

BURGERS & SANDWICHES

ALL SERVED WITH A SIDE OF FRIES

BURWOOD BURGER <i>wagyu patty, bacon, cheese, lettuce, tomato, pickles, herb mayo</i>	\$21
SCHNITTY BURGER <i>chicken schnitzel, bacon, lettuce, pickles, aioli, chipotle sauce</i>	\$21
BURWOOD STEAK SANDWICH <i>fillet steak (m/r), onion rings, lettuce, tomato, BBQ sauce, aioli</i>	\$21
ZUCCHINI KATSU SANDWICH (VGN) <i>crumbed zucchini, pickled carrot, lettuce, coriander, chilli mayo</i>	\$21

PIZZAS

MARGHERITA (V) <i>buffalo mozzarella, tomato & basil</i>	\$19
TANDOORI PUMPKIN (V) <i>red onion, zucchini, chilli & spiced yoghurt dressing</i>	\$21
JERK CHICKEN <i>braised chicken, spiced ketchup, jalapenos & coriander</i>	\$24
BURWOOD BBQ MEATLOVERS <i>pork & fennel sausage, ham, salami & smoky bbq sauce</i>	\$24

KIDS 12Y & UNDER

PASTA <i>napolitana sauce & cheese</i>	\$8
HOUSE MADE PIZZA <i>tomato & cheese</i>	\$10
<i>ham tomato & cheese</i>	\$14
CHEESEBURGER <i>fries & tomato sauce</i>	\$10
CHICKEN NUGGETS <i>fries & tomato sauce</i>	\$10
CHICKEN SCHNITZEL <i>fries & tomato sauce</i>	\$12
LAMB CUTLET (1) <i>mash & gravy</i>	\$12
BATTERED BARRAMUNDI <i>fries & tartare</i>	\$12

SIDES SERVES 2

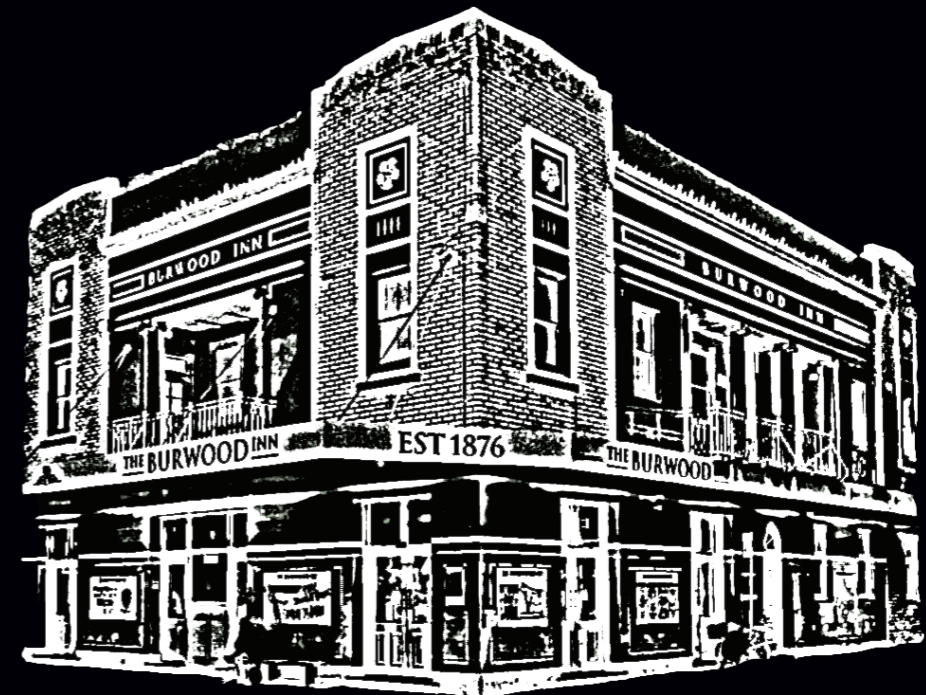
GARDEN SALAD (GF, VGN) <i>cider vinaigrette</i>	\$7
MASHED POTATO & GRAVY	\$9
FRIES & AIOLI (GF, V)	\$9
GREEN BEANS (GF) <i>garlic butter</i>	\$9

LOVED YOUR SERVICE TODAY?
ASK US HOW YOU CAN SHOUT YOUR WAITRESS A DRINK
FOR BEING AWESOME

DESSERTS

VANILLA BEAN ICE CREAM <i>chocolate, caramel, strawberry topping and/or sprinkles</i>	\$4
MALTED SCOTCH PARFAIT <i>orange chocolate mousse & cherry compote</i>	\$16
CIDER BRAISED APPLE PIE <i>pecan crumble, vanilla ice cream & cinnamon anglaise</i>	\$16
AFFOGATO <i>vanilla bean ice cream, espresso coffee, your choice of liqueur</i>	\$15
CHEESE PLATTER <i>three assorted cheeses, fresh fruit, preserves</i>	\$26

MENU



STEAKS

OUR AWARD WINNING STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH
GREEN BEANS IN GARLIC BUTTER, TRIPLE COOKED HAND CUT CHIPS & CHOICE OF SAUCE

FAIRLIGHT RUMP 300G \$36

Considered to be the best everyday steak, the rump is nice and lean with lots of flavour. These yearling cattle are pasture-raised in the Northern Rivers region of NSW

JACK'S CREEK ANGUS SIRLOIN MBS2 300G \$45

The sirloin is firm, tender and well marbled with fat - which gives it its flavour. 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

BASS STRAIT SCOTCH FILLET MBS3 300G \$49

A crowd favourite, scotch fillets are juicy and tender, thanks to their high fat content. Sourced from the Limestone Coast regions of Southern Victoria as well as the northern parts of Tasmania, these entirely grass-fed cattle are raised without the use of antibiotic or hormone treatments, allowing for fully developed marbling, and a clean, rich flavour

MAYFIELD PRISTINE EYE FILLET 200G \$49

The smallest and leanest cut on our menu. 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 and Northern Plains

FAIRLIGHT RIB EYE ON THE BONE 400G \$54

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

Café de Paris butter (GF) Truffle butter (GF) Horseradish crème fraîche (GF) Gravy Mushroom gravy
Chimichurri sauce (GF) Diane sauce (GF) Smoky chipotle BBQ sauce (GF) Port jus (GF) Green peppercorn jus (GF)

Creamy garlic prawn topper (GF) add \$6 Extra sauce add \$3.50

ASK TO SEE OUR IMPRESSIVE AND EXTENSIVE WINE LIST TO FIND THE PERFECT MATCH TO YOUR STEAK

BREADS & ENTREES

GARLIC PIZZA BREAD \$9

GARLIC & CHEESE PIZZA BREAD \$12

TANDOORI PUMPKIN PIZZA BREAD *spiced yoghurt dressing* \$12

LEMON PEPPER SQUID (DF) *aioli* \$16

ADD SALAD \$21

CRUMBED ZUCCHINI FRIES (VGN) *shaved asparagus & romesco sauce* \$16

FRIED CHICKEN WINGS (6) (GF, DF) *sake pickles & chilli mayo* \$18

HOUSE SMOKED DUCK HAM (GF, DF) *walnuts, native plum, earl grey & bush honey* \$18

SEARED SCALLOPS (3) (GF, DF) *cucumber salad, kaffir lime & coconut sauce* \$18

MAINS

ROASTED KIPFLER POTATO SALAD (GF, VGN) *grilled asparagus, shaved spring vegetables & romesco sauce* \$24

ADD BRAISED CHICKEN \$30

CHICKEN SCHNITZEL *garden salad, fries & gravy* \$25

CHICKEN PARMIGIANA *garden salad & fries* \$28

BEER BATTERED BARRAMUNDI (DF) *garden salad, fries & tartare sauce* \$26

TANDOORI ROAST PUMPKIN (GF, VGN) *spiced lentils, shaved zucchini & pickled carrot* \$28

ADD BRAISED CHICKEN \$34

BRAISED LAMB & PEA RAGOUT *pappardelle pasta, roasted eschalots & pecorino* \$32

ROASTED CHICKEN BALLOTINE (GF) *romesco stuffing, corn puree, kipfler potatoes & asparagus* \$36

CRUMBED LAMB CUTLETS *mashed potato, green beans in garlic butter & gravy* 2 CUTLETS \$28

3 CUTLETS \$36

USA STYLE BBQ PORK RIBS (GF, DF) *garden salad & fries* HALF RACK \$30

FULL RACK \$50

PAN FRIED MARKET FISH OF THE DAY *please refer to the specials menu* \$38

(V) VEGETARIAN

(VGN) VEGAN

(GF) GLUTEN FREE

(DF) DAIRY FREE

PLEASE NOTE A 10% SURCHARGE WILL BE APPLIED ON PUBLIC HOLIDAYS