
Lunch

Fish & Chips • 33.0

Tempura-Battered Market Fish, Chunky Fries, House-Made Creamy Slaw & Tartare Sauce

Seafood Tasting Platter • 29.0

Crumbed Squid, Seared Scallops & Prawns with Fresh Tomato and Coriander Salsa

Twice-Cooked Pork Belly • 31.0

Slow-Braised with Aromatic Spices and Seasoning. Served with Creamy Colcannon, Pumpkin Purée, & Jus

Bacon Wrapped Chicken Breast • 32.0

With a Medley of Roast Vegetables, Wilted Spinach & Port Wine Jus

Creamy Seafood Chowder • 26.0

Loaded with Seafood, Served with Toasted Ciabatta

Cajun Chicken Salad • 26.0

Lightly Seasoned Cajun Chicken Breast, Mango, Grilled Halloumi, Lettuce, Cucumber, Tomato, Red Onion with a Lemon Citrus Dressing

Crispy Chicken Burger • 28.0

Buttermilk-Crispy Fried Chicken Thigh, Lettuce, Tomato, Brie & Cranberry in a Brioche Bun - with Chunky Fries & Aioli

Vegetarian Fettuccine • 29.0

Creamy Basil Pesto with Roasted Pumpkin, Sundried Tomato & Buffalo Mozzarella. Topped with Fresh Herbs & Parmesan

* **Add Chicken for \$5.0** *

Sirloin Steak • 36.0

Prime Steer Beef Served with Roast Garlic Herb Gratin, Slow-Roasted Vine Tomato, Shiitake Mushroom Jus & Crispy Fried Kale

All Day Breakfast

Big Breakfast • 29.0

Eggs Any Style, with All the Works: Grilled Tomato, Bacon, Breakfast Sausages, Mushroom, Potato Rosti, Grain Toast

Veggie Breakfast • 29.0

Eggs Any Style, Grilled Halloumi, Avocado, Wilted Spinach, Roasted Tomatoes, Mushrooms, Potato Rosti & Grain Toast

Eggs Benedict • 25.0

Toasted English Muffin, Wilted Spinach and Hollandaise

* **With Bacon, Smoked Salmon or Avocado** *

Sides

Chunky Fries / Green Salad / Bacon / Mushrooms / Roast Vegetables / Potato Rosti • 9.0

Desserts

Warm Apple Crumble • 11.0

With Vanilla Ice Cream, Berry Compote & Whipped Cream

Lemon Citrus Tart • 11.0

With White Chocolate Drizzle, Berry Compote & Whipped Cream

Chocolate Mudcake • 11.0

With Chocolate Ganache, Berry Compote & Vanilla Ice Cream

Peach & Passionfruit Cheesecake • 11.0

With Berry compote & Whipped Cream

Drinks

Barista Coffee • 5.5

Espresso / Long Black / Flat White / Cappuccino / Mochaccino / Latte / Hot Chocolate

* **Extra shot / Alternative Milk / Flavoring / Decaf +\$1** *

Shakes & Smoothies • 9.0

Mango / Berry / Banana / Vanilla / Chocolate

The Brigham

Allergy statement : Menu items may contain or come into contact with Common Allergens. For more information, please speak with our friendly staff or manager.
If you are bringing a cake, a \$30 cake fee will apply for us to store, cut & serve
