light bites & salads

marinated olive bowl \sim \$14

served with warm turkish bread

wood-fired italian sausage ~ \$16 served with warm turkish bread

garlic bread ~ \$9 (extra slice \$3) three thick slices of toasted ciabatta with herb garlic butter & parmesan

aarlic bread with cheese ~ \$12 (extra slice \$4)

three thick slices of toasted ciabatta with herb garlic butter, parmesan, and mozzarella

soup of the day ~ \$18

homemade soup served with toasted garlic bread

sapori d'italia ~ \$22

combination of toasted ciabatta slices topped with classic italian flavours consisting of melted bocconcini, sundried tomato, onion, basil, melted mozzarella, italian sausage, chilli flakes, melanzane, anchovies and olives, finished with dust of parmesan and basil oil

stuzzichini gustosi (tasty nibbles) ~ \$45

tastv nibbles consisting of crispy calamari, crispy prawn, crispy barramundi bites, grilled italian sausage, marinated olives, panzanella salad, toasted bread, and cheesy garlic bread with dips

thai fish salad (yä plã thiy) ~ \$30

crispy barramundi fish bites tossed with thai lime chilli dressing, coriander, mint, tomato.cucumber, onion, fresh chilli, and rice noodles, finished with fried onions and toasted sesame seeds

panzanella salad ~ \$22 🛽 🖉

traditional italian salad consisting of crusty bread, tomatoes, cucumber, red onion, mozzarella, and basil, finished with olive oil & lemon juice add crispy buttermilk chicken ~ \$7 add grilled prawns $(3) \sim 9

open chicken caesar ~ \$29 🕨

toasted ciabatta topped with caesar salad consisting of baby cos lettuce. anchovies, and parmesan, finished with homemade caesar dressing and topped with buttermilk chicken and poached egg

insalata di pollo ~ \$30 🛛 🖉

grilled pesto-marinated chicken thigh fillets, served with bocconcini, crispy bacon, potato, and boiled egg, finished with chives & chilli aioli

sicilian vegetable stew ~ \$30 (contains nuts) 🛾 🍪

roasted baby vegetables & peppers in homemade tomato sauce, with oregano 8 basil, served with buttered cous cous, finished with pistachio add grilled prawns (3) ~ \$9

kids corner (under 12s)

kids steak and mash ~ \$16 kids cheeseburger & fries ~ \$15 kids buttermilk chicken & fries ~ \$15 kids pasta ~ \$15 creamy bacon & spaghetti / penne with napolitana sauce kids pizza ~ \$14 hawaiian / ham & cheese / margherita kids crispy prawns & fries ~ \$15 kids ice cream ~ \$6 (vanilla, chocolate, strawberry or banana)

please order at the food counter

mains

chicken parmigiana ~ \$33

large free-range chicken breast schnitzel topped with rich homemade tomato sauce, basil and mozzarella, served with fries and salad add choice of sauce (mushroom/garlic/pepper) - \$3

mexican bba half chicken ~ \$40 🔤

free-range mexican-spiced marinated bbg half-chicken, served with mexican corn salad, freshly made nachos with chilli con carne, finished with guacamole and sour cream

seared scallops & salmon cake ~ \$36

dill-marinated seared scallops, topped with homemade crispy-salmon potato cakes, chilli, pineapple and rocket salad, finished with crushed pistachio and lemon oil

chilli prawns ~ \$35 G

pan-fried prawns (8) in homemade chilli oil and tomato sauce, served with steamed rice, pan-fried coconut sambal and lemon

creamy garlic prawns ~ \$35 G

pan-fried prawns (8) in a creamy garlic sauce sauce, served with steamed rice, finished with dressed rocket and shaved parmesan

crispy skin barramundi ~ \$47 🕒

grilled locally sourced barramundi, served with a creamy prawn, avocado and spinach risotto, finished with lemon butter sauce or served traditionally with fries & salad ~ \$43

grilled tasmanian salmon ~ \$45 G grilled tasmanian salmon cooked to medium, served with crushed baby potatoes, garlic, with bacon and fresh spinach, finished with lemon

beef cheek curry & coconut sambal ~ \$38

authentic sri lankan-style rich whole beef cheek curry, served on a banana leaf with a side of fragrant rice, pan-fried coconut sambal, with maldivan dreid fish and papadums

arilled lamb cutlets ~ \$46 G

rosemary-marinated amelia park lamb cutlets, grilled to medium rare, served with creamy potato mash, and traditional vegetable ratatouille, finished with rosemary jus.

japanese pork chops (tonkatsu) ~ \$40

thinly sliced free-range panko-crumbed pork chops, served with pickled cabbage, a bowl of yaki udon noodles and a side of tonkatsu dipping sauce

casual fare

burry steak sandwich ~ \$28

toasted lungo panini filled with 200g of tenderised angus rump, tomato jam, maple bacon, fried egg, american cheddar, sliced tomato, cos lettuce, sliced onion and peppers, served with fries

burry beef burger ~ \$27

toasted potato bun filled with homemade 70/30 beef patti, maple bacon, fried egg, american cheddar, pickles, sliced onion and tomato, lettuce and peppers, served with fries

crispy chicken burger ~ \$27

toasted potato bun filled with crispy-fried buttermilk chicken, maple bacon, fried egg, shredded cabbage, spicy aioli, sliced onion and tomato, served with fries

buffalo wings and chips ~ \$29(10 wings)

crispy coated chicken wings tossed in with homemade spicy buffalo sauce, served with a side of blue cheese sauce and fries

steak @

the Rurrendah

cooked to your liking, served with potato mash and your choice of sauce

classic surf n'turf (300g) ~ \$46

black angus rump, cooked to your liking, served with creamy potato mash and pan-fried, creamy garlic prawns

black anaus rump (300g) ~ \$42

black anaus scotch (350g) ~ \$52

filet mignon (250g) ~ \$53

steak special ~ see specials board

(sauces - red wine jus / creamy garlic / pepper / mushroom)

steak sides

swap to chips & salad ~ \$4 steamed vegetables ~ \$7

garden salad ~ \$6 creamy garlic prawns (3) ~ \$9

basta

nade with traditional italian home-style fresh pasta

penne con festa di sapori ~ \$32

pan-fried sliced italian sausage tossed in with penne, crispy fried pork. olives, basil and chilli flakes in a rich homemade tomato sauce, finished with shaved parmesan and crispy toasted croutons

spaahetti frutti di mare ~ \$34

pan-fried mixed seafood tossed in with spaghetti, white wine, parsley, butter, fresh chilli, and a touch of fresh cream, finished with shaved parmesan

pollo linguini con funghi ~ \$31 🚺

pan-fried mushroom and bacon, tossed in with linguini pasta and avocado cream, finished with crispy fried chicken and shaved parmesan

vegetariano classico ~ \$25 💟 🕼

slow-cooked vegetables tossed in with pasta ricca, roasted garlic, charred tomatoes in garlic oil, finished with shaved parmesan and toasted almonds

add crispy buttermilk chicken ~ \$7 add grilled prawns (3) ~ \$9 add sliced italian sausage ~ \$6

woodfired pizza (not available monday to wednesday lunchtimes)

pizza margherita ~ \$21 💟

rich homemade tomato sauce, roasted roma tomatoes, basil and bocconchini

pizza pollo ~ \$27

rich homemade tomato sauce, mozzarella, brie, crispy fried chicken, finished with freshly tossed crispy rocket and lemon oil

pizza hawaiian ~ \$24

rich homemade tomato sauce, mozzarella, topped with ham 8 pineapple

pizza la bomba ~ \$29

rich homemade tomato sauce, mozzarella, italian sausage, ham, bacon, anchovies, olives, sun-dried tomato and artichoke

pizza vegetariana ~ \$24 💟

rich homemade tomato sauce, mozzarella, roasted eggplant, roasted zucchini, roasted roma tomatoes and goat's cheese

pizza leggera ~ \$28

rich homemade tomato sauce, mozzarella, fior de latte, ham, artichoke and mushroom

calzone ai funghi e pancetta ~ \$29 🚺

folded pizza filled with creamy mushroom, bacon and cheese filling, served with freshly tossed rocket and parmesan salad

V V. VEGETARIAN / VEGETARIAN OPTION AVAILABLE VEGAN / VEGAN OPTION AVAILABLE GF **GLUTEN FREE / GLUTEN FREE OPTION AVAILABLE** Vg

15% surcharge applies on public holidays and changes to the menu may incur an additonal charge

NB: 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

please order at the food counter

sides

garden salad ~ \$6 single / \$11 share

fresh mixed leaves, roma tomatoes, shredded cabbage, capsicum, red onion, carrot, beetroot and cucumber, with balsamic dressing

areek salad ~ \$7.50 single / \$15 share fresh mixed leaves, tomatoes, cucumber, red onion and feta cheese, dressed with fresh lemon juice, extra virgin olive oil and oregano

steamed vegetables ~ \$7 single / \$13 share broccoli, cauliflower, snow peas, carrots and cabbage beer battered chips ~ \$13

served with tomato sauce, sweet chilli and sour cream fries ~ \$11

served with tomato sauce, sweet chilli and sour cream

add sauce ~ \$2 / \$3 (blue cheese) pepper sauce, mushroom, garlic, red wine jus / blue cheese

dessert

tiramisu ~ \$15 an italian classic - homemade tiramasu, drizzled with a coffee & tia maria syrup

banana split ~ \$14 served with fresh cream, ice-cream and chocolate sauce

apple pie ~ \$15 warm apple pie served with, ice-cream and dusted with cinnamon

sticky date pudding ~ \$16 homemade warm sticky date pudding, served with butterscotch sauce and vanilla ice-cream

chocolate brownie ~ \$14 a warm, rich, decadent chocolate brownie, served with ice-cream

café affogato ~ \$8.50 vanilla ice-cream with espresso

milkshakes

all our milkshakes are made with real fruit and ice-cream vanilla bean / fresh banana / fresh strawberry / rich chocolate ~ \$9

coffee, tea & chocolate

espresso ~ \$4.00 coffee ~ \$5.00 flat white / cappuccino / latte / macchiato / long black / mocha

tea ~ \$4.50 hot chocolate ~ \$5.00 iced coffee ~ \$8.50

made with fresh cream and ice-cream, available in standard, mocha, hazelnut, caramel and gingerbread

liqueur coffee ~ \$14 jamesons / amaretto / brandy / kahlua / sambucca extras ~ \$0.60 extra shot / soy milk / almond milk / flavoured syrup (hazelnut, caramel, vanilla, gingerbread)



💽 @theburrendah 🛛 📑 /burrendah.tavern