

STARTERS

Freshly shucked local oysters	
Natural (gf) 4 each / ½ doz 20 / doz 38	
Kilpatrick *(gf) 4.5 each / ½ doz 24 / doz 44	
Assorted bread rolls w Victorian salted butter (v)	I.5
Charcuterie board, a selection of cured meats w marinated & pickled vegetables *(gf)	27
Baked mushrooms w whipped marinated feta (gf)(v)	I2
Salt & pepper calamari w a roquette & fennel salad & garlic aioli *(gf)	I8
Pumpkin & haloumi fritters w dressed roquette & garlic aioli (v)	I4

SALADS

Farro & barley salad w marinated veg, hung spiced yoghurt & toasted almonds (v) w grilled lamb	22 7
Calamari salad w cucumber, fresh herbs, chilli, baby cos leaves & citrus dressing *(gf)	25
Panzanella salad, tomatoes, basil, caper berries, croutons, olives, red onion & olive oil *(gf)(v)(v+)	22
w grilled marinated chicken tenderloin	6

HOTEL BRIGHTON

MAINS

Crispy slow cooked pork belly served w fennel, dill & apple slaw & potato rosti	25
Barramundi fillet w butter beans, black cabbage & citrus anchovy butter w native herbs (gf)	33
Chicken parmigiana served w fat chips & salad greens	24
Marinated hanger steak served MR w hand cut triple cooked chips & a herb & beetroot salad (gf)	28
Beer battered fish 'n' chips w fresh lemon, tartare sauce & salad greens *(gf)	27
Seafood linguine, fresh seafood cooked in olive oil, white wine, chilli, garlic & basil	29
Linguine, house made basil pesto, fresh chilli, baby spinach, cherry tomato & butternut pumpkin (v)	23
Risotto barolo, cooked w red wine, Italian sausage & parmesan cheese	23

PASTA & RISOTTO

STEAK

300g Grass fed Gippsland porterhouse (gf)	25
300g Scotch fillet (gf)	2I

Our steaks are served w your choice of sauce
(all sauces are gluten free)

-Red wine jus -Green peppercorn
-Gravy -Mushroom
or a selection of mustards

SIDES

Seasonal steamed veg (gf)(v)(v+)	8
Garden salad w cherry tomato, cucumber, olives & house dressing (gf)(v)	sml 5 / lg 8
Fat chips (gf)	sml 5 / lg 9
Sweet potato fries w chilli mayo (gf)(v)*(v+)	IO
Creamy mash potato (gf)(v)	9.5

DESSERT

Salted caramel, peanut butter & chocolate tart served w vanilla double cream	I4
S'mores - brownie, ice cream, crumbled cookies, toasted marshmallow *(gf)	I6
Eton mess - crumbled meringue, lemon curd, fresh berries & vanilla cream (gf)	I2
Sticky date pudding - salted caramel sauce & vanilla ice cream	I2
Cheese board - a selection of Victorian cheeses, lavosh bread, medijool dates, quince paste & apple *(gf)	sml 20 / lg 30