

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 [V]
9.9

Toasted Turkish Bread [V] 14.9
With a Selection Of House Made Dips

**Pork Belly &
Hoi Sin Bao Buns [DF]** 12.90
With Cucumber, Mint & Coriander (3)

Chilli Salt Calamari [*] 14.9
With Garlic Aioli & Rocket Salad (5)

**Blackened Cauliflower &
Cheddar Croquettes [V]** 13.9
With Roasted Garlic Aioli (4)

Crispy Fried Chicken Ribs 14.9
Marinated in Buttermilk w Chipotle Aioli
& Chilli Salt (6)

Vegetarian Spring Roll [V] 12.9
House made served with a Soy
Ginger Sauce (2)

Starter Tasting Plate for 2

Can't Choose! Try our Tasting Plate for 2! 24.9
Includes our Pork Belly & Hoi Sin Bao Buns (2) Vegetarian Spring Rolls (2) &
Our Signature Master Stock Pork Belly all made in house by our chefs.
Best shared with a friend or two... or not!

FROM THE GRILL

280gm Black Angus Porterhouse 32.9
Grain Fed Porterhouse,
Served with Hand Cut Chips
or Pomme Dauphine.
Choose From Red Wine Jus,
Roasted Garlic Butter or Mustard

300gm Black Angus Scotch Fillet 39.9
Grain Fed Scotch,
Served with Hand Cut Chips
or Pomme Dauphine.
Choose From Red Wine Jus,
Roasted Garlic Butter or Mustard



Our Steaks are best paired with Our Local PONDALOWIE VINEYARD's 2016 Shiraz.
This wine has just won the highest accolade in its class,
A Double Gold Medal.

Garden Salad | Roast Pumpkin Wedges with Parmesan & Basil Pesto
Seared Greens w Goats Feta | Beer Battered Chips w Garlic Aioli
Hand Cut Chips | Broccoli with Soy & Fried Shallots
Rocket Parmesan & Blue Cheese Salad
All Sides 8.0

SIDES

MAIN DISHES

Slow Cooked Lamb Shoulder 31.9

With Heirloom Baby Dutch Carrots, Garlic Mashed Potato, Buttered Silverbeet & Red Wine Jus

Nasi Goreng [GF] 27.9

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

Slow Braised Beef Cheek [GF, *] 29.9

With Sweet Potato Puree, Roasted Baby Beetroot, Spinach, Baby Shallots & Beetroot Jus

Pan Fried Chicken Breast [DF] 31.9

With Herb Crust, Sweet Potato Puree, Brussell Sprouts, Spinach & Jus Gras

Crispy Fried Pork Belly 34.9

Cooked in Master Stock with Roasted Pumpkin, Baby Bok Choy, Chilli Jam & Side of Steamed Rice

Chicken & Asparagus Tagliatelle 24.9

With Goats Curd, Creamy Tomato Sauce & Basil Pesto

House Made Duck Gnocchi 25.9

With Spinach, Peas, Cherry Tomatoes, Grana Padano, Drizzled with Beetroot Jus

Pan Baked Barramundi [DF, GF] 29.0

In Thai Green Coconut Sauce, Served With Jasmine Rice, Fried Shallots & Fresh Herbs

Mushroom Risotto [GF, V] 23.9

With Wild Mushrooms, Peas, Spring Onions & Parmesan
Add Chicken - 4.0

House Made Vegetarian Gnocchi [V] 23.9

With Spinach, Peas, Cherry Tomatoes, Sage & Crumbled Goats Cheese

Check out the daily 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 can not guarantee completely allergy free meals.

[V] Vegetarian | [GF] Gluten Free | [DF] Dairy Free [*] Dairy Free or Gluten Free on Request

DESSERTS

Smashed Pavlova [GF] 13.9

Smashed Pavlova, Served with Sweet Labna,
Mixed Berries, Hazelnut & Toffee Shard

Chocolate Lava Cake 13.9

Served with Macadamia Chocolate Crumble, Chocolate Waffle Cone,
& Chocolate Ice Cream

Sheeps Yoghurt & Vanilla Bean Pana Cotta [GF] 12.9

With Mixed Berries, Honey Comb, &
Hazelnut & Toffee Shard

The *Ba* Sundae 14.9

Chocolate, Macadamia & Salted Caramel Ice Cream, Chocolate Fudge, Honey
Comb, Fruit Loop Pebbles, Chocolate Waffle Cone.

Affogato 8.9

Vanilla Ice Cream Served with Barth Lane Espresso
and House Made Cookie

Why not choose to add a shot of *Frangelico or Amaretto* 15.9

Dessert Tasting Plate for 2 22.9

“Can’t Decide? End your night with a selection of our Chefs Delectable
Desserts.” A Selection of our Favourite Desserts, Best Shared with a
Friend or Two!

Cheese Platter

*A Selection of 3 Cheeses including the Famous Warrnambool Vintage Cheddar,
Blue Vein Cheese & Brie Cheese.*

Served with Lavosh Crispbread, Quince Paste, Walnuts & Fresh Fruit.

32.5

Dessert Wine

Elderton Golden Semillon 2015, 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