

THE
RESTAURANT
 AT THE BURWOOD

DINNER MENU

"Your body is not a temple, it's an amusement park. Enjoy the ride." ~ Anthony Bourdain

BREADS

- GARLIC SOURDOUGH \$6
- CONFIT CHERRY TOMATO, PROSCIUTTO
 & GOATS CURD BRUSCHETTA \$12

OYSTERS

- | | | | |
|---------------|------|------|------|
| | each | 6 | 12 |
| NATURAL | \$3 | \$14 | \$28 |
| DRESSED | \$3 | \$15 | \$30 |

SMALL PLATES
 & THINGS TO SHARE

- WARM MARINATED EDEN VALLEY OLIVES \$12
- JAPANESE PORK & SPRING ONION GYOZAS w/ soy & ginger dipping sauce . \$12
- SAMBAL CHICKEN BÁO w/ peanut sauce & Asian herbs \$12
- STICKY AGAVE & CHILLI PEPITA CHICKEN WINGS \$12
- SALT & PEPPER SQUID w/ fresh lime & Thai chilli dressing \$12
- PULLED PORK & BLACK BEAN EMPANADA w/ guacamole \$12
- SHREDDED BEEF BRISKET TACO w/ cabbage slaw & charred corn salsa
 ... 2 for \$12 / 4 for \$22
- SOY BRAISED BEEF SHORT RIB IN LETTUCE CUPS
 w/ kimchi mayonnaise & pickled cucumber\$12
- FARMERS PLATE: cured meats, house made pickles, Ashgrove premium
 cheddar, house made terrine, cherry & pear chutney
 served w/ toasted rye bread \$26

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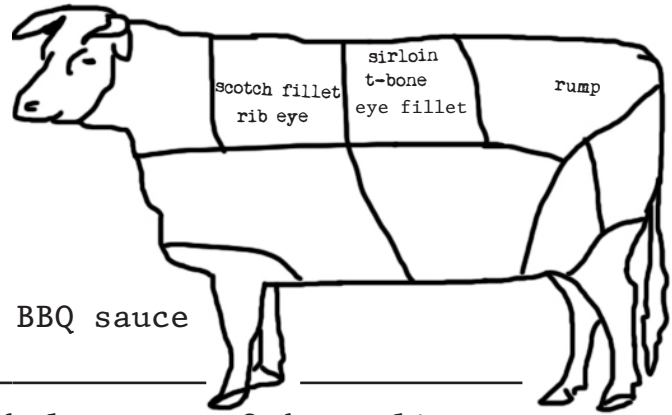
DINNER **MENU**

STEAK

OUR STEAKS ARE EACH SERVED WITH HAND CUT CHIPS & GREEN BEANS PLUS YOUR CHOICE OF A TASTY HOUSE-MADE ACCOMPANIMENT:

- > Café de Paris butter
- > Green mustard
- > Chimichurri sauce
- > Truffle butter
- > Port jus
- > Smokey chipotle BBQ sauce

'my favourite animal is steak'
 Fran Lebowitz



COLLINSON RUMP 300g	\$26	Select blue label pasture fed yearling rump - full of flavour.
GREENHAM TASMANIA NATURAL BEEF EYE FILLET 200g	\$32	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 pasture fed in Tas.
CERTIFIED ORGANIC RICHMOND RANGE TBONE 400g	\$35	Can't decide between the sirloin or the fillet? - then have both! The t-bone is two of the most prized cuts of beef in one steak. This one is grass fed and 100% organic.
CAPE GRIM SIRLOIN 300g (MBS 2+)	\$36	The sirloin is a firm, well marbled steak with a full flavour and aroma. Cape Grim is the home of 'Australia's finest grass fed beef' - and the cleanest air in the world.
SPECKLE PARK SCOTCH FILLET 300g	\$37	Speckle Park is an internationally sought after breed of cattle created in Canada renowned for high marbling lean meat. This juicy, succulent steak is from Merriwa, NSW.
GLENELG RIB EYE ON THE BONE 400g	\$39	An emperor among steaks- cooked on the bone for added flavour. Our rib eye is pasture fed from the upper Hunter, NSW.
RANGERS VALLEY WAGYU SIRLOIN 250g (MBS 7+)	\$52	Rangers Valley beef from Northern Tablelands, NSW is renowned for its exceptional quality, incredible flavour & succulent, juicy tenderness.

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NOT STEAK

- ROASTED STYX RIVER LAMB RUMP
 w/ quinoa tabouli & preserved lemon spiced yoghurt \$32
- REDGATE FARM DUCK BREAST pan fried w/ celeriac cream, braised
 red cabbage, confit duck croquettes & organic muscatel jus \$32
- FISH OF THE DAY - please see today's specials \$MP
- CRISPY PORK BELLY
 w/ cauliflower cream, pork & mustard croquette, & waldorf salad . \$32
- AUSTRALIAN KING PRAWN & CRAB RISOTTO w/ asparagus, peas & lemon . \$28
- BALINESE POACHED CHICKEN, BEAN & SPICED COCONUT SALAD \$24
- SPICED PUMPKIN & LENTIL DAHL w/ raita & sweet pickles \$24

PUB FAVOURITES

- STICKY ROAST AMERICAN PORK SPARE RIBS
 slow cooked in our special marinade,
 w/ creamy mash & green beans \$34
- CLASSIC CHICKEN PARMIGIANA topped
 w/ double smoked ham, napoli sauce
 & cheese, served w/ chips & salad .. \$22
- CRUMBED LAMB CUTLETS
 w/ mash, gravy & green beans \$29
- BATLOW CIDER BATTERED SNAPPER
 w/ chips, salad & tartare \$22

- ^ Rocket, pear
 ^ & parmesan salad
 ^ w/ white balsamic
 ^ & Eden Valley
 ^ olive oil \$7
- S Mixed green
 S vegetables
 S w/ rosemary
 S & almond butter . \$6
- ^ Smoked paprika
 ^ beer battered
 ^ onion rings \$6
- ^ Creamy mash \$5
- ^ Bowl of chips \$5