

BREAD

GARLIC SOURDOUGH (V) \$8

BRUSCHETTA
w/ Goat's feta, beetroot & pickled walnuts (V) \$15

ADINA VALLEY OLIVES (GF) (VG) \$13

CHILLI 5 SPICE SQUID
w/ Citrus aioli (GFV) \$16
large serve \$25

PROVOLONE CHEESE & PINENUT ARANCINI
w/ Black garlic aioli (V) \$18.50

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

BUFFALO WINGS
w/ Burwood Inn hot sauce \$16.50

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

ENTREE / SHARE

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

SPICED CAULIFLOWER
w/ Israeli cous cous, charred peppers, rocket, almonds & puffed grains (V) (GF) \$18

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

CRISPY SQUID SALAD
w/ Radishes, glass noodles, cucumber, herbs & cashews (V) \$18

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

GRILLED CHICKEN SALAD
w/ Baby cos, herb mayo, pepitas & croutons \$18

FISH OF THE DAY
Please see specials menu \$MP

MAINS

BURWOOD BURGER
100% Northern Tablelands wagyu beef, smokey bacon, grilled cheese, tomato & mixed leaf lettuce on a brioche bun w/ chips \$19

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

STEAK SANDWICH
Scotch fillet, onion jam, lettuce, tomato, barbeque sauce, aioli, onion rings on toasted turkish bread w/ chips \$19

BANGERS & MASH Pork & fennel sausages w/ Mash & onion gravy (GFV) \$24

FISH & CHIPS Batlow cider battered barramundi w/ chips & tartare \$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

MARGHERITA w/ Buffalo mozzarella, tomato & basil \$16
add Jamon \$20

CHICKEN TIKKA MASALA w/ Green shallots, chilli & coriander \$20

CARNIVORE w/ Calabrese, chorizo, bacon, jamon \$20

PIZZA AI FUNGI w/ Mushrooms, basil pesto, broccoli, chilli & goat's feta \$20

SEAFOOD w/ Prawns, squid, chilli, red onion \$22

BURWOOD PUB CLASSICS

PIZZA

SIDES

MASH POTATO w/ Chives (GF) \$9

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

GREEN BEANS w/ Toasted almonds & balsamic \$9 FRIES w/ Aioli \$9

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

STEAKS from the grill (GF)

COLLINSON RUMP 300G \$26
Often considered to be the best everyday steak, the rump has lots 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 Liverpool Plains, NSW.

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.

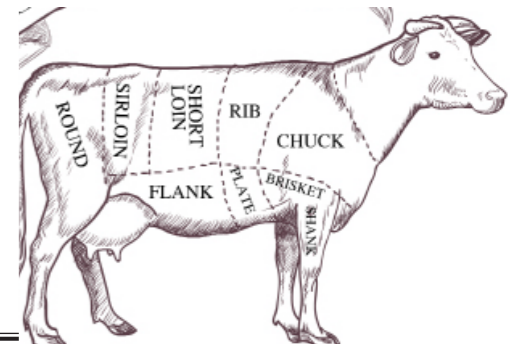
MAYFIELD PRISTINE BEEF EYE FILLET 200G \$41
Carved from the prized tenderloin, the eye fillet is reputedly the most tender, elegant steak of all, with a less robust flavour than other steaks. This one is free range, grass fed & barley enhanced from NSW Central Tablelands & Northern Plains.

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 250 GR MBS 6-7 \$ 58
400+ Days grain fed, this rich, full flavour wagyu from Northern Victoria will elevate your senses. Wagyu is considered the highest quality beef, renowned for its distinctive marbling and flavour.

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



V = Vegetarian VG= Vegan
GF = Gluten free GFV = Gluten free variation available



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

THE
• RESTAURANT •
AT THE BURWOOD

Menu
lunch