

# BREAD

**GARLIC SOURDOUGH (v) \$8**

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

# ENTREE / SHARE

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

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

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

**CRISPY ZUCCHINI FLOWERS**  
w/ Tofu, broad beans, fennel and nasturtium (v) \$16

**OYSTERS**  
Natural \$3 each  
Tempura w/ Dashi soy \$3.50 each

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

**CHICKEN LIVER PARFAIT**  
w/ Orange marmalade, pickled carrots and croutes (gfv) \$22

# MAINS

**RIGATONI PASTA**  
w/ Spanner crab, asparagus and fennel \$28

**SALT BAKED BEETROOT**  
w/ Puffed grains and cauliflower tabouli (vg) (gfv) \$25

**PAN SEARED QUAIL BREAST**  
w/ Cauliflower puree, heirloom beetroots and baby carrots (gf) \$34

**FISH OF THE DAY**  
Please see specials menu \$MP

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

BURWOOD

# PUB CLASSICS

**BURWOOD BURGER**  
100% Northern Tablelands wagyu beef, smokey bacon, grilled cheese, tomato & mixed leaf lettuce on a brioche bun \$18

**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 w/ Chips \$18

**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

**FISH & CHIPS** Batlow cider battered barramundi w/ Chips & tartare \$24

# PIZZA

**MARGHERITA**  
w/ Buffalo mozzarella, tomato, basil \$16  
add prosciutto \$20

**JERK CHICKEN** w/ Capsicum, bacon, onion, spicy barbeque sauce \$20

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

**PIZZA AI FUNGI** w/ Roast mushrooms, rocket, grana padano, truffle oil, jamon \$20

**FRUTTI DI MARE** w/ Prawns, squid, chilli, red onion \$22

# SIDES

**BABY COS SALAD** w/ Buttermilk ranch dressing, croutons, pepitas \$8  
**BEER BATTERED ONION RINGS** w/ Smoky chipotle BBQ \$8  
**MASH POTATO** w/ Chives (GF) \$8  
**FRIES** w/ Aioli  
**WARM GREEN BEAN & RADDICCHIO SALAD** w/ Hazelnut dressing \$8

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 filets 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.

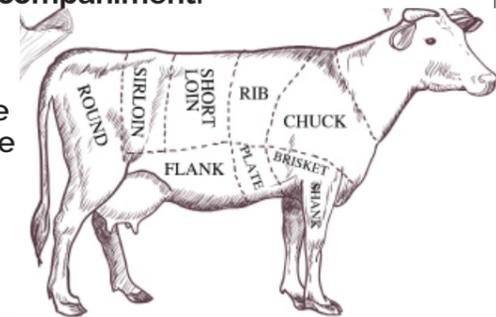
**MAYFIELD PRISTINE BEEF EYE FILLET 200G \$41**  
Carved from the prized tenderloin, the eye fillet is reputedly the most tender, elegant steak of all, with a less robust flavour than other steaks. This one is free range, grass fed & barley enhanced from NSW Central Tablelands & Northern Plains.

**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