

# the Burrendah

## white wine

	bottle	glass
<b>house white (dry white)</b> (margaret river)	\$36.00	\$9.00
<b>shaw &amp; smith</b> (sauvignon blanc - adelaide hills)	\$65.00	~
<b>west cape howe</b> (sbs - margaret river)	\$42.00	\$10.00
<b>frog belly</b> (sbs - margaret river)	\$41.00	\$9.50
<b>oyster bay</b> (sauvignon blanc - marlborough)	\$45.00	\$11.00
<b>skuttlebutt</b> (sbs - margaret river)	\$45.00	\$11.00
<b>pitchfork</b> (sbs - margaret river)	\$44.00	~
<b>evans &amp; tate 'breathing space'</b> (sauvignon blanc - marlborough)	\$39.00	\$9.50
<b>stella bella</b> (sauvignon blanc - margaret river)	\$50.00	~
<b>taylors 'taylor made'</b> (chardonnay - adelaide hills)	\$43.00	\$10.50
<b>west cape howe 'old school'</b> (chardonnay - margaret river)	\$44.00	\$10.50
<b>amberley</b> (chenin blanc - margaret river)	\$39.00	\$9.50
<b>brown brothers</b> (moscato - milawa)	\$39.00	\$9.50
<b>oyster bay</b> (pinot gris - marlborough)	\$43.00	\$10.50

## rosé wine

<b>mount trio 'light &amp; dry style'</b> (rosé - franklin river)	\$39.00	\$9.50
<b>taylors 'taylor made'</b> (rosé - adelaide hills)	\$43.00	~
<b>forrester estate</b> (rosé - margaret river)	\$44.00	~
<b>brown brothers</b> (moscato rosa - milawa)	\$39.00	\$10.00
<b>west cape howe</b> (rosé - margaret river)	\$42.00	~

## cocktails (mocktail list available at bar)

<b>espresso martini</b>	\$19.00
<b>cosmopolitan</b>	\$19.00
<b>long island iced tea</b>	\$19.00
<b>bubblegum blast</b>	\$19.00
<b>aperol spritz</b>	\$15.00
<b>cherry bomb bliss</b>	\$19.00
<b>margarita</b>	\$19.00
<b>blue hawaiian</b>	\$19.00

## red wine

(premium reds available at bar)

	bottle	glass
<b>house red (dry red)</b> (margaret river)	\$36.00	\$9.00
<b>little giant</b> (shiraz - barossa)	\$45.00	\$10.50
<b>taylors estate</b> (merlot - clare valley)	\$42.00	\$9.50
<b>pepper jack 'scotch fillet graded'</b> (shiraz - mclaren vale)	\$65.00	~
<b>pepper jack</b> (shiraz - barossa valley)	\$48.00	\$11.50
<b>vasse felix 'filius'</b> (shiraz - margaret river)	\$65.00	~
<b>taylors 'taylor made'</b> (malbec - clare valley)	\$43.00	~
<b>west cape howe</b> (cabernet merlot - margaret river)	\$42.00	\$10.00
<b>evans &amp; tate 'breathing space'</b> (cabernet sauvignon - margaret river)	\$39.00	~
<b>pepper jack</b> (malbec - mendoza)	\$48.00	~
<b>oyster bay</b> (pinot noir - new zealand)	\$45.00	\$11.00
<b>devil's corner</b> (pinot noir - tasmania)	\$46.00	~
<b>frog belly</b> (cabernet sauvignon - margaret river)	\$42.00	\$9.50
<b>taylors 'jaraman'</b> (cabernet sauvignon - margaret river)	\$47.00	~
<b>west cape howe</b> (tempranillo - perth hills)	\$43.00	~


## sparkling

<b>house sparkling</b> (dry sparkling)	\$36.00	\$9.00
<b>moët et chandon</b> (champagne - france)	\$100.00	~
<b>sitella</b> (sparkling chenin blanc - swan valley)	\$58.00	~
<b>oyster bay</b> (sparkling - marlborough)	\$58.00	~
<b>grant burge</b> (prosecco - sa)	\$43.00	~
<b>brown brothers</b> (prosecco rosé - milawa)	\$43.00	\$11.00 piccolo (rosé)
<b>brown brothers</b> (prosecco - milawa)	\$43.00	\$11.00 piccolo

## port

<b>little giant fine aged tawny</b>	~	\$9.00
<b>galway pipe '12 year old' tawny</b>	~	\$10.00


light bites & salads

marinated olive bowl ~ \$14   
served with warm turkish bread

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


garlic bread / garlic bread with cheese ~ \$9 / \$13  
three thick slices of toasted ciabatta bread with herb garlic butter & parmesan / finished with mozzarella

soup of the day ~ \$16  
homemade soup served with toasted garlic bread

bruschetta & arancini ~ \$23   
garlic-rubbed ciabatta topped with freshly sliced tomato, basil, red onion, and bocconcini, finished with olive oil and homemade arancini filled with ratatouille and mozzarella, served with homemade neapolitan sauce and shaved parmesan.

sharing plate ~ \$34  
tasting plate consisting of homemade crispy bacon & cheese croquettes, grilled italian sausage, preserved meat consisting of ham, salami and coppa, spicy meatballs in homemade napolitana sauce, marinated mixed olives, grilled vegetables pickles, plus assorted bread & dips

vegetarian plate ~ \$30   
homemade arancini filled with ratatouille and mozzarella, served with homemade napolitana sauce and shaved parmesan, grilled halloumi, toasted bread, and dips, finished with dressed rocket and olive oil  
add buttermilk chicken ~ \$6  
add prawns (4) ~ \$8

roast pumpkin, chicken, fetta & fig salad ~ \$28   
homemade crispy fried-chicken tenderloin, served with honey-glazed roasted pumpkin, grilled fresh figs, fetta cheese, caramelised onion, finished with rocket leaves drizzled with homemade chilli sauce

traditional caesar salad ~ \$23  
crispy baby cos lettuce tossed in with homemade traditional caesar dressing, anchovies, poached egg, garlic croutons, crispy bacon and parmesan  
add crispy buttermilk chicken ~ \$6  
add prawns (4) ~ \$8

mushroom & avacado salad ~ \$27   
grilled assorted mushrooms, garlic and olive oil, tossed with crispy cos lettuce, sliced avocado, blue cheese, toasted ciabatta, finished with poached egg and aioli  
add crispy buttermilk chicken ~ \$6  
add prawns (4) ~ \$8

kids corner (under 12s)

kids steak and mash ~ \$16  
kids cheeseburger & fries ~ \$14  
kids buttermilk chicken & fries ~ \$14  
kids pasta ~ \$14  
creamy bacon & spaghetti / penne with napolitana sauce  
kids pizza ~ \$14  
hawaiian / ham & cheese / margherita  
kids crispy prawns & fries ~ \$15

please order at the food counter



mains

chicken parmigiana ~ \$29  
large free-range chicken breast schnitzel topped with rich homemade tomato sauce, basil and mozzarella, served with fries and mini garden salad  
hawaiian (topped with pineapple and ham) ~ \$33  
buffalo bacon topping ~ \$33  
add choice of sauce (mushroom/garlic/pepper) - \$2

steak burger ~ \$27  
toasted burger bun filled with medium grilled rump steak, topped with melted american-cheddar, short cut bacon, egg, balsamic glazed onions, tomato, rocket leaves and white onion, finished with spicy southwest sauce, served with fries

burry beef burger ~ \$25  
toasted burger bun filled with homemade beef patti, topped and grilled with american-cheddar, short cut bacon, egg, peppers, tomato, white onion, tomato sauce and lettuce, homemade mayonnaise, served with fries

buffalo chicken burger ~ \$26  
toasted burger bun filled with crispy-fried buttermilk chicken tenderloin, tossed in homemade buffalo sauce, jalapeno, tomato, blue cheese sauce, avocado, white onion and lettuce, served with fries

half-chicken carbonara ~ \$35  
lilydale free-range boneless half-chicken, marinated and grilled with olive oil, garlic and oregano, served with spaghetti in creamy carbonara sauce with mushroom, finished with shaved parmesan

moroccan vegetable pilau ~ \$25   
pilau rice, mixed with roasted moroccan spiced vegetables, coriander, chilli and mint, finished with spiced chickpeas  
add crispy buttermilk chicken ~ \$6 / add prawns (4) ~ \$8


sri-lankan chicken platter for two ~ \$58  
spice-rubbed fried half chicken, dahl, eggplant chutney, devilled chicken, aromatic yellow rice, tomato cumber chilli & onion salad, finished with papadums

meat platter for two ~ \$70  
300g rump steak, cooked to your liking, plum-glazed spicy BBQ pork chops, grilled moroccan spiced lamb cutlets, prawns in chilli oil, crispy-fried buttermilk chicken tenderloins, served with potato mash & coleslaw, finished with jus

buffalo wings and chips ~ \$28 (10 wings)  
crispy coated chicken wings tossed in with homemade spicy buffalo sauce, served with a side of blue cheese sauce and fries

chilli or garlic prawns & squid ~ \$27 (entrée) / \$36 (main)  
pan-fried prawns & squid tossed in with a choice of either home-made chilli oil or olive oil & garlic, served with coconut-milk rice in banana leaf, finished with chilli chutney

teryaki-glazed tasmanian salmon ~ \$38  
fresh teriyaki-glazed tasmanian salmon, grilled to medium, served with fragrant yellow rice and wafu-dressed Japanese tomato & cucumber salad

fish of the day ~ market price   
served with lemon butter, fries and mini garden salad


frenched lamb cutlets ~ \$45   
moroccan spice-marinated amelia park lamb cutlets, cooked to medium, served with creamy potato mash and moroccan vegetable stew, finished with fresh herbs

lamb risotto ~ \$35  
slow-cooked lamb shoulder, tossed in with creamy risotto, rosemary, barley, root vegetables and porcini mushroom, finished with shaved parmesan and truffle oil

mongolian pork chops ~ \$35  
fried mongolian-style pork chops, served with wok-fried noodles tossed with asian greens, bean shoots, chilli, spring onions and coriander  
add prawns (4) ~ \$8

steak

surf’n’turf scotch (350g) or rump (300g) ~ \$55 / \$42   
premium angus rump or scotch fillet cooked to your liking, served with creamy garlic prawns and potato mash

angus scotch fillet (350g) or rump (300g) ~ \$50 / \$39   
premium scotch fillet, or rump, cooked to your liking, served with creamy crispy bacon & garlic potato mash, finished with your choice of jus, pepper, garlic or mushroom sauce

filet mignon (250g) ~ \$55   
bacon-wrapped premium beef fillet, cooked to your liking, served with baked potato with sour cream, chives and paprika, finished with your choice of jus, pepper, or mushroom sauce


pasta  
made with traditional italian home-style fresh pasta


chicken linguini ~ \$29  
free-range grilled chicken tenderloin tossed in with linguini pasta, cream, garlic, pesto and smoky bacon, finished with shaved parmesan

spaghetti a frutti di mare ~ \$30  
spaghetti tossed in with a pan-fried mix of seafood, smoky bacon, creamy garlic sauce, basil, pesto, finished with shaved parmesan

pasta ricca con polpette ~ \$29   
pan-fried homemade meatballs tossed with roasted peppers, roasted garlic, chilli, basil and capers, finished with homemade tomato sauce and shaved parmesan

add a choice of - anchovies (\$4) / prawns (\$2 each) / spicy chorizo (\$5)

ravioli grandi al sugo di funghi ~ \$25   
ravioli filled with earthy italian mushrooms and ricotta, tossed in with creamy garlic sauce with spinach and peas, finished with shaved parmesan  
add a choice of - chicken (\$6) / prawns (\$2 each) / spicy chorizo (\$5)

cannelloni di spinaci ~ \$30   
freshly baked cannelloni with ricotta and spinach filling, topped with a creamy mushroom sauce, finished with fresh rocket and shaved parmesan  
add a choice of - chicken (\$6) / prawns (\$2 each) / spicy chorizo (\$5)


woodfired pizza (available evenings, and thurs-sun lunchtimes only)

pizza margherita ~ \$21   
rich homemade tomato sauce, roasted roma tomatoes, basil and bocconchini

pizza di valore ~ \$26  
rich homemade tomato sauce, mozzarella, italian sausage, beef, chicken, pork, anchovies, olives, artichoke, fresh chilli, sundried tomato and basil

traditional hawaiian ~ \$24  
rich homemade tomato sauce, mozzarella, topped with ham & pineapple

chicken hawaiian ~ \$25  
rich homemade tomato sauce, mozzarella, topped with chicken, chilli & pineapple

pizza vegetariana ~ \$23   
rich homemade tomato sauce, mozzarella, roasted eggplant, roasted zucchini, roasted roma tomatoes and goat’s cheese

qualcosa di semplice ~ \$22  
rich homemade tomato sauce, mozzarella, roast garlic, olives, sundried tomato, anchovy and basil

pizza gamberi e calamari ~ \$26  
rich homemade tomato sauce, topped with prawns, squid, chilli and garlic

please order at the food counter

sides

garden salad ~ \$5.50 single / \$10 share  
fresh mixed leaves, roma tomatoes, shredded cabbage, capsicum, red onion, carrot, beetroot and cucumber, with balsamic dressing

greek 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 ~ \$6.50 single / \$12 share  
broccoli, cauliflower, snow peas, carrots and cabbage

beer battered chips or fries ~ \$12 / \$10  
served with tomato sauce sweet chilli and sour cream

add sauce ~ \$2 / \$2.50 (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 ~ \$13  
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 and banana cake ~ \$14  
a warm, rich chocolate cake sweetened with banana, golden syrup & caramel with a fresh sour cream ganache & caramel topping, served with ice-cream

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

kids ice-cream ~ \$5  
vanilla, chocolate, strawberry or banana,.

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 ~ \$4.80  
flat white / cappuccino / latte / macchiato / long black / mocha

tea ~ \$4.50  
hot chocolate ~ \$4.80  
iced coffee ~ \$8.50

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

liqueur coffee ~ \$14  
jameons / amaretto / brandy / kahlua / sambucca

extras ~ \$0.60  
extra shot / soy milk / almond milk / flavoured syrup (hazelnut, caramel, vanilla, gingerbread)

 VEGETARIAN / VEGETARIAN OPTION AVAILABLE  VEGAN / VEGAN OPTION AVAILABLE  GLUTEN FREE / GLUTEN FREE OPTION AVAILABLE  
15% surcharge applies on public holidays and changes to the menu may incur an additional 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

 @theburrendah  /burrendah.tavern