



Menu

Breads

- Burra Bakery Ciabatta** 12.0
Native spice dukkha with olive oil, balsamic and Burra Bakery Ciabatta (V, GFA)
- Burra Bakery Garlic Ciabatta** 12.0
Local ciabatta bread with herbs, garlic, spring onion and parmesan (V, GFA)

Entrées

- Popcorn Chicken** 16.0
Juicy & tender chicken bites seasoned with a bold spice blend and fried to perfection, each piece bursts with juicy flavour and satisfying crunch accompanied by our ranch Dipping sauce
- Moroccan Spiced Cauliflower** 17.0
Roasted cauliflower florets sprinkled with Moroccan spice served on chargrilled Burra Bakery ciabatta, our romesco sauce, fried shallots and toasted almonds (V, LF, GFA)
- Peri Peri Chicken Skewers** 20.0
Peri Peri marinated tenderloins, served on skewers (3), char grilled and accompanied by our spicy Peri-Peri sauce, coriander, labneh and cucumber ribbons (GFA, LFA)
- Lemon Pepper Calamari (I)** 20.0
Tender Calamari rings coated in semolina flour accompanied by lemon aioli and a radicchio, fennel and baby caper salad (LFA)
- Garlic Prawns (I)** 24.0
Six prawns cooked in a butter sauce with confit garlic, paprika and Spanish onion. Served with a side of grilled burra bakery Ciabatta (GFA, LFA)

Mains

- Beer Battered Fish and Chips (I)**
Market fish battered in local Pikes Pilsner beer, a side of steak fries, dill tartare, lemon and pickled vegetable salad (LF/GFA)
One Piece 32.0
Two Pieces 35.0
- Crispy Skin Salmon** 36.0
Oven baked pink salmon fillet, béarnaise sauce, and a corn, coriander and lime juice salsa (LF, GF)



V - vegetarian, VA - vegetarian available, N - contains nuts, GF - gluten free,
GFA - gluten free available, LF - lactose free, LFA - lactose free available
Seafood Origin: A - Australian, I - Imported, M - Mixed



Menu

Grilled Free-range Chicken Thigh 36.0

Marinated in Moroccan spiced Greek yoghurt then flame char grilled, accompanied with toasted paratha, tzatziki, olives, cucumber and tomato (GFA, LFA)

Wagyu Rump 42.0

200g Grass-fed, char-grilled wagyu rump cooked to your liking and served with radicchio, cashews, chives, and sticky balsamic & shallots complemented by our signature red wine jus (GFA, LF)

Thai Beef Salad 30.0

Tender cuts of beef, tossed together with cucumber, crisp shallots, chilli, mint, coriander, crispy noodle and our Nuoc Cham dressing (LF, GFA)

Pasta A Riso 30.0

A creamy coloured oval shaped pasta flavoured with chargrilled capsicum, charred zucchini, caramelized onion, goat cheese stuffed button mushrooms, sundried tomato pesto and parmesan tuile (V)

Sides

Toasted almond and citrus pilaf (GF, LF, N) 12.0

Rosemary & thyme roasted Chat Potatoes (GF, LF) 12.0

Grilled Seasonal Greens with toasted sesame and ginger (GF, LF) 12.0

Steak Fries with Sam's smoky tomato relish (LF) 12.0

Crispy fried Onion Rings and roasted garlic aioli (LF) 12.0

Desserts

Affogato 17.0

Vanilla Ice Cream served with a shot of perfect cup espresso, served with Frangelico Liqueur

Churros 17.0

Dusted with cinnamon sugar, white chocolate cream and drunken chocolate ganache

Cherry Pie 19.0

Burra Bakery cherry pie served with chocolate and orange liqueur, seasonal fruit and vanilla ice cream