

## Snacks & Share Plates

<b>CRISPY GARLIC BREAD (VE)</b>	<b>9</b>
+ Cheese (V) 2	
+ Cheese & bacon 4	
<b>LOADED TATOR TOTS (V)</b>	<b>18</b>
Nacho cheese, guacamole, sour cream & chives, tomato salsa	
+ Crispy bacon 4	
<b>BUCKET OF QLD PRAWNS (GF, DF)</b>	<b>27</b>
250g fresh king prawns, spiked Marie Rose, lemon	
<b>SALT &amp; SZECHUAN PEPPER CALAMARI (GF, DF)</b>	<b>17</b>
Flash fried calamari, green onion, lemon, garlic aioli	
<b>CAULIFLOWER ARANCINI (V)</b>	<b>16</b>
Panko crumbed roasted cauliflower arancini balls, parmesan, truffle aioli, basil	
<b>CORNFLAKE-CRUMBED CHICKEN TENDER</b>	<b>16</b>
Buffalo sauce, ranch dressing, pickles	
<b>CHICKEN SKEWERS (GFO)</b>	<b>18</b>
Grilled pita, tahini mayo, satay sauce, salsa	
<b>GRILLED CARROT (VE, GF)</b>	<b>15</b>
Grilled smoked carrot, chickpea, green goddess, fried kale	

## Salads

<b>WELLNESS BOWL (GF, DF)</b>	<b>25</b>
In-house hot smoked salmon, mixed leaves, pickled ginger, wakame, Spanish onion, grape tomatoes, edamame, avocado, radish, brown rice, roasted sesame dressing, Japanese lime aioli, lemon cheek	
<b>CAESAR SALAD (VO, GFO)</b>	<b>22</b>
Baby cos leaves, parmesan croutons, bacon bits, free-range egg, Caesar dressing, shaved parmesan, anchovies	
+ Grilled marinated chicken 6	
<b>MANGO &amp; AVOCADO SUMMER SALAD (VE, GF)</b>	<b>20</b>
Mango, avocado, cherry tomatoes, red onion, cucumber, basil, macadamia dressing, mixed leaves, balsamic	



**Order & pay on your phone**

OR VISIT THE WEBSITE AT:  
[AVCMENU.COM/BURLEIGH](http://AVCMENU.COM/BURLEIGH)

<b>PRESSED AUSTRALIAN LAMB SHOULDER (GF, DF)</b>	<b>34</b>
Green lentils, parsnip, caper & raisin sauce, puffed rice	
<b>WAGYU BURGER (GFO)</b>	<b>22</b>
Blackmores Wagyu beef burger, tomato, pickles, sliced beetroot, lettuce, cheese, tomato relish, fries	
<b>STEAK SANDWICH (GFO, DFO)</b>	<b>24</b>
Grain fed rump, maple bacon, caramelized onions, tomato aioli, tomato, lettuce, cheese, sourdough, fries	
<b>CHICKEN SCHNITZEL</b>	<b>25</b>
Chicken breast schnitzel, panko crumbed, house slaw, fries, lemon, gravy	
+ Parmigiana 3	
<b>BEER BATTERED FISH</b>	<b>28</b>
Vinegar salt, house salad, fries, lemon, tartare	

## Wood Fired Pizza

*Hand-stretched artisan bases baked to perfection in our wood-fired oven, gluten free bases available on request.*

<b>CLASSIC MARGHERITA (V, VEO, GFO)</b>	<b>20</b>
San Manzano tomato, cherry tomatoes, fresh mozzarella, basil, olive oil	
<b>TROPICAL (GFO)</b>	<b>23</b>
San Manzano tomato, shaved leg ham, pineapple, mozzarella	
<b>MORTADELLA (VO, GFO)</b>	<b>25</b>
San Manzano tomato, Sicilian green olives, cherry tomatoes, mortadella, fresh mozzarella	
<b>SPICY PEPPERONI (GFO)</b>	<b>24</b>
San Manzano tomato, shaved pepperoni, confit chili, caramelised onion	
<b>THE COUNTRY (VO, GFO)</b>	<b>25</b>
Caramelised onion puree, roasted potato, smoked bacon, mozzarella, sour cream, chive	
<b>ROASTED PUMPKIN (V, VEO, GFO)</b>	<b>25</b>
Spinach, caramelised onion, roast pumpkin, goats' cheese, basil pesto	
<b>CHILLI PRAWN (GFO)</b>	<b>29</b>
Herb confit garlic, cherry tomatoes, Australian tiger prawns	
<b>TARTUFO (V, GFO)</b>	<b>27</b>
Mixed forest mushrooms, truffle paste, mascarpone, mozzarella, crisp enoki	
<b>THE GODFATHER (GFO)</b>	<b>28</b>
San Manzano tomato, Kalamata olives, pepperoni, triple smoked bacon, BBQ chicken, red capsicum	

## Mains

<b>CHAR GRILLED PORKAHOUSE (PORK PORTERHOUSE) (GF)</b>	<b>34</b>
Mango salsa, chilli, green beans, roasted sweet potato mash, almond butter	
<b>BOSTON BAY MUSSELS (GFO, DF)</b>	<b>29</b>
Green lipped mussels, chilli, tomato, garlic, lemon, parsley, garlic bread	
<b>MUSHROOM CARBONARA (V, GFO)</b>	<b>26</b>
Mixed roasted mushrooms, garlic cream sauce, garlic bread, parmesan	
+ Bacon 4	
<b>THAI PUMPKIN CURRY (VE, GFO)</b>	<b>25</b>
Thai coconut pumpkin curry, chickpeas, green bean, roasted capsicum, roti, fragrant rice	

## Grill

*Our steaks are hand-selected and cooked on our chargrill, seasoned with sea salt, served with your choice of sauce, house slaw and seasoned fries*

<b>180G EYE FILLET</b> Grain fed 120 days, MSA	<b>42</b>
<b>300G RIB FILLET</b> Beef City Black, Grain fed 120 days, MSA	<b>49</b>
<b>250G RUMP</b> 1000 Guineas, Grain fed 150 days, MSA	<b>32</b>
<b>300G AACO WAGYU RUMP</b> Grain fed 300 days, MS4-5	<b>49</b>

### Sauces (GF)

Gravy, Green Peppercorn, Diane, Mushroom & Thyme, Red Wine Jus, Garlic Cream

### Toppers

<b>ONION RINGS</b>	<b>8</b>
<b>SALT &amp; SZECHUAN PEPPER SQUID</b>	<b>7</b>
<b>GRILLED AUSTRALIAN KING PRAWNS</b>	<b>12</b>

## Sides

<b>HOUSE SIDE SALAD (VE)</b>	<b>9</b>
<b>BABY BROCCOLI &amp; GREEN BEANS</b>	<b>12</b>
Sea salt	
<b>SEASONED FRIES</b>	<b>9</b>