

## BEER AND CIDER ON TAP

Hahn Super Dry 3.5

Great Northern Super Crisp

James Squire Ginger Beer

James Squire 150 Lashes

Guinness

Swan Draught

Stone and Wood Pacific Ale

Hahn Super Dry

Carlton Dry

Bulmers Cider

Heineken

Sapporo

Little Creatures Pale Ale

**SPECIALITY BEERS** – See our specials Boards

## BOTTLES

Heineken Zero

Matso's Ginger Beer

Corona Extra

Peroni Nastro Azzurro

## COCKTAILS AND SPRITZERS

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

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

**Margarita** tequila, triple Sec, lime juice

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

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

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

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

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

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

**Aperol Spritz** aperol, prosecco, soda

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

**Limoncello Spritz** limoncello, gin, processc, soda

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

## ABV SPARKLING

3.5% **Chain of Fire Brut Cuvee NV** *New South Wales*

3.5% **Villa Sandi Prosecco DOV** *Veneto, Italy*

4.0% **Varichon & Clerc Blanc De Blanc** *Loure Valley, France*

4.2% **Idee Fixe** *Margaret River, WA*

4.2% **Moet Imperial Brut NV** *Champagne, France*

4.4% **Laurent Perrier NV** *Champagne, France*

4.6%

4.6%

4.7%

5.0% **Chain Of Fires SBS** *New South Wales*

5.0% **Fiore Moscato** *New South Wales*

5.2% **Pikorua SB** *Marlborough, NZ*

**Leeuwin Estate Art Series Riesling** *Margaret River, WA*

**Fat Bastard Chardonnay** *California, USA*

**La Villa Pinot Grigio** *Venezia, Italy*

**Cape Mentelle SSB** *Margaret River, WA*

**Howard Park Miamup Chardonnay** *Margaret River, WA*

**Leeuwin Estate Art Series Chardonnay** *Margaret River, WA*

5.1%

## ROSÉ

**Marchant & Burch Rose** *Margaret River, WA*

**Les Peyrautins Rose** *Languedoc-Roussillon, France*

**Kilikanoon "Killermans Run" Shiraz** *Clare Valley, SA*

**Smith and Hooper Merlot** *Wrattonbully, SA*

**Radio Boka Tempranillo** *Spain*

**La Galope Malbec** *Languedoc, France*

**Ad Hoc Pinot Noir** *Pemberton, WA*

**Robert Oatley Cabernet Sauvignon** *Margaret River, WA*

**Tomfoolery "Young Blood" Grenache** *Barossa, SA*

**Tomfoolery "Young Blood" Shiraz** *Barossa, SA*

**Crittenden 'Geppetto' Pinot Noir**

**Castelli Estate Cabernet Sauvignon** *Frankland River, WA*

**Kaesler "The Bogan" Shiraz** *Barossa, SA*

**Howard Park "Abercrombie" Cabernet Sauvignon** *Margaret River, WA*

Glass Bottle

\$10.5 \$42

\$11.5 \$50

\$13.5 \$65

\$85

\$125

\$160

\$10.5 \$42

\$10.5 \$45

\$10.5 \$45

\$11.5 \$49

\$11.5 \$53

\$11.5 \$55

\$12.5 \$55

\$12.5 \$59

\$185

\$10.5 \$49

\$55

\$10.5 \$47

\$11.5 \$47

\$11.5 \$47

\$11.5 \$47

\$11.5 \$47

\$11.5 \$50

\$11.5 \$55

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\$11.5 \$50

\$11.5 \$55

\$11.5 \$55

\$12.5 \$65

\$12.5 \$65

\$65

\$65

\$65

\$90

\$155

EST. 1898

THE BROKEN

HILL  
HOTEL

BAR - GRILL - FUNCTIONS

KITCHEN OPEN:  
11am Daily



## SHARES

**Garlic Bread** *herb butter* \$8

**Battered Fries** *oregano salt, aioli, tomato sauce* \$12

**Oysters** (GFO) \$4.5 ea  
*Natural with Shallot Mignonette*  
*Kilpatrick* \$5.0 ea

**Liver Paté** *crostini, beetroot relish* (GFO) \$16

**Hot Chicken Wings** *ranch dressing, coriander* \$19

**Teriyaki Chicken Wings** *toasted sesame, coriander* \$19

**Lemon Pepper Squid** *som tam salad, peanuts, lime* \$18

**Sautéed Chorizo** (GFO) \$19  
*la boqueria chorizo, cherry tomatoes, olives, balsamic, sourdough*

**Soft Shell Crab** *wakame, sambal, kewpie* \$19

**Korean Chilli Glazed Lamb Ribs** *sesame, coriander* (GFO) \$19

**Sticky BBQ Pork Belly** *chilli sprout salad lime* \$21

**Baked Camembert** *honeycomb, macadamia crumb, grilled bread* (GFO) \$21

**Skewers** *see daily specials* \$21

**Turkish & Dips** \$19  
*grilled bread, selection of house dips (see staff)*

**Add chorizo** \$4

**3 Taste Meat** \$31  
*See Daily Specials*

**3 Taste of Seafood** \$31  
*See Daily Specials*

**Charcuterie** (GFO) \$37  
*liver paté, prosciutto, casalingo, marinated olives, dips of the day, chorizo, aged cheddar, pickles, beetroot relish, lemon, grilled bread, lavosh*

## GRILL

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

**Sticky BBQ Pork Ribs**, *coleslaw* (GFO) \$26  
*Half Rack*  
*Full Rack* \$42

**T-Bone (350g)** (GFO) \$39

**Black Angus Scotch Fillet (300g)** (GFO) \$46

**Fillet Mignon (220g)** *eye fillet wrapped in streaky bacon* (GFO) \$48

**Beef Ribeye (450g)** (GFO) \$56

**Sauces** - *pepper, mushroom, garlic cream, red wine jus* (GFO)

**Add** - *Extra Sauce* (GFO) \$2

**Add** - *Creamy garlic prawns* \$7

## MAINS

**Beef Burger** (GFO) \$26  
*house made pattie, bacon, onion, cheese, lettuce, tomato, beetroot, BHH relish, brioche bun, aioli, fries*  
*-double up (extra pattie & cheese)* \$8

**Veggie Schnitzel Burger** (GFO) \$25  
*plant based schnitzel, lettuce, tomato, carrot, beetroot relish, brioche bun, aioli, fries*

**Southern Fried Chicken Sandwich** (GFO) \$26  
*lettuce, bacon, cheddar, green chilli jam, bhk relish, aioli, fries*

**Steak Sandwich** (GFO) \$27  
*black angus striploin, bacon, onion, cheddar, BHH relish, beetroot, rocket, turkish bread, aioli, fries*

**Bangers and Mash** \$28  
*pan fried sausages, onion gravy, parmesan & herb mash, broccolini*

**Chicken Parmi** \$29  
*smoked ham, nap sauce, mozzarella, fries, aioli, house salad*

**Fish and Chips** \$28  
*chips, tartare sauce, house salad*

**Mussels** (GFO) \$29  
*chilli tomato served with garlic bread*

**Mixed Mushroom Gnocchi** \$29  
*handmade ricotta gnocchi, garlic, spinach, herbs, white wine cream, truffle oil*

**Seafood Linguine** \$34  
*prawns, mussels, squid, fish, cherry tomatoes, chilli, garlic, smoked chilli oil*  
*choice of nap sauce or olive oil \*\**

**Fish of the Day** \$MP  
*See Daily Specials*

**Seafood Platter \$79**  
*See Daily Specials*

## SALADS

**Caesar Salad** (GFO) \$23  
*cos lettuce, bacon, parmesan, white anchovies, croutons, caesar dressing, soft poached egg*

**Thai Noodle Salad** (GFO) \$21  
*vermicelli noodles, carrot, red onion, cucumber, papaya, sprouts, peanuts, fried onions, chilli garlic dressing*

**Beetroot Haloumi Salad** (GFO) \$26  
*orange, walnut, quinoa, fennel, mixed leaves, honey mustard dressing, dukkah yoghurt*

**BHH Super Bowl** (GFO) \$26  
*spinach, quinoa fritter, avocado, roasted beetroot, carrot, brown rice, danish feta, sesame dressing*  
**Add** - *chicken* \$4  
**Add** - *beef or prawn or vegan schnitzel* \$7

## PIZZAS

**Margherita** \$20  
*tomato base, fior di latte, fresh basil, olive oil*

**Vegetariana** \$23  
*tomato base, mozzarella, grilled eggplant, zucchini, capsicum, mushrooms and olives*

**Tartufata** \$24  
*mozzarella, mixed mushroom, taleggio, truffle oil, rocket*

**Hawaiin** \$25  
*Tomato base, mozzarella, smoked ham, charred pineapple*

**Pepperoni** \$25  
*tomato base, mozzarella, cacciatore*

**Cajun Chicken** \$26  
*tomato base, mozzarella, cajun chicken, rocket, red onion, tomato, spiced yoghurt*

**Capricciosa** \$26  
*tomato base, mozzarella, ham, mushroom, olive, artichoke*  
*\* calzone option* \$4

**Calabrese** \$26  
*tomato base, mozzarella, spicy casalingo, charred capsicum, kalamata olives, gorgonzola*

**Chilli Prawn** \$27  
*tomato base, mozzarella, marinated prawns*

**Meatlovers** \$28  
*tomato base, mozzarella, bacon, cacciatore, ham*

**Prosciutto** \$28  
*tomato base, mozzarella, prosciutto, rocket and parmesan*

**Inferno** \$28  
*tomato base, mozzarella, spanish chorizo, jalapeño, hot peppers*

**Chilli Lobster Pizza** \$38  
*Saffron mornay base, mozzarella ,poached lobster, fresh chili, herbs*

**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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