



THE BURWOOD INN

ENTREE/SHARE

GARLIC PIZZA BREAD	\$9
ADD CHEESE	\$12
DUKKAH SPICED PIZZA BREAD	\$12
cauliflower hommus	
TOOLUNKA CREEK OLIVES (GF, VGN)	\$9
SOUTHERN FRIED CAULIFLOWER	\$16
pickled onions, chipotle sauce (GF, VGN)	
SICHUAN PEPPER SQUID (DF)	\$16
citrus mayonnaise, shaved celery	
HOKKAIDO SCALLOPS (4) (GF)	\$18
grilled asparagus, dried olives, feta cream & jamon	
FRIED CHICKEN WINGS (6) (GF, DF)	\$18
sake pickles, chilli mayonnaise	
SHARE PLATE FOR TWO	\$34
dukkah spiced pizza bread	
toolunka creek olives	
southern fried cauliflower	

SIDES

POTATO & GRAVY (GF, V)	\$9
GARDEN SALAD (GF, VGN)	\$7
cider vinaigrette	
GREEN BEANS (GF, VGN)	\$9
cauliflower hommus & dukkah	
FRIES & AIOLI (GF, V)	\$9

LIGHT MEALS

BURWOOD BURGER	\$19
wagyu patty, bacon, cheese, lettuce, tomato, pickles, herb mayonnaise, side of fries	
FRIED MUSHROOM BURGER (V)	\$19
portobello mushroom, watercress, pickled onion, chilli mayonnaise, side of fries	
SCHNITTY BURGER	\$19
chicken schnitzel, watercress, pickles & sweet chilli ranch, side of fries	
STEAK SANDWICH	\$21
fillet steak, lettuce, onion rings, tomato, BBQ sauce, aioli, side of fries	
POTATO BHAJI SALAD (GF, VGN)	\$21
potato & lentil bhaji, shaved vegetables, puffed rice, chickpea mayonnaise	
ADD HOUSE-SMOKED LAMB (GF, DF)	\$26

PIZZA

MARGHERITA (V)	\$19
buffalo mozzarella, tomato, basil	
ADD JAMON	\$23
MUSHROOM (V)	\$23
mushrooms, basil pesto, broccoli, chilli, goats feta	
JERK CHICKEN	\$23
spanish onion, coriander, jalapeños	
CARNIVORE	\$23
chorizo, salami, bacon, jamon	



THE BURWOOD INN

STEAKS from the grill (GF)

FAIRLIGHT RUMP 300G \$28
Considered to be the best everyday steak, the rump has lots of flavour. These yearling cattle are pasture-raised in the Norther Rivers region of NSW.

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.

FAIRLIGHT 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 a juicier finish and extra flavour, these yearling cattle are pasture-raised in the Northern Rivers region of NSW.

PRIME CUT OF THE DAY \$MP
Please refer to our specials board

Our steaks are cooked to your liking and served with green beans in garlic butter, triple cooked hand cut chips and choice of one house-made accompaniment:

Café de Paris butter
Chimichurri sauce
Smoky chipotle BBQ sauce
Horseradish crème fraîche
Green peppercorn jus

Truffle butter
Mushroom gravy
Diane Sauce
Port jus
Aioli

MAINS

ROASTED CAULIFLOWER (GF, VGN) \$28
dukkah spiced chickpeas, sauteed kale, shaved vegetables, lemon & tahini sauce

MUSHROOM FETTUCCINE \$32
asparagus, jamon & taleggio cream sauce

CIDER & BEER BATTERED BARRAMUNDI
fries, garden salad, tartare sauce (DF) \$24

CHICKEN SCHNITZEL \$22
garden salad, side of fries, gravy

CHICKEN PARMIGIANA \$26
garden salad, side of fries

CRUMBED LAMB CUTLETS
mash potato, green beans in garlic butter, gravy
2 CUTLETS \$27
3 CUTLETS \$37

BBQ BEEF BRISKET (GF) \$36
pea puree, kipfler potatoes & sauteed kale

USA STYLE BBQ PORK RIBS (GF, DF)
garden salad, side of fries
HALF RACK \$30
FULL RACK \$50

FISH OF THE DAY \$MP
please refer to our specials board

PRAWN TOPPER \$6
with any steak or schnitzel

V = Vegetarian VGN = Vegan

GF = Gluten free DF=Dairy free