TO START

Bowl of Chips 12
aioli, tomato sauce (lg, ld, v)

Seasoned Wedges 14
sour cream, sweet chilli (ldo, v)

Cheesy Garlic Bread (3) 14
sourdough, mozzarella, Italian herbs (v)

Southern Fried Chicken Tenders 18
gochujang mayo, lemon

Fried Calamari 20
chimichurri mayo, rocket, cucumber,
pink peppercorn seasoning (lg, ld, i)

Nachos Grande 23
chilli con carne, black beans, corn, salsa, guacamole,
mozzarella, sour cream, jalapeños, coriander (lg, vo)

Prawn Bruschetta 19
focaccia, pico de gallo, woodfired peppers,
sautéed garlic tiger prawns, avocado mousse (lgo, ldo, i)

Pumpkin & Feta Arancini (4) 16
romesco, parmesan, brick pastry (v, n)

Peking Duck Bao Buns (2) 20
hoisin Kewpie mayo, pickled carrot, cucumber, chilli,
fried shallots (lg, ld)

Glazed Pork Belly Bites (6) 20
honey & soy glaze, sesame seeds, chilli, coriander,
chicharrones (lg, ld)

MAINS

Pumpkin Ravioli 32
chilli & garlic brown butter sauce, walnuts,
mustard fruits, shaved pecorino (v, n)
add grilled chicken +8 / add chilli garlic prawns +9

Mushroom, Zucchini & Thyme Risotto 28
arborio rice, porcini stock, grana padano,
pine nuts (lg, v, veo, n)
add grilled chicken +8 / add chilli garlic prawns +9

Slow Cooked Pork Belly & Crackling 35
braised French lentils, broccolini, jus,
apple & date chutney (lg, ldo)

Salt & Pepper Calamari 30
chips, garden salad, lemon, tartare (lg, ld, i)

Spring Creek Barramundi 38
Mediterranean vegetables, sautéed kipflers,
tomato salsa, romesco (lg, ld, n, a)

Seafood Linguine 38
tiger prawns, calamari, barramundi, tomato, garlic,
shallots, parsley, chilli infused bisque (m)

Butter Chicken Skewers (2) 32
saffron rice, naan bread, mango chutney, papadam,
curry sauce (lgo)

SALADS

Grilled Teriyaki Beef Salad 31
soba noodles, edamame, tomato, cucumber, red onion,
pickled vegetables, crispy shallot, coriander, sesame,
honey soy dressing, hoisin mayo (ld, vo)

Summer Vegetable Salad 26
saffron rice, pumpkin, zucchini, capsicum, red onion,
rocket, tomato, avocado mousse, pine nuts,
house dressing (lg, n)
add grilled chicken +8 / add chilli garlic prawns +9

FROM THE GRILL

400g Rump Premium Grass Fed 48
300g Scotch Fillet Premium Grass Fed 50
250g Eye Fillet Premium Grass Fed 55

All steaks are served with house salad, chips and your choice of sauce:
red wine jus, mushroom, pepper, garlic & herb butter, gravy or chimichurri
(sauces lg, ldo)

PUB CLASSICS

Fish & Chips 28
beer battered barramundi, garden salad, chips,
lemon, tartare (lgo, i)

Cheeseburger 28
beef pattie, American cheddar, onion jam, tomato,
cos lettuce, pickles, mustard mayo, milk bun, chips

Plant-Based Burger 28
Beyond Meat burger pattie, tomato, cos lettuce,
Swiss cheese, romesco, pickles, burger bun,
chips (v, veo, n)

Hotel Brighton Parma 30
chicken schnitzel, Virginian ham, Napoli,
mozzarella, garden salad, chips

Mexican Parma 33
chicken schnitzel, corn chips, salami, jalapeños,
sour cream, avocado, garden salad, chips

Chicken Schnitzel 28
panko crumbed, garden salad, chips, lemon,
choice of sauce:
red wine jus / mushroom / pepper / gravy

Steak Sandwich 29
grilled porterhouse, chimichurri mayo, rocket,
Swiss cheese, tomato, roast capsicum, focaccia,
chips (ldo)

SIDES

Broccolini 15
apple & date chutney (lg, ldo, v)

Sautéed Kipflers 15
garlic butter, chilli, shallots, tomato, parmesan (lg, ldo, v)

Rocket & Parmesan Salad 14
toasted walnuts, balsamic dressing (veo, lg, ldo, v, n)

DESSERTS

Apple & Rhubarb Crumble 14
cointreau anglaise, vanilla ice cream (v)

Warm Chocolate Brownie 15
raspberry sorbet, white choc crumb, berry dust (v)

Affogato 16
vanilla ice cream, Frangelico, espresso shot (v, lg)

***Please note:**
10% surcharge applies on Sundays
15% surcharge applies on public holidays

Scan the QR code to see photos of our dishes and bring the menu to life!

(lg) low gluten
(ld) low dairy
(v) vegetarian
(vo) vegetarian option
(lgo) low gluten option
(ldo) low dairy option
(veo) vegan option
(n) contains nuts
seafood origin
(a) australian
(i) imported
(m) mixed origin

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.