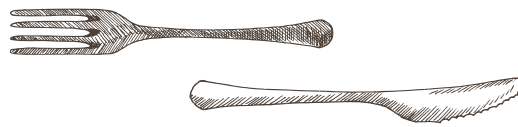


The Burrendah Bistro Menu



PLACE ORDER AT COUNTER

All our pasta dishes are made with traditional Italian home-style fresh pasta

Something Light and Simple

GARLIC BREAD OR GARLIC CHEESE BREAD ~ \$5.50/\$7.50

TWO THICK SLICES OF WOOD FIRED CRUSTY BREAD WITH HOMEMADE HERB GARLIC BUTTER AND PARMESAN CHEESE OR TOPPED AND BAKED WITH MOZZARELLA CHEESE AND PARMESAN CHEESE.

JET FRESH TASMANIAN PREMIUM OYSTERS

NATURAL ~ \$3.50 (each) KILPATRICK ~ \$4.00 (each)

SOUP OF THE DAY WITH GARLIC BREAD ~ \$12.00

(CHECK SPECIALS BOARD FOR TODAY'S SOUP)

HOMEMADE SOUP SERVED WITH WOOD FIRED CRUSTY GARLIC BREAD.

WOODFIRED TASTING PLATE ~ \$28.00

TASTING PLATE CONSISTING OF VARIETY OF WOODFIRED BREADS, MARINATED OLIVES, GRILLED VEGETABLES, COLD CURED MEATS, WOODFIRED ITALIAN SAUSAGE AND SALT AND PEPPER SQUID.

LAMB KOFTA SALAD ~ \$25.00

GRILLED HOMEMADE LAMB KOFTA TOSSED IN WITH BABY COS, DICED TOMATO, CUCUMBER AND A GARLIC YOGHURT DRESSING. TOPPED WITH ZA'ATAR SPRINKLED LEBANESE PITA BREAD (CONTAINS HAZELNUTS).

ARANCINI DI PANCETTA E FUNGHI ~ \$26.00

HOMEMADE ARANCINI FILLED WITH CREAMY CHEESE, BACON AND MUSHROOM FILLING. SERVED WITH HOMEMADE RICH NEAPOLITAN SAUCE AND ROCKET, CRISPY PANCETTA, PARMESAN SALAD.

CHICKEN CAESAR SALAD ~ \$23.00

TOSSED WITH FRESH BABY COS LETTUCE, HOMEMADE CAESAR DRESSING, CRISPY BACON, CROÛTONS AND ANCHOVY FILLETS. FINISHED WITH POACHED EGG AND SHAVED PARMESAN.

Wood Fired Pizza

NOT AVAILABLE MONDAY TO WEDNESDAY LUNCH

PIZZA CON POMODORO ~ \$19.00

RICH HOMEMADE TOMATO SAUCE, ROASTED ROMA TOMATOES, FRESH BASIL AND BOCCONCINI.

HAWAIIAN ~ \$20.00

RICH HOMEMADE TOMATO SAUCE, MOZZARELLA, HAM AND GLAZED PINEAPPLE.

PIZZA CON TUTTO ~ \$21.00

RICH HOMEMADE TOMATO SAUCE, MOZZARELLA, ITALIAN SAUSAGE, HAM, ARTICHOKE, OLIVES, SUNDRIED TOMATO, ANCHOVY, BACON, AND BASIL.

PIZZA CON VERDURE ARROSTITE ~ \$19.00

RICH HOMEMADE TOMATO SAUCE, MOZZARELLA, ROASTED EGGPLANT, ROASTED ZUCCHINI, ROASTED ROMA TOMATOES AND GOATS CHEESE.

PIZZA ALL'AGNELLO GRECA ~ \$22.00

RICH HOMEMADE TOMATO SAUCE, MOZZARELLA, GREEK STYLE LAMB, FETA CHEESE, ROAST GARLIC, SPINACH AND ROSEMARY.

PIZZA PICCANTE DI CARNE ~ \$21.00

RICH HOMEMADE TOMATO SAUCE, ITALIAN SAUSAGE, BEEF, CHICKEN, PORK, FRESH JALAPENO AND OREGANO.



Something Vegetarian

BALSAMIC GLAZED ROAST MUSHROOM SALAD ~ \$22.00

ROASTED BALSAMIC GLAZED BUTTON MUSHROOMS, TOSSED IN WITH ROCKET LEAVES, BLUE CHEESE, ROAST GARLIC, GRILLED RED ONIONS AND TOASTED ALMOND SLIVERS. FINISHED WITH SHAVED PARMESAN.

RISOTTO ALLE VERDURE SICILIANE ~ \$23.00

ROASTED EGG PLANT, ZUCCHINI, TOMATO AND ARTICHOKE IN A HOMEMADE TOMATO SAUCE. FINISHED WITH FRESH BASIL, SHAVED PARMESAN AND OLIVE OIL.

Something from the Hot Pans

ALJAMBRI HARIN (SPICY PRAWNS) ~ \$32.00

NORTH AFRICAN SPICY PRAWNS IN RICH TOMATO SAUCE SERVED WITH ARZ HALUIN EARABIIN (COLOURFUL MIDDLE EASTERN RICE WITH SULTANAS).

BEEF CHEEK AND FOREST MUSHROOM RISOTTO ~ \$30.00

RICH PULLED BEEF CHEEK RAGOUT, FOREST MUSHROOMS AND CREAMY RISOTTO, FINISHED WITH REBLOCHON DU VAL D'ARVE (WASHED RIND AND SMEAR RIPENED CHEESE FROM SWITZERLAND) AND TRUFFLE OIL.

MONGOLIAN BEEF ~ \$30.00

TRADITIONAL MONGOLIAN STYLE BEEF, TOSSED IN WITH PAN FRIED EGG NOODLES WITH ASIAN VEGETABLES, SHIITAKE MUSHROOM AND OYSTER SAUCE. FINISHED WITH FRESH CORIANDER AND RED CHILLI.

WILD BOAR CURRY ~ \$33.00

AUTHENTIC SRI LANKAN STYLE WILD BOAR CURRY. SERVED WITH STEAMED RICE, PAPPADAMS AND GREEN CHILLI SALAD.

PASTA MEDIO-ORIENTALE ~ \$25.00

MIDDLE EASTERN INFLUENCED CASARECCE PASTA, LEBANESE STYLE LAMB, CHILLI, ROAST GARLIC, OLIVE OIL AND TOMATO. FINISHED WITH FRESH CORIANDER AND MINT.

PASTA DAL MARE E TERRA ~ \$27.00

SPAGHETTI PASTA, PAN FRIED MIXED SEAFOOD, ITALIAN SAUSAGE, PORK AND FRESH CHILLI, IN A HOMEMADE FRESH TOMATO SAUCE. FINISHED WITH FRESH BASIL AND PARMESAN.

GARLIC PRAWN FETTUCCINE ~ \$26.00

FETTUCCINE PASTA, CREAMY GARLIC PRAWNS AND CRISPY BACON. FINISHED WITH PEAS AND SHAVED PARMESAN.

RAVIOLI QUATTRO FORMAGGI CON FUNGHI E POLLO ~ \$25.00

FOUR CHEESE RAVIOLI, PAN FRIED CHICKEN BREAST FILLET AND MUSHROOM. FINISHED WITH CREAMY GARLIC SAUCE AND SHAVED PARMESAN.



Something on the Side

GARDEN SALAD ~ \$8.00

FRESH MIXED LEAVES, FRESH ROMA TOMATOES, CAPSICUM, RED ONION, CARROT AND CUCUMBER. WITH BALSAMIC DRESSING.

GREEK SALAD ~ \$10.00

FRESH MIXED LEAVES, DICED ROMA TOMATOES, DICED CUCUMBER, DICED RED ONION AND FETA CHEESE. DRESSED WITH FRESH LEMON JUICE AND EXTRA VIRGIN OLIVE OIL AND OREGANO.

STEAMED VEGETABLES ~ \$10.00

BROCCOLI, CAULIFLOWER, BEANS, SNOW PEAS, CARROTS, CABBAGE AND BABY CORN.

BEER BATTERED CHIPS ~ \$8.00

SERVED WITH TOMATO SAUCE, SWEET CHILLI AND SOUR CREAM.

FRIES ~ \$7.00

SERVED WITH TOMATO SAUCE, SWEET CHILLI AND SOUR CREAM.

PLEASE NOTE

NOT ALL INGREDIENTS ARE MENTIONED ON THE MENU DESCRIPTION. IF YOU HAVE ANY CONCERNS PLEASE DO NOT HESITATE TO ASK PRIOR TO ORDERING. ALL FOOD ITEMS MAY CONTAIN TRACES OF PEANUTS OR TREE NUTS.

Something from The Grill

FREE RANGE PARMIGIANA MANY WAYS

YOUR CHOICE OF TENDER FREE RANGE CRUMBED LARGE CHICKEN BREAST SCHNITZEL. TOPPED AND BAKED WITH HOMEMADE TOMATO SAUCE AND BASIL. FINISHED WITH MOZZARELLA CHEESE. SERVED WITH BEER BATTERED CHIPS AND MINI GARDEN SALAD.

TRADITIONAL ~ \$28.00

TOPPED WITH MUSHROOM SAUCE ~ \$29.00

CRUMBED PRAWNS AND CREAMY GARLIC SAUCE ~ \$33.00

CHICKEN BREAST MILANESE ~ \$33.00

CRUMBED LILYDALE FREE-RANGE CHICKEN BREAST FILLET SANDWICHED AND BAKED WITH PAN FRIED MUSHROOM AND SMOKED BACON FILLING. SERVED WITH POTATO MASH AND CREAMY GARLIC SAUCE.

FISH OF THE DAY ~ Market Price

SALMONE E INSALATA TIEPIDA (GRILLED SALMON WITH WARM SALAD) ~ \$34.00

GRILLED PESTO MARINATED TASMANIAN SALMON SERVED WITH HOMEMADE WARM POTATO SALAD CONSISTING OF GOURMET POTATOES, ROAST TOMATO, RED ONION AND CRISPY SMOKED BACON.

PANIER DE FRUITS DE MER (SEAFOOD BASKET) ~ \$35.00

SEAFOOD BASKET CONSISTING OF CRISPY PANKO CRUMBED WHITING FILLETS, CRUMBED PRAWNS, SALT AND PEPPER SQUID, CRUMBED SCALLOPS AND CRISPY BATTERED SOFT SHELL CRABS. SERVED WITH FRENCH FRIES, MINI GARDEN SALAD AND TARTARE SAUCE.

AGNELLO E SALSA ROSSA (LAMB CUTLETS IN RED SAUCE) ~ \$35.00

SICILIAN STYLE OREGANO, GARLIC AND OLIVE OIL MARINATED GRILLED LAMB CUTLETS. SERVED WITH POTATO MASH AND HOMEMADE RICH TOMATO SAUCE WITH ROASTED VEGETABLES, CAPERS, OLIVES AND ANCHOVIES.

CHINESE SPICY STICKY BBQ BEEF RIBS ~ \$34.00

BEEF RIBS MARINATED AND GRILLED IN CHINESE SPICY STICKY BBQ GLAZE, SERVED WITH STEAMED BOC CHOY IN SOY SAUCE AND STEAMED RICE.

PREMIUM ANGUS SCOTCH FILLET 400GM ~ \$37.00

BEEF FILLET 250GM ~ \$41.00

ALL STEAKS ARE COOKED TO YOUR LIKING, SERVED WITH YOUR CHOICE OF (POTATO MASH OR BEER BATTERED CHIPS) AND (SALAD OR STEAMED VEGETABLES). TOPPED WITH A CHOICE OF GARLIC SAUCE, PEPPER SAUCE, MUSHROOM SAUCE OR RED WINE JUS.

GARLIC PRAWNS ADDITIONAL \$5.00



Kids Corner

KIDS STEAK AND MASH ~ \$12.00

KIDS FISH AND CHIPS ~ \$12.00

KIDS CHEESE BURGER AND FRIES ~ \$12.00

KIDS CREAMY BACON SPAGHETTI ~ \$12.00

KIDS HAM AND PINEAPPLE PIZZA ~ \$12.00



10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS AND CHANGES TO THE MENU MAY INCUR AN ADDITIONAL CHARGE.