

## TO START

- Cheesy Garlic Bread (3)  
sourdough, mozzarella, Italian herbs (v)
- Tomato & Basil Bruschetta  
San Daniele prosciutto, bocconcini, balsamic glaze,  
basil oil (df, v, veo)
- Southern Fried Chicken Tenders  
house spice, sriracha mayo, lemon
- Fried Calamari  
mojo rojo, smoked aioli, rocket, fennel,  
lemon oil (gf, df)
- Sautéed Tiger Prawns  
nduja & garlic butter, cos lettuce, cocktail sauce,  
flatbread, lemon (gfo)
- Mushroom & Smoked Scamorza Arancini (4)  
beetroot hummus, brik pastry, parmesan (v)
- Smoked Salmon Crumpet  
beetroot, crème fraîche, rice cracker, horseradish,  
petite herbs

## MAINS

- Tandoori Chicken Skewers  
butter chicken sauce, saffron rice, flatbread,  
cucumber raita (gfo)
- Humpty Doo Barramundi  
red pepper coulis, zucchini, couscous, corn salsa,  
lime, soft herbs (df)
- Seafood Linguine  
tiger prawns, calamari, barramundi, shallots, parsley,  
chilli infused bisque
- Pumpkin & Pecorino Ravioli  
roast pumpkin, burnt butter, mustard fruits,  
walnuts, pecorino, sage (v, n)
- Potato Gnocchi  
puttanesca, olives, capers, semi dried tomatoes,  
fior di latte, parmesan, rocket (gfo, veo, df)
- Italian Porchetta  
roast pork, caponata, green apple & fennel slaw,  
caramelised lemon, red wine jus (gf, dfo)

## SALADS

- Moroccan Rice Salad  
broccolini, figs, avocado, mint, pistachios, corn salsa,  
rice crackers, honey & cumin vinaigrette (gf, ve, dfo, n)  
add garlic prawns, chicken, smoked salmon / 8
- Quinoa & Pumpkin Salad  
beetroot hummus, kale, tomato salsa, Persian feta,  
almonds, basil vinaigrette (veo, gf, dfo, n)  
add garlic prawns, chicken, smoked salmon / 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  
18 300g Scotch Fillet Southern Ranges 50

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

## PUB CLASSICS

- 20 Fish & Chips 28  
beer battered barramundi, garden salad,  
chips, lemon, tartare (gfo)
- 22 Cheeseburger 26  
beef pattie, American cheddar, onion jam,  
tomato, cos lettuce, pickles, mustard mayo,  
milk bun, chips
- 18 Plant-Based Burger 28  
Love BUDS beefless burger pattie, onion jam,  
tomato, cos lettuce, pickles, beetroot hummus,  
burger bun, chips (veo)
- 20 Hotel Brighton Parma 29  
chicken schnitzel, Virginian ham, Napoli,  
mozzarella, garden salad, chips
- 32 Mexican Parma 32  
chicken schnitzel, corn chips, salami, jalapeños,  
sour cream, avocado, garden salad, chips
- 38 Chicken Schnitzel 27  
panko crumbed, garden salad, chips, lemon,  
choice of sauce:  
38 red wine jus / mushroom / pepper / gravy
- Steak Sandwich 29  
grilled porterhouse, smokey mayo, rocket,  
Swiss cheese, tomato, roast capsicum,  
ciabatta, chips (dfo)

## SIDES

- 32 Chips 12  
garlic aioli (v)
- 38 Sautéed Broccolini 15  
garlic, chilli, grilled lemon, olive oil (gf, veo)
- Beer Battered Onion Rings (v) 13  
sriracha mayo
- 25 Rocket & Walnut Salad 14  
red onion, parmesan, honey mustard (gf, veo, dfo, n)

## DESSERTS

- 26 Sticky Date Pudding 16  
caramel sauce, vanilla ice cream (v)
- Piña Colada Pavlova 16  
coconut sorbet, spiced pineapple, mint,  
Malibu, candied pistachios, broken meringue,  
vanilla cream (v, gf, veo, n)
- Italian Donuts 15  
warm Nutella, Ferrero Rocher gelato (v, n)

\*Please note:

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