

BEER AND CIDER ON TAP

Swan Draught
 Hahn Super Dry
 Heineken
 Carlton Dry
 Little Creatures Pale Ale
 Stone and Wood Pacific Ale
 Sapporo
 Single Fin Summer Ale
 James Squire 150 Lashes
 Guinness
 Little Creatures Rogers
 James Squire Ginger Beer
 James Squire Orchard Crush Apple Cider
 Hahn Super Dry 3.5
 Great Northern Super Crisp

BEER OF THE MONTH – See specials

Corona Extra
 Peroni Nastro Azzurro
 Matso's Ginger Beer
 Heineken Zero
 Kilkeny – Can
 Rekorderlig Strawberry and Lime Cider
 Coopers Best Extra Stout
 Bulmers Apple Cider

COCKTAILS AND SPRITZERS (classics available on request)

Summer Sunrise *gin, triple sec, orange juice, pineapple juice, grenadine*
 Mango Daiquiri *Bacardi, mango liqueur, mangoes, triple sec*
 Spicy Margarita *tequila, triple sec, lime juice, jalapeno*
 Passionfruit or Strawberry Mojito
Bacardi, liqueur (passionfruit/strawberry), mint, lime, sugar, soda
 Espresso Martini
espresso, kahlua, vodka, frangelico
 Passionfruit and Lychee Caprioska
vodka, lychee liqueur, passionfruit and lychee syrup
 Strawberry Basil Lemon Drop
vodka, lemon juice, strawberry basil sugar syrup, limoncello
 Hibiscus Sour *gin, lemon juice, hibiscus syrup, egg white*
 Mandarin Sour
vodka, unico mando, sugar syrup, orange juice, lemon juice, egg white
 Amaretto Sour *amaretto, lemon juice, egg white, sugar syrup*
 Aperol Spritz *aperol, prosecco, soda, orange*
 Limoncello Spritz *limoncello, gin, prosecco, soda, mint and lemon*
 Berry Spritz *chambord, prosecco, lemon juice, berries, soda*
 Hugo Spritz *elderflower, prosecco, soda, mint and lime*

* Classics, other favourites & mocktails available on request. *
 Please speak to our friendly waitstaff!

ABV

4.4%
 4.6%
 5%
 4.6%
 5.2%
 4.4%
 5%
 4.5%
 4.2%
 4.2%
 3.8%
 4%
 4.8%
 3.5%
 3.5%

BOTTLE/CAN

4.6%
 5.1%
 3.5%
 0.0%
 4.3%
 4%
 6.3%
 4.7%

SPARKLING

Chain of Fire Brut Cuvee NV *New South Wales*
 Villa Sandi Prosecco DOV *Veneto, Italy*
 La Gioiosa Organic Prosecco DOC *Veneto, Italy*
 Chandon Brut NV *Yarra Valley, Victoria*
 Arras Brut Elite *Tasmania*
 Moet Imperial Brut NV *Champagne, France*
 Veuve Clicquot Brut Yellow Label NV *Champagne, France*

WHITE

Chain of Fire SBS *New South Wales*
 Pitchfork SSB *Margaret River, WA*
 Vavasour "The Pass" SB *Marlborough, NZ*
 Paul Nelson SB *Denmark, WA*
 Artigiano Pinot Grigio DOC *Veneto, Italy*
 Tomfoolery Pinot Gris *Barossa, SA*
 Leeuwin Estate Art Series Riesling *Margaret River, WA*
 Fat Bastard Chardonnay *California, USA*
 Domaine Naturaliste "Discovery" Chardonnay *WA*
 McPherson La Vue Moscato *Victoria*

ROSÉ

Marquis De Pennautier *Pays D'OC, France*
 Abbots & Delaunay Grenache Rose *Provence, France*

RED

Wavelength Shiraz *Western Australia*
 Kilikanoon "Killermans Run" Shiraz *Clare Valley, SA*
 Kalleske Moppa Shiraz *Barossa, SA*
 Kaesler "The Bogan" Shiraz *Barossa, SA*
 Smith and Hooper Merlot *Wrattonbully, SA*
 Ad Hoc "Cruel Mistress" Pinot Noir *Pemberton, WA*
 Mt Difficulty "Bannockburn" Pinot Noir *Central Otago, NZ*
 Michel Torino Malbec *Calchaqui Valley Argentina*
 Casa Carmela Tempranillo *Spain*
 Hancock & Hancock Tempranillo *McLaren Vale, SA*
 La Violetta Bilingue GSM *Geographe, WA*
 Forest Hill Cabernet Sauvignon *Denmark, WA*
 Coriole Barbera *McLaren Vale, SA*

Glass Bottle

\$9 \$39
 \$10.5 \$47
 \$49
 \$12 \$63
 \$89
 \$119
 \$149
 \$9 \$39
 \$10.5 \$49
 \$9 \$43
 \$52
 \$10 \$46
 \$55
 \$10 \$49
 \$9.5 \$43
 \$50
 \$9.5 \$45
 \$10 \$45
 \$50
 \$9 \$36
 \$10 \$46
 \$59
 \$88
 \$9.5 \$47
 \$10 \$47
 \$89
 \$10 \$45
 \$10 \$45
 \$49
 \$59
 \$9.5 \$48
 \$58

EST. 1898

THE BROKEN

HILL HOTEL

BAR - GRILL - FUNCTIONS

KITCHEN OPEN:
 11am - 9pm EVERYDAY



SHARES

Garlic Bread <i>herb butter</i>	\$8
Battered Fries <i>oregano salt, aioli, tomato sauce</i>	\$12
Oysters <i>Natural with Shallot Mignonette Kilpatrick</i>	\$4.5 ea \$5.0 ea
Liver Paté <i>crostini, beetroot relish</i>	\$16
Hot Chicken Wings <i>ranch dressing, coriander</i>	\$18
Teriyaki Chicken Wings <i>toasted sesame, coriander</i>	\$18
Lemon Pepper Squid <i>som tam salad, peanuts, lime</i>	\$18
Sautéed Chorizo <i>la boqueria chorizo, cherry tomatoes, olives, balsamic, sourdough</i>	\$19
Soft Shell Crab <i>wakame, sambal, kewpie</i>	\$19
Korean Chilli Glazed Lamb Ribs <i>sesame, coriander</i>	\$19
Sticky BBQ Pork Belly <i>chilli sprout salad lime</i>	\$19
Baked Camembert <i>pistachio, dukkah crumb, blackberry glaze, Lavosh</i>	\$21

BOARDS

Turkish & Dips <i>grilled bread, selection of house dips (see staff)</i>	\$19
Add chorizo	\$4
Antipasto <i>olives, marinated feta, grilled bread, EVOO, dukkah, house dips, pickled vegetables</i>	\$24
Add chorizo	\$4
3 Taste of Seafood <i>See Daily Specials</i>	\$31
Charcuterie <i>liver paté, prosciutto, casalingo, marinated olives, pickled octopus, chorizo, aged cheddar, pickles, beetroot relish, lemon, grilled bread, lavosh</i>	\$37

GRILL

All served with a choice of sauce, battered fries and salad
change fries and salad to mash & vegetables

Sticky BBQ Pork Ribs, <i>coleslaw</i> <i>Half Rack</i> <i>Full Rack</i>	\$24 \$39
T-Bone (350g)	\$39
Black Angus Striploin (300g)	\$41
Black Angus Scotch Fillet (300g)	\$44
Fillet Mignon (220g) <i>eye fillet wrapped in streaky bacon</i>	\$46
Sauces - <i>pepper, mushroom, garlic cream, red wine jus</i>	
Add - <i>Extra Sauce</i>	\$2
Add - <i>Creamy garlic prawns</i>	\$7

* Ask our friendly staff about dietary requirements
Additional charges for gluten free options may apply *

MAINS

Beef Burger <i>house made pattie, bacon, onion, cheese, lettuce, tomato, beetroot, BHH relish, brioche bun, aioli, fries</i>	\$24
Veggie Schnitzel Burger <i>plant based schnitzel, lettuce, tomato, carrot, beetroot relish, brioche bun, aioli, fries</i>	\$23
Southern Fried Chicken Burger <i>lettuce, bacon, cheddar, coleslaw, hot sauce, brioche bun, aioli, fries</i>	\$26
Steak Sandwich <i>black angus striploin, bacon, onion, cheddar, BHH relish, beetroot, rocket, turkish bread, aioli, fries</i>	\$26
Bangers and Mash <i>pan fried sausages, onion gravy, seeded mustard, parmesan & herb mash, broccolini</i>	\$25
Chicken Parmi <i>smoked ham, nap sauce, mozzarella, fries, aioli, house salad</i>	\$28
Fish and Chips <i>chips, tartare sauce, house salad</i>	\$26
Mussels <i>chilli tomato served with garlic bread</i>	\$27
Mixed Mushroom Gnocchi <i>handmade ricotta gnocchi, garlic, spinach, herbs, white wine cream, truffle oil</i>	\$29
Seafood Linguine <i>prawns, mussels, squid, fish, cherry tomatoes, chilli, garlic, smoked chilli oil choice of nap sauce or olive oil</i>	\$34
Fish of the Day <i>See Daily Specials</i>	\$MP

Seafood Platter \$75
See Daily Specials

SALADS

Caesar Salad <i>cos lettuce, bacon, parmesan, white anchovies, croutons, caesar dressing, soft poached egg</i>	\$21
Thai Noodle Salad <i>vermicelli noodles, carrot, red onion, cucumber, papaya, sprouts, peanuts, fried onions, chilli garlic dressing</i>	\$21
Beetroot Haloumi Salad <i>orange, walnut, quinoa, fennel, mixed leaves, honey mustard dressing, dukkah yoghurt</i>	\$24
BHH Super Bowl <i>spinach, quinoa fritter, avocado, roasted beetroot, carrot, brown rice, danish feta, sesame dressing</i>	\$24
Add - <i>chicken</i>	\$4
Add - <i>beef or prawn or vegan schnitzel</i>	\$7

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PIZZAS

Margherita <i>tomato base, fior di latte, fresh basil, olive oil</i>	\$19
Vegetariana <i>tomato base, mozzarella, grilled eggplant, zucchini, capsicum, mushrooms and olives</i>	\$21
Tartufata <i>mozzarella, mixed mushroom, taleggio, truffle oil, rocket</i>	\$23
Quattro Formaggi <i>tomato base, fior di latte, gorgonzola, camembert, parmesan</i>	\$23
Pepperoni <i>tomato base, mozzarella, cacciatore</i>	\$22
Cajun Chicken <i>tomato base, mozzarella, cajun chicken, rocket, red onion, tomato, spiced yoghurt</i>	\$24
Capricciosa <i>tomato base, mozzarella, ham, mushroom, olive, artichoke</i>	\$24
Calzone Option	\$4
Calabrese <i>tomato base, mozzarella, spicy casalingo, charred capsicum, kalamata olives, gorgonzola</i>	\$24
Gamberi <i>tomato base, mozzarella, chargrilled zucchini, marinated prawns</i>	\$25
Meatlovers <i>tomato base, mozzarella, bacon, cacciatore, ham</i>	\$25
Prosciutto <i>tomato base, mozzarella, prosciutto, rocket and parmesan</i>	\$25
Inferno <i>tomato base, mozzarella, spanish chorizo, jalapeño, hot peppers</i>	\$26
Ham & Camembert <i>tomato base, mozzarella, spinach, ham, camembert</i>	\$26
Gluten Free Pizza Base **	\$4

All our Pizzas are hand stretched & hand made to order in a separate part of the kitchen. Regretfully, we can not guarantee pizza orders will be brought out to your table at the same time as other items from our menu.

*Note: Our gluten free pizza bases are gluten free but cooked in the same oven as our other pizzas. They are not suitable for Coeliacs.

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