

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
 James Squire Ginger Beer
 Hahn Super Dry 3.5
 Great Northern Super Crisp
 Bulmers Cider

SPECIALITY BEERS – See our specials Boards

BOTTLES

Corona Extra
 Peroni Nastro Azzurro
 Matso's Ginger Beer
 Heineken Zero

COCKTAILS AND SPRITZERS

Summer Sunrise *gin, triple sec, orange juice, pineapple juice, raspberry*

Mango Daiquiri *white rum, mango liqueur, mangoes, triple sec*

Frozen Aperol Spritz *aperol, prosecco, orange juice, sugar syrup*

Margarita *tequila, triple Sec, lime juice*

Mojito *white rum, lime, mint, sugar syrup, soda*
*Passionfruit & Strawberry Mojitos also available***

Espresso Martini *vodka, coffee liqueur, frangelico, espresso*

Passionfruit & Lychee
vodka, lychee liqueur, passionfruit and lychee syrup

Strawberry Basil Lemon Drop
vodka, lemon juice, strawberry basil sugar syrup, limoncello

Mango Paradise *vodka, egg white, mango juice, sugar syrup*

Amaretto Sour *amaretto, lemon juice, egg white, sugar syrup*

Aperol Spritz *aperol, prosecco, soda*

Limoncello Spritz *limoncello, gin, processc, soda*

* Classics, Other Favourites & Mocktails Available On Request. *
 Please Speak To Our Friendly Waitstaff!

ABV SPARKLING

4.4% Chain of Fire Brut Cuvee NV *New South Wales*
 4.6% Villa Sandi Prosecco DOV *Veneto, Italy*
 5.0% Sartori Prosecco DOC *Verona, Italy*
 4.6% Idee Fixe *Margaret River, WA*
 5.2% Moet Imperial Brut NV *Champagne, France*
 4.4% Laurent Perrier NV *Champagne, France*
 5.0%
 4.5%
 4.2%
 4.2%
 4.0%
 3.5%
 3.5%
 4.7%

WHITE

Fiore Moscato *New South Wales*
 Vidal Estate Sauvignon Blanc *Marlborough, NZ*
 Chain Of Fires SBS *New South Wales*
 Pitchfork SSB *Margaret River, WA*
 Sartori Pinot Grigio DOC *Venezia, Italy*
 Chalk Hill Vermentino *McLaren Vale, SA*
 Leeuwin Estate Art Series Riesling *Margaret River, WA*
 Howard Park Miamup Chardonnay *Margaret River, WA*
 Cuvee Dissennay Chardonnay *Languedoc, France*
 Leeuwin Estate Art Series Chardonnay *Margaret River, WA*

ROSÉ

Marchant & Burch Rose *Margaret River, WA*
 Les Peyrautins Rose *Languedoc-Roussillon, France*

RED

Kilikanoon "Killermans Run" Shiraz *Clare Valley, SA*
 Tomfoolery "Young Blood" Shiraz *Barossa, SA*
 Kaesler "The Bogan" Shiraz *Barossa, SA*
 Smith and Hooper Merlot *Wrattonbully, SA*
 Fermoy Cabernet Merlot *Margaret River, WA*
 Ad Hoc Pinot Noir *Pemberton, WA*
 Mt Difficulty "Bannockburn" Pinot Noir *Central Otago, NZ*
 Forest Hill Cabernet Sauvignon *Denmark, WA*
 Castelli Estate Cabernet Sauvignon *Frankland River, WA*
 Howard Park "Abercrombie" Cabernet Sauvignon *Margaret River, WA*
 Finca Las Moras Malbec *Argentina*
 La Violetta GSM *Geographe, WA*

Class Bottle

\$9.5 \$39
 \$11 \$50
 \$59
 \$17.5 \$85
 \$125
 \$160
 \$10 \$45
 \$10.5 \$45
 \$9.5 \$39
 \$10.5 \$49
 \$10 \$47
 \$57
 \$10.5 \$49.5
 \$10.5 \$53
 \$56
 \$185
 \$18
 \$18
 \$17
 \$19
 \$19
 \$20
 \$19
 \$19
 \$20
 \$20
 \$16
 \$20
 \$10 \$47
 \$59
 \$90
 \$10 \$47
 \$52
 \$10.5 \$50
 \$93
 \$10 \$49
 \$65
 \$155
 \$10 \$47
 \$60

EST. 1898

THE BROKEN

HILL HOTEL

BAR - GRILL - FUNCTIONS

KITCHEN OPEN:
 11am Daily



SHARES

Garlic Bread <i>herb butter</i>	\$8
Battered Fries <i>oregano salt, aioli, tomato sauce</i>	\$12
Oysters (GFO) <i>Natural with Shallot Mignonette Kilpatrick</i>	\$4.5 ea \$5 ea
Liver Paté <i>crostini, beetroot relish (GFO)</i>	\$16
Hot Chicken Wings <i>ranch dressing, coriander</i>	\$19
Teriyaki Chicken Wings <i>toasted sesame, coriander</i>	\$19
Lemon Pepper Squid <i>som tam salad, peanuts, lime</i>	\$18
Sautéed Chorizo (GFO) <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 (GFO)</i>	\$19
Sticky BBQ Pork Belly <i>chilli sprout salad lime</i>	\$21
Baked Camembert <i>honeycomb, macadamia crumb, grilled bread (GFO)</i>	\$21
Skewers <i>see daily specials</i>	\$21
Turkish & Dips <i>grilled bread, selection of house dips (see staff)</i>	\$19
Add chorizo	\$4
3 Taste Meat <i>See Daily Specials</i>	\$31
3 Taste of Seafood <i>See Daily Specials</i>	\$31
Charcuterie (GFO) <i>liver paté, prosciutto, casalingo, marinated olives, dips of the day, 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 (GFO)</i> <i>Half Rack</i> <i>Full Rack</i>	\$26 \$42
T-Bone (350g) (GFO)	\$39
Black Angus Scotch Fillet (300g) (GFO)	\$46
Fillet Mignon (220g) <i>eye fillet wrapped in streaky bacon (GFO)</i>	\$48
Beef Ribeye (450g) (GFO)	\$56
Sauces - <i>pepper, mushroom, garlic cream, red wine jus (GFO)</i>	
Add - <i>Extra Sauce (GFO)</i>	\$2
Add - <i>Creamy garlic prawns</i>	\$7

MAINS

Beef Burger (GFO) <i>house made pattie, bacon, onion, cheese, lettuce, tomato, beetroot, BHH relish, brioche bun, aioli, fries -double up (extra pattie & cheese)</i>	\$26 \$8
Veggie Schnitzel Burger (GFO) <i>plant based schnitzel, lettuce, tomato, carrot, beetroot relish, brioche bun, aioli, fries</i>	\$25
Southern Fried Chicken Sandwich (GFO) <i>lettuce, bacon, cheddar, green chilli jam, bhk relish, aioli, fries</i>	\$26
Steak Sandwich (GFO) <i>black angus striploin, bacon, onion, cheddar, BHH relish, beetroot, rocket, turkish bread, aioli, fries</i>	\$27
Bangers and Mash <i>pan fried sausages, onion gravy, parmesan & herb mash, broccolini</i>	\$28
Chicken Parmi <i>smoked ham, nap sauce, mozzarella, fries, aioli, house salad</i>	\$29
Fish and Chips <i>chips, tartare sauce, house salad</i>	\$28
Mussels (GFO) <i>chilli tomato served with garlic bread</i>	\$29
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 \$79
See Daily Specials

SALADS

Caesar Salad (GFO) <i>cos lettuce, bacon, parmesan, white anchovies, croutons, caesar dressing, soft poached egg</i>	\$4 \$23
Thai Noodle Salad (GFO) <i>vermicelli noodles, carrot, red onion, cucumber, papaya, sprouts, peanuts, fried onions, chilli garlic dressing</i>	\$21
Beetroot Haloumi Salad (GFO) <i>orange, walnut, quinoa, fennel, mixed leaves, honey mustard dressing, dukkah yoghurt</i>	\$26
BHH Super Bowl (GFO) <i>spinach, quinoa fritter, avocado, roasted beetroot, carrot, brown rice, danish feta, sesame dressing</i>	\$26
Add - <i>chicken</i>	\$4
Add - <i>beef or prawn or vegan schnitzel</i>	\$7

PIZZAS

Margherita <i>tomato base, fior di latte, fresh basil, olive oil</i>	\$20
Vegetariana <i>tomato base, mozzarella, grilled eggplant, zucchini, capsicum, mushrooms and olives</i>	\$23
Tartufata <i>mozzarella, mixed mushroom, taleggio, truffle oil, rocket</i>	\$24
Hawaiin <i>Tomato base, mozzarella, smoked ham, charred pineapple</i>	\$25
Pepperoni <i>tomato base, mozzarella, cacciatore</i>	\$25
Cajun Chicken <i>tomato base, mozzarella, cajun chicken, rocket, red onion, tomato, spiced yoghurt</i>	\$26
Capricciosa <i>tomato base, mozzarella, ham, mushroom, olive, artichoke * calzone option</i>	\$26 \$4
Calabrese <i>tomato base, mozzarella, spicy casalingo, charred capsicum, kalamata olives, gorgonzola</i>	\$26
Chilli Prawn <i>tomato base, mozzarella, marinated prawns</i>	\$27
Meatlovers <i>tomato base, mozzarella, bacon, cacciatore, ham</i>	\$28
Prosciutto <i>tomato base, mozzarella, prosciutto, rocket and parmesan</i>	\$28
Inferno <i>tomato base, mozzarella, spanish chorizo, jalapeño, hot peppers</i>	\$28
Chilli Lobster Pizza <i>Saffron mornay base, mozzarella ,poached lobster, fresh chilli, herbs</i>	\$38
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.

* (GFO) gluten free options available.
Additional charges for gluten free options may apply.
Please ask our friendly staff about your dietary requirements.

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