

**DINNER MENU**

**ENTRÉE**

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

**Garlic Toasted Baguette \$5.00**

**Soup of the day \$10.00**

**Risotto – Roasted mushroom and pine nut with shaved parmesan and evo oil \$17.50**

**Scallops bacon wrapped with creamy mash and gremolata sauce \$18.00**

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

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

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

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

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

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



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

**MAINS**

**Pork belly braised on creamy mash with bacon wrapped beans and spiced jus \$29.00**

**Chicken breast – bacon wrapped on mushroom tortellini with wilted spinach and a garlic cream sauce \$29.00**

**Daily Fish Special – Please ask your wait-person  
\$29.00**

**Lamb rump pan fried on creamy parsnip mash with seasonal greens, beetroot and mint chutney, red wine jus \$29.00**

**Aged scotch fillet of beef on a potato galette with creamed spinach, seasonal green vegetables, and peppercorn jus \$30.00  
Garlic Prawns added \$32.00**

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

**SIDES**

**Seasonal vegetables \$8.00**

**Mixed garden salad \$7.00**

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

**DESSERTS**

**\$11.00**

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

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

**Trio of Ice cream with fruit sauces**

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

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

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

**Prices are inclusive of G.S.T.**