheese **(DF*, GF*)** \$27.90
Add Gluten Free Pasta \$5

Creamy Linguini Carbonara

Bacon, Onion & Mushroom in a Creamy Garlic & White Wine sauce w/ Parmesan Cheese. Contains egg **(GF*)** \$27.90
Add Chicken \$7
Add Gluten Free Pasta \$5

Vegan Cauli Curry

Chickpeas, Red Capsicum & Red Onion in a Coconut Curry sauce. Served w/ Roti Bread & Basmati Rice **(GF*, V, VEGAN)** \$27.90

From the Grill

200g Black Angus Porterhouse

Grain-fed Porterhouse fillet **(DF*, GF)** \$39.90

300g Black Angus Scotch

Grain-fed Scotch fillet **(DF*, GF)** \$53.90

350g Rump Fillet

Grain-fed Angus Rump Fillet **(DF*, GF)** \$41.90

Broughie Mixed Grill

Housemade Beef Rissole, Steak fillet, Irish Pork Sausage, Bacon, grilled Tomato & a fried Egg. **(DF*, GF)** \$47.90

All Steaks come with Salad or Vegetables and a choice of either Crispy Coated Chips, Mashed or Seasonal Roasted Potatoes.

Sauces:

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



Pair your steak with local favorites from Pondalowie or Bress wineries.

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

