

Ba

Main Menu

STARTERS

Toasted Garlic & Cheese Cob Loaf \$10.90

Toasted Mustard & Cheese Cob Loaf \$10.90

Toasted Smoked Bacon, Pesto & Cheese Cob Loaf \$11.90

Lemon Pepper Calamari [OF] \$16.90

Served with Asian Slaw & Sriracha Mayo (5)

Vegetarian Spring Roll [V, OF] \$13.90

House made served with a Soy Ginger Sauce (2)

Potato & Bacon Croquettes \$15.90

Served with Jalapeno Cheese Sauce (4)

Pork San Choy Bau [OF] \$16.90

Master Stock Pork Belly with Cos Lettuce, Green Onion,
Cucumber, Fried Shallots & Hoi Sin Sauce (3)

FROM THE GRILL

280gm Black Angus Porterhouse \$37.90

Grain Fed Porterhouse, Served with
Roasted Chat Potatoes, or Mashed Potato

300gm Black Angus Scotch Fillet \$42.90

Grain Fed Scotch, Served with Roasted
Chat Potatoes, or Mashed Potato

Choose From Red Wine Jus, Roasted Garlic Butter, Mushroom or Peppercorn Gravy,
English or Dijon Mustard

SIDES

Mash Potato w Crispy Pancetta | Roast Pumpkin Wedges & Goats Feta

Seared Greens w Goats Feta | Beer Battered Chips w Aioli

Roasted Chats Potatoes w Rosemary Salt & Aioli

Stir fry Broccoli w Sesame & Ginger | Garden Salad

All Sides \$8 or Any 3 Sides \$20

Check out the 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 cannot guarantee completely allergy free meals.

MAIN DISHES

Slow Cooked Lamb Shoulder [GF] \$36.90

With Seeded Mustard Honey Carrots, Creamy Mashed Potato,
Seasonal Veg & Red Wine Jus

Nasi Goreng [DF] \$27.90

Fried Rice with Prawns, Bacon, Fried Egg & Chilli Jam

Chicken Saltimbocca \$36.90

Sous Vide Chicken Breast Stuffed with Brie, wrapped in Prosciutto,
Served with Roasted Chat Potatoes, Seasonal Veg and Lemon Pepper Sauce

House Made Vegetarian Gnocchi (VJ) \$26.90

With Pumpkin, Spinach, Peas, Golden Shallots & Goats Fetta

Add Chicken + \$5.00

Pan Baked Barramundi [DF, GF] \$34.90

In Thai Green Curry Sauce Served with Jasmine Rice,
Fried Shallots & Fresh Herbs

Awarded Golden Plate - Best Dish in the State 2019

Mushroom Risotto [GF] \$26.90

With Mushrooms, Peas, Spring Onions & Grana Padano

Add Chicken + \$5.00

Add Confit Beetroot + \$3.50

Chicken & Pesto Linguini \$27.90

With a Cream Sauce, Cherry Tomatoes, Spinach & Parmesan Cheese

DESSERTS

Sticky Date Pudding with Butterscotch Sauce \$14.90

Served with Fresh Strawberry & Vanilla Ice-cream

Chocolate Brownie \$14.90

Served with Chocolate Soil, Fairy Floss, Orange Syrup,
Candied Orange & Vanilla Ice-cream

Vanilla Panna Cotta \$13.90

Served with Pretzel Crumble & Raspberries

Trio of Ice Cream \$14.90

Raspberry and White Chocolate, Double Choc Fudge and Salted Caramel

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Pub Favourites

Linguini Bolognese \$25.90

Topped with Parmesan Cheese

Beer Battered or Grilled Whiting [DF] \$25.90

Served with Beer Battered Chips, Salad & Tartare

Chicken Parmigiana \$27.90

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

Broughie Steak Sandwich [*] \$26.90

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

Butter Chicken \$27.90

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

Broughie Beef Burger \$24.90

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

Crispy Fried Chicken Burger \$20.90

Served with Slaw & Beer Battered Chips

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[VJ Vegetarian | [GF] Gluten Free | [OF] Dairy Free [NF] Nut Free [*] Dairy Free on Request

Public Holiday Surcharge of 15% including GST.

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Chef's Specials

Entrée

Crispy King Prawns (4) [NF] \$17.90

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

Mains

Pan Fried Salmon \$35.90

Salmon served with twice cooked Crispy Chat Potatoes, Sweet Baby Broccolini, fragrant Confit Fennel and served with a Caper and Beurre Blanc sauce

Roasted Pumpkin Salad [GF*, V, NF] \$25.90

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

Add Chicken + \$5.00

Vegan Stack [V, OF, NF, GF] \$25.90

Grilled Tofu, Confit Field Mushroom, Grilled Vegetables, Beetroot and Enoki Mushrooms with a House Made Napoli Sauce

Beef Cheek \$37.90

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

Laksa Soup [GF,V] \$20.00

A mild, creamy Coconut Soup, with a blend of Thai Spices, Rice Noodles, Egg, Veggies and Fresh Herbs.

Add Beef + \$5.00 | Add Chicken + \$5.00 | Add Seafood + \$7.00

Dessert

Eton Mess for Two \$21.90

Smashed Meringue, Chantilly Cream and Fresh Berries on a Dark Chocolate Soil, served with Fairy Floss and Raspberry and White Chocolate Ice Cream