

TO START

Cheesy Garlic Bread (3)

sourdough, mozzarella, Italian herbs (v)

Baked Camembert

warm bread, radicchio & walnut salad, mango relish (v, lgo, n)

Southern Fried Chicken Tenders

hot honey, ranch, lemon

Fried Calamari

chimichurri mayo, rocket, cucumber, lemon oil, pink pepper (lg, ld, i)

Nachos Grande

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

Sautéed Tiger Prawns

tomato & chilli sugo, rocket & red onion salad, flatbread, lemon (lgo, ldo, i)

Pumpkin & Feta Arancini (4)

cauliflower cream, parmesan, sage (v)

MAINS

Quesadilla

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

Potato Gnocchi

cauliflower purée, mushroom, pumpkin, chilli, garlic, sage, pistachio crumb (lgo, v, n)

Salt & Pepper Calamari

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

Spring Creek Barramundi

beetroot hummus, winter vegetable salad, zucchini, lemon & pea salad (lg, ldo, a)

Seafood Linguine

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

Bangers & Mash

homemade pork & fennel sausages, potato mash, caramelised onion & bacon relish, peas, jus (lg)

Braised Beef Cheek

potato mash, pan jus, chimichurri, broccolini, parsnip crisps (lg)

Chicken & Pumpkin Curry

coconut cream, naan, saffron rice, mango chutney, spiced yoghurt, papadums (lgo)

SALADS

Warm Moroccan Lamb Salad

saffron rice, corn & mint salsa, rocket, sumac yoghurt, pomegranate vinaigrette, pistachios (ldo, lgo, n)

Roast Winter Vegetable Salad

quinoa, beetroot hummus, radicchio, mixed salad, preserved lemon dressing, walnuts, parmesan (v, lg, ldo, n)
add chicken, garlic & chilli prawns or pulled lamb / 8



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
(a) australian
(i) imported
(m) mixed origin

FROM THE GRILL

14	300g Porterhouse Premium Grass Fed	48
	300g Scotch Fillet Premium Grass Fed	50
22	Chefs Steak - Ask our friendly staff	MP

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

18

20

PUB CLASSICS

Fish & Chips

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

28

23

Cheeseburger

beef pattie, American cheddar, onion & bacon relish, tomato, cos lettuce, pickles, mustard mayo, milk bun, chips

28

22

Plant-Based Burger

Love BUDS beefless burger pattie, tomato, cos lettuce, Swiss cheese, beetroot hummus, pickles, burger bun, chips (v, veo)

28

16

Hotel Brighton Parma

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

30

26

Mexican Parma

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

33

30

Chicken Schnitzel

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

28

30

38

Steak Sandwich

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

29

38

SIDES

29

Chips

garlic aioli, tomato sauce (v)

12

34

Sautéed Broccolini

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

15

30

Seasoned Wedges

sour cream, sweet chilli (ldo, v)

14

Rocket & Parmesan Salad

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

14

DESSERTS

32

Apple & Rhubarb Crumble

cointreau anglaise, vanilla ice cream (v)

14

28

Warm Chocolate Brownie

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

15

Affogato

vanilla ice cream, Frangelico, espresso shot (v, gf)

16

*Please note:

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

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.