

TO START

Cheesy Garlic Bread (3)

sourdough, mozzarella, Italian herbs (v)

Southern Fried Chicken Tenders

house spice, chipotle mayo, lemon

Roast Capsicum Tartlet

puff pastry, balsamic onions, corn, raisins, pine nuts, goats curd, (v, n)

Fried Calamari

chimichurri mayo, rocket, cucumber, lemon oil, pink pepper (gf, df, n, i)

Sautéed Tiger Prawns

tomato & chilli sugo, rocket & red onion salad, flatbread, lemon (gfo, dfo)

Pumpkin & Feta Arancini (4)

spinach crème, dukkah, parmesan, kipfler crisps (v)

Peking Duck Bao Buns (2)

hoisin kewpie, pickled carrot, cucumber, chilli, fried shallots

Prosciutto Bruschetta

toasted focaccia, tomato salsa, melon, pesto, bocconcini, vincotto, micro sorrel (veo, gfo, dfo)

MAINS

Quesadilla

roasted peppers, black beans, corn, mozzarella, avocado, coriander, sour cream, jalapeños, chips (v, veo) add chicken or garlic prawns / 8

Spring Creek Barramundi

spinach purée, couscous pilaf, olive salsa, broccolini, sorrel (gfo, a)

Seafood Linguine

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

Potato Gnocchi

basil pesto, sundried tomato, pine nuts, kipfler crisps, bocconcini (gfo, v, n)

Pork Cotoletta

herb & parmesan crumbed pork chop, maple & mustard slaw, onion gravy

SALADS

Moroccan Lamb Salad

ancient grains, corn & mint salsa, rocket, feta, pomegranate molasses, pistachios (dfo, n)

Caesar Salad

cos lettuce, prosciutto, egg, croutons, white anchovy, parmesan, caesar dressing (vo, gfo) add chicken or garlic prawns / 8

Falafel Salad

couscous tabbouleh, spinach, chickpea, olives, raisins, pickled carrot, avocado, dukkah, honey & cumin dressing, pine nuts (v, df, n) add chicken or garlic prawns / 8



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

(gf) gluten friendly
(df) dairy free
(v) vegetarian
(vo) vegetarian option

(gfo) gluten friendly option
(dfo) dairy free option
(veo) vegan option
(n) contains nuts

seafood
(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.

FROM THE GRILL

14	250g Eye Fillet Premium Grass Fed	52
	300g Porterhouse Southern Ranges	48
18	300g Scotch Fillet Southern Ranges	50

All steaks are served with house salad, chips and choice of sauce:

19	red wine jus, mushroom, pepper, garlic & herb butter, gravy, chimichurri (all sauces gf)
----	--

PUB CLASSICS

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

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

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

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

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

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

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

SIDES

	Chips	12
34	garlic aioli, tomato sauce (v)	

	Sautéed Broccolini	15
	garlic, chilli, shallots, tomato, pesto, parmesan (gf, v, n)	

	Wedges	14
32	sour cream, sweet chilli (dfo, v) loaded - add chilli con carne, mozzarella, salsa, guacamole, jalapeños / 10	

26	Greek Salad	15
	cos lettuce, olives, tomato, red onion, feta, cucumber, oregano vinaigrette (veo, gf, v) add chicken or garlic prawns / 8	

26	Coleslaw	14
	cabbage, carrot, chives, pomegranate, maple mustard dressing (veo, gf, v) add chicken or garlic prawns / 8	

DESSERTS

Eton Mess	16
crushed meringue, berry compote, chantilly cream, mint, melon, passionfruit sorbet (gf, dfo, v)	

	White Chocolate & Macadamia Cookie Dough	16
	salted caramel ice cream, kahlua anglaise (v, n)	

Chocolate Brownie	16
raspberry sorbet, citrus dust (v)	

*Please note:

10% surcharge applies on Sundays

15% surcharge applies on public holidays