

# BROADS

RESTAURANT AND FUNCTIONS

## SNACK AND CHAT

GRILLED FLAT BREAD, chorizo sausage, spicy mango chutney, mixed olives and dips	23
SMOKED PAPRIKA HAND CUT chips with garlic lemon mayonnaise,	10
MEATBALLS in a tomato sauce, cheddar and mozzarella cheese	17
GHERMOULA MARINATED GRILLED PRAWNS on flat bread with coriander yoghurt	22
SMOKED SALMON with guacamole, tortilla chips and crème fraiche	22
CRISP MUSHROOM AND PARMESAN RISOTTO BALLS with a tomato, capsicum, coriander salsa	17
CHICKEN LIVER PARFAIT with baked baguette	21
MOROCCAN LAMB SALAD, eggplant, quinoa, semi dried tomatoes, fetta and salad leaves	24

## MEDITERRANEAN PLATE

Meatballs in tomato sauce	58
Grilled Chorizo sausage with spiced mango chutney	
Grilled marinated prawns with a tomato, and pumpkin salsa	
Mushroom risotto cake with prosciutto ham and herb mascarpone	
Panko crumbed sardine fillets with lemon and garlic mayonnaise	
Grilled olive bread with balsamic, virgin olive oil and olives	

## CHEFS PLATE

Chicken tagine, with apricots, dates and preserved lemon	58
Fried calamari with tartare sauce	
Smoked salmon with guacamole and crème fraiche	
Lamb salad with eggplant, feta, salad leaves, quinoa and Moroccan dressing	
Goats cheese, spinach tomato parcels with capsicum syrup	
Grilled garlic Turkish flat bread, yoghurt dip and dukkha	

## MAINS

### PAN FRIED FISH

Served with a warm green bean, semi dried tomato, fried kipfler potato salad and a Moroccan dressing	36
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### AGED ANGUS SIRLOIN OF BEEF

Hand cut chips, asparagus and a peppercorn cream sauce	38
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### MOROCCAN SPICED BABY CHICKEN

With preserved lemon, honey, olives and a Mediterranean cous cous	34
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VEGETABLE FILO PARCEL served on a creamy brown lentil sauce	28
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### BRAISED PORK BELLY

Roasted sweet potato and a red current, orange glaze	34
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## EXTRAS

### MIXED GARDEN SALAD

Cherry tomatoes, red onion, celery, capsicum, chia, with a lemon, olive oil vinaigrette and Turkish figs	10
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### CAESAR SALAD

Baby cos, anchovies, poached egg, pancetta, ciabatta crisp, parmesan and a creamy dressing	14
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BROADS RESTAURANT IS OWNED AND OPERATED BY ANAELIS & ANTHONY BROAD

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## SWEET THINGS \$12

FROZEN WHITE CHOCOLATE MOUSSE with spiced poached pear and honey tulie biscuits

LEMON AND ALMOND PUDDING with vanilla ice cream, lemon curd and blueberry compote

VANILLA BEAN PANNACOTTA, rhubarb and muesli crumble

FLOURLESS CHOCOLATE CAKE with mixed berry parfait and Eton mess

## SONES \$9

Served with house made jam and cream

## AUSTRALIAN/ENGLISH CHEESE SELECTION

Served with wafer biscuits, fresh, dried fruit and fruit tea cake

Baby Camembert (South Australia) Maffra waxed rind cheddar (Victoria) Long Clawson Stilton (England)

**One Cheese 14 / Two Cheeses 24 / Three Cheese 30**

## PORTS AND MUSCAT

### GLASS/BOTTLE

UPPER REACH MUSCAT 375ml	\$17	\$68
UPPER REACH TAWNY PORT 375ml	\$9	\$30

**COFFEE** 3.90  
Cappuccino, Flat White, Latté  
Espresso, Long Black  
Long or Short Mac

Mocha 3.90  
Double Espresso

Decaffeinated 3.90  
Soy

Iced Coffee, Chocolate 4.70

**BOTTLED JUICE** 3.90  
Apple, Orange, Pineapple

**BOTTLED WATER** 3.50  
Sparkling Mineral Water  
Still Water

**TEA** 3.90  
English Breakfast  
Irish  
Earl Grey  
Russian Caravan  
Chamomile, Peppermint  
Chai Latte  
Hot Chocolate With Marshmallow 4.50

**SOFT DRINKS** 3.90  
Coke, Diet Coke, Lemonade  
Lemon Squash, Fanta

Lemon Lime Bitters 4.60

