afters & hot bevvies

chocolate mud cake 8.5
served warm with fresh whipped cream

irish cream cheesecake 8.5
topped with fresh whipped cream

cake of the day 8.5
ask our friendly staff for todays option, served with fresh whipped cream

kids dessert 3.5
vanilla ice cream with chocolate or strawberry sauce

coffee 3.6
short black, long black, espresso

coffee and milk 3.7
cappuccino, flat white, latte, macchiato, mocha, affogato

bigger coffee 4.2
upgrade to a mug

herbal tea bags 3.5
twinings - english breakfast tea, earl grey tea, chamomile tea, jasmine tea, green tea, peppermint tea

liqueur coffee 8.5
mexican (kahlua), irish (jameson), jamaican (tia maria), italian (frangelico), french (cointreau), irish cream (baileys)

keep it under 15

monday - friday lunch specials

graziers rump (gfo) 14.9
250g tender rump steak, fries, and salad, topped with your choice of sauce

club sandwich 14.9
marinated chicken breast, bacon, tomato, roquette, onion, aioli, bbq sauce on a toasted sourdough roll, served with fries

graziers beef pie 14.9
tender beef and gravy, encased in golden pastry, oven baked. served with fries and salad

fresh chicken salad (gf) 14.9
marinated chicken breast, avocado, tomato, roasted capsicum, roquette, red onion, topped with balsamic dressing

chicken parmagiana 14.9
tender chicken schnitzel, topped with napoli sauce, and mozzarella cheese. served with fries and garden salad

hawaiian pizza 14.9
shaved leg ham, pineapple, mozzarella, on a tomato base

dietary requirements

vegetarian (option) v (vo)

gluten free (option) gf (gfo)

Food Allergies: 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. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

The Brighton Hotel is trading under an accredited food safety program. in the interest of patron safety, all food must be consumed on premise. All prices are inclusive of GST

GREAT FOOD GREAT VALUE
greatfoodgreatvalue.com.au

BRIGHTON BH

brightonmandurah.com.au

start, nibble, or share

fries (v)(gf) 6.5

spiced wedges (v) 8.0

garden salad (v)(gf) 6.5
roquette, cucumber, tomato, red onion, with a balsamic vinaigarette dressing

proscuitto & pear salad (vo)(gf) 9.0
shaved proscuitto, sliced pear, shaved parmesan, roquette, with a french vinaigarette

bruschetta plate (v) 13.9
toasted turkish bread with diced tomato, capsicum, red onion, and fresh basil. served with goat's cheese feta

tiger prawn spring rolls (gf) 13.5
housemade, served with a sweet chilli & soy dipping sauce

mandjar plate 29.9
choose any four (4) of the following, served with aioli, EVO oil, and soy sauce

salt & pepper baby squid

tempura scallops

whole king prawns (4) (gf)

kalamata olives (v)(gf)

grilled chorizo (gf)

tempura sweet potato (v)

grilled haloumi cheese (v)

peri peri chicken (gf)

tempura pumpkin (v)

feta stuffed peppers (v)(gf)

tempura prawns (gf)

tandoori chicken (gf)

baby moreton bay bugs (2) (gf)

soft shell crab (2)

moroccan lamb curry puffs

hand made pizzas

margherita (v) 15.5
fresh basil, sliced tomato, mozzarella, on a tomato base

veggie supreme (v) 17.5
baby spinach, roast pumpkin, kalamata olives, button mushrooms, pine nuts, goats cheese, on a tomato base

hawaiian 16.0
leg ham, pineapple, mozzarella, on a tomato base

italian 19.5
prosciutto, mozzarella cheese, topped with fresh roquette and shaved parmesan, on a tomato base

cheese board (v) 18.5
buffalo mozzarella, goats cheese feta, smoked cheese, and sun-dried tomato, with a tomato base

marinara 22.9
garlic prawns, scallops, snapper, white onion, chives, mozzarella cheese, on an aioli base

portugese chicken 21.9
peri peri chicken, roasted capsicum, red onion, on a tomato base, topped with peri peri sauce

chilli beef 21.9
tender beef strips, cacciatore, buffalo mozzarella, jalepenos,on a tomato base, topped with sour cream and fresh chives

surf 'n' turf 23.9
garlic prawns, beef strips, on a sweet chilli base, with roasted capsicum, red onion, and sun dried tomato

tandoori chicken 18.9
marinated chicken, roasted capsicum, red onion, mozzarella cheese, topped with tzatsiki yoghurt

mediterranean 17.5
chorizo, bacon, salami, olives, and mozzarella cheese, topped with shaved parmesan

all for one

seafood plate 34.9
baby moreton bay bugs, soft shell crab, australian king prawns, battered scallops, salt & pepper squid, served with fries, garden salad and aioli

fish & chips (gfo) 18.9
beer battered or grilled WA snapper, with fries, garden salad, and tartare sauce

caesar salad (vo) 18.5
baby cos, egg, bacon

with chicken 21.9

with australian prawns 23.5

chicken parmagiana 19.9
tender chicken schnitzel, topped with napoli sauce, leg ham, and mozzarella cheese. served with fries and garden salad

steak sandwich 18.9
marinated graziers porterhouse, bacon, roasted tomato, cheese, and onion chutney, on a toasted sourdough roll, served with hand dipped onion rings, and fries

atlantic salmon (gf) 26.9
pan seared atlantic salmon, served medium, topped with lime & coriander calamari, fresh chilli, on a garden salad, with a creamy citrus dressing

seafood pasta 24.9
combination of prawns, scallops, calamari, and mussels, tossed through a roasted capsicum, chilli, white wine, and cream reduction

salt & pepper squid 16.9
crown cut baby squid, atop a bed of fresh roquette, topped with a lemon and caper aioli, with a lemon wedge. served with fries

carbonara (vo) 18.9
chicken, bacon, onion, in a rich creamy sauce, tossed through fettucinni

wagyu beef burger 19.9
tender wagyu beef pattie, buffalo mozzarella, beetroot, caramalised onions, roquette, and aioli on a toasted sourdough bun. served with fries

pork belly & scallops 26.9
twice cooked pork belly, topped with scallops and a balsamic glaze, served with tempura pumpkin chips and pear salad

quiche of the day (v) 15.9
ask our fiendly staff for today's option, served with fresh garden salad

did you say steak?

graziers rib eye on the bone 400g 34.0
a specialty primal cut of beef with exceptional flavour and eating quality “the grand champion of steaks”. best served medium rare

graziers rump 250g 23.9
this classic primal cut is grain finished for 100 days and is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour and tenderness. “full of flavour”. best served medium

graziers porterhouse 300g 29.9
known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations "simply superb”. best served medium

graziers eye fillet 200g 28.0
this delightful cut of beef is best described as succulent, lean and tender. “simply sensational”. best served medium rare

all graziers steaks are served with fries, side salad and your choice of sauce

peppercorn, mushroom, creamy garlic, red wine gravy

just to top it off ...

traditional surf 'n' turf 7.5
australian prawns in creamy garlic sauce

mushy topper 2.5
pan fried button mushrooms