

## TO START

Cheesy Garlic Bread (3 pieces)  
sourdough, mozzarella, Italian herbs (v)

Popcorn Chicken  
house spice, chipotle mayo, lime

Fried Calamari  
pink pepper dust, romesco, frisée, lemon (df, gf)

Ham Hock Croquettes (4 per serve)  
smoked scamorza, roast garlic aioli,  
rocket, balsamic

Beetroot & Goats Cheese Tart  
candied walnuts, Pedro Ximénez,  
ricotta salata, sorrel (v, n)

Burrata  
pesto rosso, pickled cucumber,  
heirloom tomatoes, lavosh (v, n, gfo)

Prawn Po' Boy (2 per serve)  
shredded lettuce, creamy Louisiana dressing,  
butter pickles, brioche finger rolls

## MAINS

Tandoor Chicken Skewers  
butter chicken sauce, saffron rice, naan bread,  
cucumber raita (gfo)

Humpty Doo Barramundi  
pearl couscous, confit tomato & chilli marmalade,  
pomegranate salsa, fine herbs (gfo, dfo)

Seafood Linguine  
mussels, pipis, prawns, white fish, parsley,  
chilli infused bisque

Woodland Mushroom & Truffle Risotto  
silverbeet, thyme, aged pecorino (gf, veo)  
+ add chicken / 7

Potato Gnocchi  
peperonata, citrus ricotta, pangrattato,  
basil oil (gf, veo)

Port Arlington Mussels  
cider, shallots, smoked bacon, thyme,  
sour cream, grilled sourdough (gfo)

## SALADS

Warm Moroccan Lamb Salad  
ancient grains, rocket, molasses,  
pomegranate & mint salsa, sumac yoghurt (vo)

Catalonian Caesar Salad  
cos lettuce, romesco, jamón, pickled red onion,  
white anchovies, Manchego, toasted almonds (gf, n, vo)  
+ add chicken / 7

(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

## FROM THE GRILL

14 250g Southern Ranges Eye Fillet 52  
300g Southern Ranges Scotch Fillet 50

16 All steaks are served with house salad, chips and choice of sauce:  
red wine jus / mushroom / pepper / garlic & herb butter / gravy (all sauces gf)  
All steaks are sourced from Southern Ranges, Victoria & are grass fed

19

## PUB CLASSICS

16 Fish & Chips 28  
beer battered, garden salad, chips,  
lemon, tartare (gfo)

19 Cheeseburger 24  
beef pattie, American cheddar, onion jam,  
tomato, cos lettuce, mustard mayo, milk bun, chips

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

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

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

Smoked Brisket Bagel 27  
38 BBQ sauce, house slaw, Manchego,  
butter pickles, chips

## SIDES

38 Chips 12  
garlic aioli (v)

32 Sautéed Broccolini 14  
apple & date chutney (gf, ve)

House Slaw 13  
32 cabbage, fennel, herbs, tangy honey  
& mustard dressing (gf, v)

28 Roast Garlic Chat Potatoes (gf, v) 15

## DESSERTS

Sticky Date Pudding 16  
salted caramel sauce, pecan brittle,  
vanilla bean ice cream (n)

32 Eton Mess 16  
meringue kisses, citrus passionfruit curd,  
berry compote, vanilla cream (gf)

24 Italian Donuts (5 per serve) 15  
warm Nutella, Ferrero Rocher gelato (n)

Manchego Cheese 18  
apple & date chutney, lavosh (gfo)

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.

\*Please note

All card transactions incur a 1.5% surcharge

In addition, on public holiday's a 15% surcharge is applied to all food items.