

BROUHAHA

OUR LOCAL SUPPLIERS



Established in 2006, the oldest “paddock to plate” beef venture on the Sunshine Coast. Turns our spent grain from brewing into glorious Wagyu beef.



Our local quality butcher providing exceptional beef, chicken, pork and lamb. Quality service, locally owned and specialty items made just for Brouhaha.



THE FALLS FARM

As the world experiences unprecedented change, we are committed to do our best to supply our local community with fresh, nutrient dense, healthy food.



Naturally produced, locally sourced and delivered fresh. Care for the land, cows and farmers is at the heart of the business.



Our local, amazing small-scale gourmet mushroom farm on the Sunshine Coast with a focus on gourmet quality mushrooms for restaurants.



The animals are adored, cuddled and given the best of care. In return they provide the most beautiful milk - which is turned into this fabulous product.



Our passion is to bring you the purest, raw honey from our free-range farm on the Sunshine Coast Hinterland. There is no other taste like it!



Ten Acres is a farm, a business and a diverse little family property, with big dreams of feeding people good wholesome slow food.



Many Australian's struggle to maintain a healthy diet. The Fermentier's mission is to overcome this challenge with delicious natural living fermented food and drinks.



Lifetime locals and dairy farmers of six-generations, the Cochrane Family share an abundance of dairy farming knowledge and passion.

We proudly work alongside our producers to provide a quality menu, and some ingredients are seasonal or not always readily available. At times we seek an alternative source until the ingredient/supply is available again.

BROUHAHA

SNACKS / BAR MENU

Chips	CO, V \$8
Ten Acres Mixed Bread Plate Spent grain dukkha and house smoked - flavoured butter.	GFO, VO \$16
Crispy Cauliflower Bites Marinated in house spice mix with vegan sour cream and spiced chickpea tomato sauce.	GF, V \$18
Grazing Board Selection of Maple St Meats smoked goods, Kenilworth Dairies cheese, Ten Acres spent grain baguette with a combination of house made and local sourced condiments.	GFO \$32
Meat Lovers Pizza Selection of smoked goods from Maple St Meats, mozzarella, parmesan and sugo base.	GFO \$25
Vege Pizza Kenilworth Dairies blue cheese, caramelized onion, mozzarella, roasted almonds, rocket and sugo base.	GFO, V \$24

V - Vegetarian
VO - Vegan Option
GF - Gluten Free
GFO - Gluten Free Option
CO - Coeliac Option
DF - Dairy Free
DFO - Dairy Free Option

BROUHAHA

ENTRÉE/ SMALL PLATES

Garlic Baguette

Ten Acres baguette with house made garlic butter.

\$8

Ten Acres Mixed Bread Plate

With spent grain dukkha and house smoked - flavoured butter.

GFO \$16

Soup Of The Day

Served with country style spent grain baguette.

GFO \$16

Crispy Cauliflower Bites

Marinated in house spice mix, vegan sour cream and chickpea tomato sauce.

GF, V \$18

Ricotta Cavatelli

House made with Maleny Dairies milk, Mooloolaba prawns, Maple St Meats chorizo, rocket, garlic and parmesan sauce.

\$30

MAINS

Cut Of The Day

Chefs choice, using the freshest of cuts from local farms.

See Specials Board

Maleny Wagyu Sausages

Made with Hinterland Pale Ale, house spice mix, steamed vegetables, parmesan mash and a Milk Stout onion gravy.

\$34

Brouhaha Chicken

Chicken breast filled with fresh herbs and Little White Goat Cheese, Hum Honey roasted vegetables, local wilted greens and tomato romesco.

GF \$32

Korean Style Roast Pork Belly 🐷

Wagyu bone broth cooked with garlic & ginger, The Fermentier Kimchi and noodles.

DF \$32

Rueben Slider

Maleny Wagyu pastrami, local sourced sauerkraut, red cheddar, thousand island dressing, Ten Acres brioche bun and house made crisps.

GFO \$25

Mixed Bean Hot Pot

Mountain Top Mushrooms grilled in house made spice mix, vegan sour cream and toasted flat bread.

GFO, V \$28

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SIDES

Chips	GF, V	\$8
Garlic Baguette Ten Acres baguette with house made garlic butter.		\$8
Toasted Ten Acres Baguette Served with sherry vinegar.		\$8
Garden Salad Mixed selection of local sourced and general sourced ingredients.	GF, V	\$8
Roasted Vegetables Little White Goat cheese, mixed selection of local sourced and general sourced ingredients.	GF, VO	\$9

PIZZA

Meat Lovers Pizza Selection of smoked goods from Maple St Meats, mozzarella, parmesan and sugo base.	GFO	\$25
Vege Pizza Kenilworth Dairies blue cheese, caramelized onion, mozzarella, roasted almonds, rocket and sugo base.	GFO, V	\$24

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DESSERT

Sticky Date Pudding

Milk Stout caramel sauce, Maleny Food Co. vanilla gelato.

\$16

Japanese Cheesecake

Seasonal fruits poached in beer sugar syrup and roasted nuts.

\$16

Sorbet Of The Day

Maleny Food Co. gelato, Coyo vanilla ice cream.

VO, DF \$12

KIDS MENU (UNDER 12)

Grilled Chicken

Steamed greens, sweet soy sauce and rice.

\$12

Beef Meatballs

Rustic tomato sauce and cheesy mash.

\$12

Pizza

Diced bacon, mozzarella and rustic tomato sauce.

\$12

Vanilla Ice-Cream

Two scoops of vanilla ice cream.

\$2

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