

BREAD

GARLIC SOURDOUGH (v) \$8

BRUSCHETTA

w/ Pea, broad bean, mozzarella and hazelnut (v) \$15

ENTREE / SHARE

ADINA VALLEY OLIVES (gf) (vg) \$13

OYSTERS

Natural \$3 each

Tempura w/ dashi soy \$3.50 each

CHICKEN LIVER PARFAIT

w/ Orange marmalade, pickled carrots and croutes (gfv) \$22

CHILLI 5 SPICE SQUID

w/ Citrus Aioli (gfv) \$16

large serve \$25

BEEF CARPARCCIO

w/ Black garlic mayo, sage, parmesan, pickled mushroom and capers (gf) \$26

CRISPY ZUCCHINI FLOWERS

w/ Tofu, broad beans, fennel and nasturtium (v) \$16

VEGETABLE DUMPLINGS

w/ Wild mushrooms, spring onion, chilli and coriander (vg) \$15

MAINS

RIGATONI PASTA

w/ Spanner crab, asparagus and fennel \$28

PAN SEARED QUAIL BREAST

w/ Cauliflower puree, heirloom beetroots and baby carrots (gf) \$34

CONFIT PORK BELLY

w/ Pea puree, kale, almond pesto and sage jus (gf) \$34

SALT BAKED BEETROOT

w/ Puffed grains and cauliflower tabouli (vg) (gfv) \$25

FISH OF THE DAY

please see specials menu \$MP

BURWOOD

PUB CLASSICS

CHICKEN PARMIGIANA

Topped with Napoli sauce, cheese & double smoked ham 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

SIDES

BABY COS SALAD w/ Buttermilk ranch dressing, croutons, pepitas (gfv) \$8

MASH POTATO w/ Chives (gf) \$8

BEER BATTERED ONION RINGS

w/ Smoky chipotle BBQ \$8

FRIES w/ Aioli \$8

WARM GREEN BEAN & RADDICCHIO SALAD

w/ Hazelnut dressing (gf) \$8

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

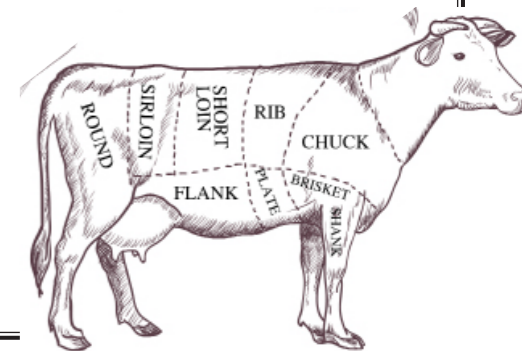
Smoky chipotle BBQ sauce

Chimichurri sauce

Green mustard

Port jus

Green peppercorn jus



Please let us know about any dietary requirements.

Take note vegetarian (v), vegan (vg), 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

