

TO START

Bowl of Chips

aioli, tomato sauce (lg, ld, v)

Seasoned Wedges

sour cream, sweet chilli (ldo, v)

Cheesy Garlic Bread (3)

sourdough, mozzarella, Italian herbs (v)

Southern Fried Chicken Tenders

gochujang mayo, lemon

Fried Calamari

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

Nachos Grande

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

Prawn Bruschetta

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

Pumpkin & Feta Arancini (4)

romesco, parmesan, brick pastry (v, n)

Peking Duck Bao Buns (2)

hoisin Kewpie mayo, pickled carrot, cucumber, chilli, fried shallots (lg, ld)

Glazed Pork Belly Bites (6)

honey & soy glaze, sesame seeds, chilli, coriander, chicharrones (lg, ld)

MAINS

Pumpkin Ravioli

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

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

braised French lentils, broccolini, jus, apple & date chutney (lg, ldo)

Salt & Pepper Calamari

chips, garden salad, lemon, tartare (lg, ld, i)

Spring Creek Barramundi

Mediterranean vegetables, sautéed kipflers, tomato salsa, romesco (lg, ld, n, a)

Seafood Linguine

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

Butter Chicken Skewers (2)

saffron rice, naan bread, mango chutney, papadam, curry sauce (lgo)

SALADS

Grilled Teriyaki Beef Salad

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

Summer Vegetable Salad

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

12

400g Rump Premium Grass Fed

48

14

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)

14

18

PUB CLASSICS

20

Fish & Chips

28

beer battered barramundi, garden salad, chips, lemon, tartare (lgo, i)

23

Cheeseburger

28

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

19

Plant-Based Burger

28

Beyond Meat burger pattie, tomato, cos lettuce, Swiss cheese, romesco, pickles, burger bun, chips (v, veo, n)

16

Hotel Brighton Parma

30

chicken schnitzel, Virginian ham, Napoli, mozzarella, garden salad, chips

20

Mexican Parma

33

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

20

Chicken Schnitzel

28

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

32

Steak Sandwich

29

grilled porterhouse, chimichurri mayo, rocket, Swiss cheese, tomato, roast capsicum, ciabatta, chips (ldo)

28

SIDES

35

Broccolini

15

apple & date chutney (lg, ldo, v)

30

Sautéed Kipflers

15

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

30

Rocket & Parmesan Salad

14

toasted walnuts, balsamic dressing (veo, lg, ldo, v, n)

38

DESSERTS

38

Apple & Rhubarb Crumble

14

cointreau anglaise, vanilla ice cream (v)

Warm Chocolate Brownie

15

raspberry sorbet, white choc crumb, berry dust (v)

32

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.