



# menu

## Breads

- Burra Bakery Garlic Ciabatta** 8.0  
Local ciabatta bread with herbs, garlic, spring onion and parmesan (V)
- Chimichurri and Balsamic Ciabatta** 14.0  
Crusty Burra Bakery Ciabatta with chimichurri, balsamic vinegar, and olive oil (V)

## Entrées

- Warm Duck Confit Salad** 20.0  
Confit duck leg, pressed & infused with Spanish onion, green peppercorn, apple & thyme, served on ciabatta crouton, orange marmalade, walnuts & micro leaves
- Connors Salad** 14.0  
Mixed lettuce, tomato, cucumber, artichoke, smoked cheese, olives, pumpkin seeds and macadamia nuts dressed with verjuice vinaigrette (V, N)
- Grilled Prawns with Pineapple Salsa** 22.0  
Yoghurt marinated Prawns infused with Indian spices, on house made tzatziki topped with pineapple salsa & micro leaves
- Potato Bravas** 14.0  
Desiree potatoes in a cumin and chipotle mayo with spring onion (V)

## MAINS

- 250g Angus Beef Tenderloin** 42.0  
Char grilled, mashed potato, grilled greens, fermented garlic paste and red wine jus
- Barramundi** 34.0  
Chermoula Marinated barramundi fillet, roasted potatoes, orange segments, baby vegetables & Pico de Galo salsa (spicy)(GF/DF)
- Carne Grill Platter** 42.0  
100g beef eye fillet minion, Pork & parsley chipolata, Moroccan spiced lamb cutlet, marinated chicken skewers all served with steak fries, tomato relish & micro leaves (GFA)





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**Seafood Trio** 32.0  
Butterfish in a Pikes Pilsner beer batter served with lemon pepper calamari and butterflied prawns, steak fries, dill tartare, lemon & micro leaves

**Peri Peri Chicken** 30.0  
Spicy chicken tenders on a bed of Moroccan cous cous, rocket & field mushroom cream sauce

**Pesto Linguini** 28.0  
Cherry tomatoes, mushroom, zucchini, confit garlic & Spanish onion tossed through a house made basil pesto, finished with parmesan & chopped herbs (V) (GFA) (N)

**Add Chicken** 5.0

## SIDES

**Steak Fries** 8.0 each

**Mashed Potato**

**Green Salad with verjuice dressing**

**Onion Rings**

**Grilled Greens with parmesan shavings**

## DESSERTS

**Affogato** 18.0  
A shot of Perfect Cup Espresso with Frangelico and vanilla ice cream

**Cherry Pie** 14.0  
Burra Bakery cherry pie served with orange liqueur ganache, seasonal fruit and vanilla ice cream

**Churros** 14.0  
Dusted with cinnamon sugar, white chocolate cream & drunken chocolate ganache

**Chocolate Mousse** 14.0  
Served with chocolate shards and berry coulis

**Cheese Plate for One** 17.0  
Cheddar & Brie Cheese served with crackers, quince paste, dry fruits and nuts (N)

