

TO START

Cheesy Garlic Bread (3)
sourdough, mozzarella, Italian herbs (v)
add bacon / 4

Southern Fried Chicken Tenders
house spice, sriracha mayo, lemon

Fried Halloumi
red pesto, guindillas, oregano, honey, pita bread,
pine nut crumb (gfo,v, n)

Mushroom & Smoked Scamorza Arancini (4)
truffle cauliflower purée, sage, parmesan (v)

Fried Calamari
chimichurri mayo, rocket, radish, cucumber,
lemon oil (gf, df)

Sautéed Tiger Prawns
nduja & garlic butter, cos lettuce, cocktail sauce,
flatbread, lemon (gfo)

Peking Duck Bao Buns (2)
hoisin kewpie, pickled carrot, cucumber, chilli,
fried shallots

MAINS

Creamy Chicken, Bacon & Tarragon Pie
Paris mash, broccolini

Humpty Doo Barramundi
orzo, baby spinach, leek, truffle & cauliflower
emulsion (gfo)

Seafood Linguine
tiger prawns, calamari, barramundi, shallots, parsley,
chilli infused bisque

Potato Gnocchi
puttanesca, olives, semi dried tomatoes, capsicum,
pangrattato, rocket, salted ricotta (gfo, veo, df)

Ham & Pea Risotto
sweet potato, stracciatella, dukkah, pine nuts (gfo, veo, n)

Bangers & Mash
pork and fennel sausage, paris mash, peas,
caramelised onion jus, sage (gf)

SALADS

Risoni Salad
broccoli, charred capsicum, sun dried tomato,
red onion, rocket, stracciatella, raisins, almonds,
honey mustard dressing (ve, veo, dfo, gfo, n)
add garlic prawns, chicken, halloumi / 8

Sweet Potato & Falafel Salad
spinach, chickpea, dukkah, red pesto, pinenuts,
pickled veg, avocado, morrocan dressing (ve, gfo, df, n)
add garlic prawns, chicken, halloumi / 8

(gf) gluten friendly

(gfo) gluten friendly option

(df) dairy free

(dfo) dairy free option

(n) contains nuts

(v) vegetarian

(vo) vegetarian option

(ve) vegan

(veo) vegan option

Please advise your waiter of any dietary requirements

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

FROM THE GRILL

14 250g Eye Fillet Premium Grass Fed 52
300g Porterhouse Southern Ranges 48
300g Scotch Fillet Southern Ranges 50

18 All steaks are served with house salad, chips and choice of sauce:
red wine jus, mushroom, pepper, garlic & herb butter, gravy, chimichurri
19 (all sauces gf)

PUB CLASSICS

16 Fish & Chips 29
beer battered barramundi, garden salad,
chips, lemon, tartare (gfo)

20 Cheeseburger 27
beef pattie, American cheddar, onion jam,
tomato, cos lettuce, pickles, mustard mayo,
22 milk bun, chips

Plant-Based Burger 28
Love BUDS beefless burger pattie, onion jam,
20 tomato, cos lettuce, gruyère cheese, pickles,
red pesto, burger bun, chips (veo)

Hotel Brighton Parma 29
chicken schnitzel, Virginian ham, Napoli,
mozzarella, garden salad, chips

29 Mexican Parma 32
chicken schnitzel, corn chips, salami, jalapeños,
38 sour cream, avocado, garden salad, chips

Chicken Schnitzel 27
panko crumbed, garden salad, chips, lemon,
38 choice of sauce:
red wine jus / mushroom / pepper / gravy

Steak Sandwich 29
30 grilled porterhouse, chimichurri mayo, rocket,
Swiss cheese, tomato, roast capsicum,
ciabatta, chips (dfo)

SIDES

Chips 12
garlic aioli (v)

Sautéed Broccolini 14
garlic, chilli, salted ricotta, almonds (gf, veo)

Beer Battered Onion Rings (v) 13
24 sriracha mayo

Garden Salad 13
mixed leaf, cucumber, radish, capsicum,
tomato, house dressing (veo, gf, df)

26 Mashed Potato (v, gf) 14

DESSERTS

Sticky Date Pudding 16
caramel sauce, banana ice cream,
pretzel praline (v)

Apple & Cinnamon Crumble 16
cointreau anglaise, vanilla ice cream

Italian Donuts 15
warm Nutella, Ferrero Rocher gelato (v, n)

*Please note:

10% surcharge applies on Sundays & 15% surcharge
applies on public holidays