

**BRUNCH/LUNCH MENU**

**Big Breakfast – of grilled sausages, bacon, tomatoes, hash browns, mushrooms and eggs your style with house chutney on wholegrain toast \$19.00**

**Eggs Benedict – on toasted English muffin with spinach and hollandaise sauce \$16.00  
With Bacon or Smoked salmon \$18.00**

**Omelette – Ham, cheese and tomato OR  
Caramelized onion, brie and spinach  
\$18.00**

**Mushrooms – Creamy garlic mushrooms with a spinach and feta soufflé \$18.00**

**Bread selection with homemade chutney and dips \$8.50**

**Garlic toasted baguette \$5.00**

**Soup of the day – with chef’s choice of bread \$10.00**

**Caesar salad – Cos lettuce with croutons, bacon, parmesan, topped with a soft poached egg – Crusted Chicken or Smoked Salmon \$18.00**

**Scallops – Bacon wrapped with creamy mash and gremolata sauce \$18.50**

**Risotto – Roasted mushroom and pinenut with shaved parmesan and EVO oil \$17.50**

**Burger – Brie stuffed beef with barbeque sauce, avocado tomato and lettuce with fries and ketchup \$19.00**

**Chicken salad – parmesan crusted chicken with a garden salad, mango salsa and crispy bacon \$18.00**

**Daily fish – Lightly spiced and coated in Japanese crumbs with fries, ketchup, tartare sauce and a crisp garden salad \$20.00**

**Pasta – Steamed seafood with fresh tagliatelle pasta in a sweet marinara sauce \$20.00**



**The  
Brigham**  
RESTAURANT | CAFÉ  
& FUNCTIONS CENTRE

**Chicken and spinach filo parcels with a spiced tomato and avocado salsa \$18.50**

**Lambs fry – Pan fried on herbed mash with pearl onions, bacon and gravy \$19.00**

**Basket of – spring rolls, wontons and samosa's with dipping sauce \$16.00**

**Aged Scotch fillet of beef on a potato galette with creamed spinach, seasonal green vegetables, and peppercorn jus \$26.00  
Garlic prawns added \$28.00**

**Lamb rump pan fried on creamy parsnip mash with seasonal greens, beetroot and mint chutney, red wine jus \$22.00**

**Sides**

**Hash brown potatoes \$4.00**

**Grilled tomatoes \$4.00**

**Grilled Bacon \$4.00**

**Garden salad with chefs vinaigrette \$5.00**

**Fries with ketchup and aioli \$5.00**

**Sweets \$11.00**

**Brulee – Roasted rhubarb and strawberry brulee with hazelnut biscotti**

**Chocolate platter – chocolate tart, truffles and chocolate doughnuts with vanilla ice cream**

**Banana fritters with coconut anglaise and vanilla ice cream**

**Trio of Ice cream with fruit sauces**

**Blueberry and white chocolate parfait with red wine poached pear and vanilla tuille**

**Cheeseboard – blue, brie and cheddar with grapes crackers and oat biscuits \$15.00**