

ENTREE / SHARE

GARLIC PIZZA BREAD (V)	\$9	SICHUAN PEPPER SQUID (DF)	\$16
Add cheese	\$12	w/ Citrus mayonnaise, shaved celery	
TOMATO PIZZA BREAD (V)	\$15	FRIED CHICKEN WINGS (GF, DF)	\$18
w/ Basil pesto, buffalo mozzarella		w/ Sake pickles, chilli mayonnaise	
PUMPKIN PIZZA BREAD (V)	\$15	SMOKED HAM TERRINE (GFV, DF)	\$16
w/ Fresh rocket, feta dressing		w/ Dijon mustard, pear chutney, turkish bread	
FRIED CAULIFLOWER (GF, VGN)	\$16	TOOLUNKA CREEK OLIVES (GF, VGN)	\$9
w/ Pickled onions, chipotle sauce			

LIGHT MEALS

BURWOOD BURGER	\$19	STEAK SANDWICH	\$21
w/ Wagyu patty, bacon, cheese, lettuce, tomato, pickles, herb mayonnaise, side of fries		w/ Lettuce, onion rings, tomato, BBQ sauce, side of fries	
FRIED MUSHROOM BURGER (V)	\$19	LENTIL SALAD (GF, VGN)	\$19
w/ Portobello mushroom, lettuce, tomato, pickles, black garlic aioli, side of fries		w/ Cauliflower, lemon, olive crumb, parsley, rocket, romesco sauce	
PULLED PORK BURGER	\$19	Add smoked chicken	\$26
w/ Southern style pork shoulder, pickled onion, coleslaw, chipotle BBQ, side of fries			

MAINS

ROASTED MISO PUMPKIN (GF, VGN)	\$28	CONFIT DUCK LEG (GF)	\$34
w/ Charred cabbage, puffed rice, lentils		w/ Pea & quinoa salad, broccolini, feta dressing	
CRUMBED LAMB CUTLETS (2)	\$27	HALF RACK BBQ PORK RIBS (GF, DF)	\$30
w/ Mash potato, green beans, gravy		w/ Garden salad, side of fries	
3 cutlets	\$37	Full rack	\$50
CHICKEN SCHNITZEL	\$22	FISH OF THE DAY	\$MP
w/ Garden salad, side of fries		Please refer to our specials board	
Parmigiana	\$26	HALF BBQ CHICKEN (GF, DF)	\$32
POACHED CRAB PAPPARDELLE	\$30	w/ Coleslaw, side of fries	
w/ Shark Bay crab, parmesan, sweetcorn alfredo, zucchini		BATTERED FISH & CHIPS (DF)	\$24
		w/ Tartare sauce	

PIZZA

MARGHERITA (V)	\$19	CHICKEN TIKKA MASALA	\$23
w/ Buffalo mozzarella, tomato, basil		w/ Green shallots, chilli, coriander	
Add jamon	\$23	CARNIVORE	\$23
AI FUNGI (V)	\$23	w/ Calabrese, chorizo, bacon, jamon	
w/ Mushrooms, basil pesto, broccoli, chilli, goat's feta		SEAFOOD	\$25
		w/ Prawns, squid, chilli, red onion	

SIDES

MASH & GRAVY (GF, V)	\$9	COLESLAW (GF, V)	\$9
GARDEN SALAD (GF, VGN)	\$9	SWEET POTATO FRIES w/ Aioli (GF, V)	\$9
BROCCOLINI w/ Romesco (GF, VGN)	\$12	SAUCE	\$3

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

STEAKS from the grill (GF)

COLLINSON RUMP 300G \$28
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' - and the cleanest air in the world.

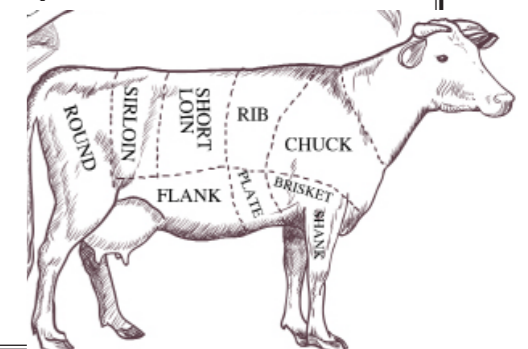
MAYFIELD PRISTINE EYE FILLET 200G \$42
Carved from the prized tenderloin, the eye fillet is reputedly the most tender, elegant steak of all, with a less robust flavour than other steaks. This one is free range, grass fed & barley enhanced from NSW Central Tablelands & Northern Plains.

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.

PRIME CUT OF THE DAY \$MP
Please inquire with our friendly wait staff for today's prime cut from our specials board.

Our steaks are cooked to your liking and served with green beans, triple cooked hand cut chips and your choice of one 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
- Mushroom gravy



Please let us know about any dietary requirements.
GF = Gluten free GFV = Gluten free variation
V = Vegetarian VGN = Vegan DF = Dairy free



WELCOME TO
THE BURWOOD!

Menu