

# BREAD

GARLIC SOURDOUGH \$8

## BRUSCHETTA

w/ Goat'S feta, beetroot, pickled walnuts (V) \$15

# SMALL / SHARE

## ADINA VALLEY OLIVES

(GF) (VG) \$13

## BUFFALO WINGS

w/ Burwood Inn hot sauce (GF) \$16.50

## FISH TACOS

w/ Black bean, pico de gallo & Mexican slaw \$16.50

## CHILLI 5 SPICE SQUID

w/ Citrus aioli (GFV) \$16  
Large serve \$25

## BEEF CARPARCCIO

w/ Charred peppers, pangrattato, confit garlic aioli, capers & basil (GFV) \$27

## PROVOLONE CHEESE & PINENUT ARANCINI

w/ Black garlic aioli (V) \$18.50

## VEGETABLE DUMPLINGS

w/ Wild mushrooms, coriander, chilli & soy (VG) (GFV) \$16.50

# MAINS

## DUCK BREAST

w/ Pumpkin puree, roast onion, kale & jus (GF) \$34

## LAMB BACK STRAP

w/ Cauliflower & black garlic puree, quinoa & spinach (GF) \$36

## LINGUINI

w/ King prawn, chilli, garlic, chorizo \$28

## SPICED CAULIFLOWER

w/ Israeli cous cous, charred peppers, rocket, almonds & puffed grains (V) (GF) \$25

## FISH OF THE DAY

Please see specials menu \$MP

BURWOOD

# PUB CLASSICS

## CHICKEN PARMIGIANA

Topped with Napoli sauce, cheese & double smoked ham, served w/ chips & salad \$25

## FISH & CHIPS

Batlow cider battered barramundi w/ chips & tartare \$24

## BANGERS & MASH

Pork & fennel sausages w/ mash & onion gravy (GFV) \$24

## USA STYLE PORK RIBS w/ Chips & salad

1/2 rack \$30 / full rack \$48

## LAMB CUTLETS

w/ Mash, beans & gravy (2) \$25 (3) \$35

# SIDES

BABY COS SALAD w/ Herb mayo, croutons & pepitas \$9

MASH POTATO w/ Chives (GF) \$9

GREEN BEANS w/ Toasted almonds & balsamic \$9

BEER BATTERED ONION RINGS w/ Smoky chipotle BBQ \$9

FRIES w/ Aioli \$9

# STEAKS from the grill (GF)

## COLLINSON RUMP 300G \$26

Often considered to be the best everyday steak, the rump has heaps of flavour. This pasture fed yearling rump is from Victoria.

## JACK'S CREEK ANGUS SIRLOIN MBS2 300G \$40

The sirloin is a firm steak with a full flavour & aroma. This one is from the 'world's best steak producer', grain fed for 150 to 170 days from the prime agricultural region of the NSW Liverpool Plains.

## CAPE GRIM SCOTCH FILLET 300G \$40

A crowd favourite, scotch fillets are juicy, tender & full of flavour. This one is from Cape Grim in far North West Tasmania - home of 'Australia's finest grass fed beef' - & the cleanest air in the world.

## MAYFIELD PRISTINE BEEF EYE FILLET 200G \$41

Carved from the prized tenderloin, the eye fillet is reputedly the most tender, elegant steak of all, with a less robust flavour than other steaks. This one is free range, grass fed & barley enhanced from NSW Central Tablelands & Northern Plains.

## COLLINSON RIB EYE ON THE BONE 400G \$45

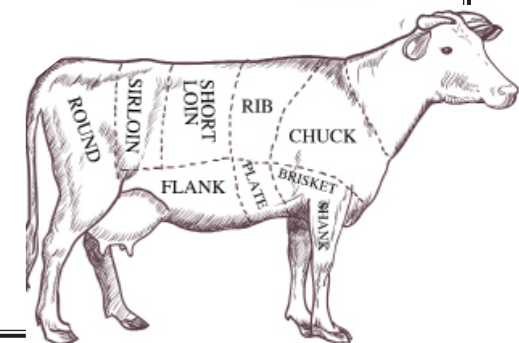
An emperor among steaks, the rib eye is the rising star of the steak world. Cooked on the bone for added flavour, this young rib eye is grass fed from Victoria.

## TAJIMA WAGYU SIRLOIN 250G MBS 6-7 \$58

Wagyu is considered the highest quality beef, renowned for its distinctive marbling and flavour. 400+ days grain fed, this rich, full flavour wagyu from Northern Victoria will elevate your senses.

Our steaks are cooked to your liking and served with green beans & triple cooked hand cut chips plus your choice of house-made accompaniment:

Cafe de Paris butter  
Truffle butter  
Horseradish creme fraiche  
Smoky chipotle BBQ sauce  
Chimichurri sauce  
Green mustard  
Port jus  
Green peppercorn jus



Please let us know about any dietary requirements, & take note gluten free (GF) and gluten free variation (GFV) meals listed on the menu.

Please note we do not split bills, one bill per table only



THE BURWOOD INN



WELCOME TO  
THE BURWOOD!  
where eating & drinking  
is our specialty,  
with a particular focus  
on top quality steaks.

THE  
RESTAURANT  
AT THE BURWOOD

dinner  
*Menu*

