

BREAD

GARLIC SOURDOUGH \$8

VINE RIPENED TOMATO BRUSCHETTA,
buffalo mozzarella, basil \$14

MUSHROOM BRUSCHETTA,
jamon, truffle oil, rocket, grana padano (GFV) \$16

oysters

NATURAL (GF) 6 for \$18 | 12 for \$32

DRESSED 6 for \$19 | 12 for \$34

SMALL SNACK SHARE

WARM MARINATED EDEN VALLEY OLIVES (GF) \$12

CHICKEN LIVER PATE,
cornichons, onion jam, radicchio,
sourdough croutes (GFV) \$16

LAMB KOFTAS, tabouleh salad,
mint yoghurt dressing (GFV) \$15

PORK & PRAWN STEAMED DUMPLINGS,
ginger broth \$15

TEMPURA ZUCCHINI FLOWERS,
ricotta, sauce vierge, capers \$16

SEMOLINA SALT & PEPPER SQUID,
preserved lemon aioli (GFV) \$15
large serve \$25

SEAFOOD TASTING BOARD FOR TWO
cured kingfish, white anchovies,
salt & pepper squid,
smoked brandade croquettes,
Dawson's oysters, mignonette dressing \$32

mains

PUKARA LAMB BACK STRAP,
braised shank eggplant moussaka
(GFV) \$36

FISH OF THE DAY please see specials menu \$MP

SPAGHETTI VONGOLE, heirloom tomatoes,
pernod, parsley, chilli \$32

TWICE COOKED CHICKEN MARYLAND,
skordalia, jamon, cannellini bean salad,
port jus (GF) \$32

GRILLED HALOUMI SALAD,
roast pear, vincotto, roast capsicum,
watercress (GF) \$23

Burwood PUB FAVOURITES

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

STEAK SANDWICH
scotch fillet, onion jam, lettuce, tomato,
barbeque sauce, aioli, onion rings on toasted
turkish, served with chips \$18

BATLOW CIDER BATTERED BARRAMUNDI,
chips, salad, tartare \$24

CLASSIC CHICKEN PARMIGIANA
topped with double smoked ham, napoli sauce
& cheese, served w/ chips & salad \$25

CRUMBED LAMB CUTLETS, gravy, chips, salad
2 for \$25 / 3 for \$30

PIZZA

MARGHERITA: buffalo mozzarella,
tomato, basil \$16 + prosciutto \$20

PIZZA AI FUNGI: roast mushrooms, rocket,
grana padano, truffle oil, jamon \$20

JERK CHICKEN, capsicum, bacon, onion,
spicy barbeque sauce \$20

CARNIVORE: calabrese, chorizo, bacon, jamon \$20

FRUTTI DI MARE prawns, squid, chilli, red onion \$22

sides

FRIES, aioli \$8 | GARDEN SALAD: vine ripened tomatoes, honey mustard dressing (GF) \$9 | BEER BATTERED ONION RINGS, smoky chipotle \$8
GREEN BEANS, toasted almonds, balsamic glaze (GF) \$9 | POMMES PUREE, chives (GF) \$8

STEAKS^(GF) from the grill

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 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' - & 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.

FAIRLIGHT RIB EYE ON THE BONE 400G \$45

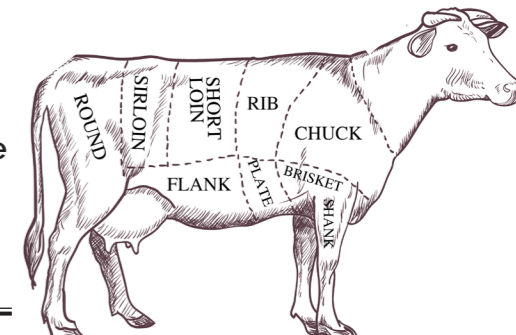
An emperor among steaks, the rib eye is the rising star of the steak world. Cooked on the bone for added flavour, this young rib eye is suckling and grass fed from Northern NSW.

JACKS CREEK WAGYU SIRLOIN 250G MBS 6-7 \$58

350 day grain fed rich, buttery wagyu from the 'World's Best Steak Producer'.

Our steaks are cooked to your liking and served with wedge salad, fried onions, ranch dressing, 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



GF = gluten free (GF)
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