

Snacks & Share Plates

CRISPY GARLIC BREAD (VE)	10
+ Cheese (V) 2 + Cheese & bacon 4	
NACHOS (V)	19
Cheese, guacamole, sour cream & chives, tomato salsa, beans + Crispy bacon 4	
BUCKET OF QLD PRAWNS (GF, DF)	28
250g fresh king prawns, spiked Marie Rose, lemon	
SALT & SZECHUAN PEPPER CALAMARI (GF, DF) E 18 M 28	
Flash fried calamari, green onion, lemon, garlic aioli	
CAULIFLOWER ARANCINI (V)	17
Panko crumbed, parmesan, truffle aioli, basil	
CORNFLAKE-CRUMBED CHICKEN TENDER	17
Buffalo sauce, ranch dressing, pickles	
FRIED CHICKEN WINGS	18
Butter chilli with blue cheese	
SMOKED CARROTS (VE, GF)	15.5
Chickpea, green goddess, fried kale	
HOUSE BAKED FOCACCIA	14.5
Olives, rosemary, sea salt, EVO	
SHARE PLATTER (GFO)	29
Focaccia, olives, rosemary, sea salt, EVO, pepperoni, mortadella, prosciutto, hummus, gorgonzola, fresh mozzarella, roaster peppers	

Salads

WELLNESS BOWL (GF, DF)	26
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	
CAESAR SALAD (VO, GFO)	23
Baby cos leaves, parmesan croutons, bacon bits, free-range egg, Caesar dressing, shaved parmesan, anchovies + Grilled marinated chicken 6	
MANGO & AVOCADO SUMMER SALAD (VE, GF)	21
Mango, avocado, cherry tomatoes, red onion, cucumber, basil, macadamia dressing, mixed leaves, balsamic	
PUMPKIN SALAD (VO,V)	22
Mapled glazed pumpkin, roasted cashews, Spanish onion, cherry tomato, goats cheese, rocket, balsamic dressing	
SEE GRILL SECTION FOR TOPPERS	

CHICKEN BURGER (GFO)

Southern style friend loin, tangy slaw, bacon, cheese, cos lettuce, chipolte aioli

WAGYU BURGER (GFO)

Blackmores Wagyu beef burger, tomato, pickles, sliced beetroot, lettuce, cheese, tomato relish, fries

CALAMARI BURGER (GFO)

Fried crumbed strips, red onion, tomato, cheese, lettuce, tartare

STEAK SANDWICH (GFO, DFO)

Grain fed rump, maple bacon, caramelized onions, tomato aioli, tomato, lettuce, cheese, sourdough, fries

CHICKEN SCHNITZEL

Chicken breast schnitzel, panko crumbed, house slaw, fries, lemon, gravy
+ Parmigiana 2.5

BEER BATTERED FISH

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.

CLASSIC MARGHERITA (V, VEO, GFO)	25
San Manzano tomato, cherry tomatoes, fresh mozzarella, basil, olive oil	
TROPICAL (GFO)	26
San Manzano tomato, shaved leg ham, pineapple, mozzarella	
SALSICCIA (GFO)	27
San Manzano tomato, Sicilian green olives, cherry tomatoes, mortadella, fresh mozzarella	
SPICY PEPPERONI (GFO)	26
San Manzano tomato, shaved pepperoni, confit chili, caramelised onion	
THE COUNTRY (VO, GFO)	27
Caramelised onion puree, roasted potato, smoked bacon, mozzarella, sour cream, chive	
ROASTED PUMPKIN (V, VEO, GFO)	27
Spinach, caramelised onion, roast pumpkin, goats' cheese, basil pesto	
CHILLI PRAWN (GFO)	31
Herb confit garlic, cherry tomatoes, Australian tiger prawns	
TARTUFO (V, GFO)	29
Mixed forest mushrooms, truffle paste, mascarpone, mozzarella, crisp enoki	
THE GODFATHER (GFO)	30
San Manzano tomato, Kalamata olives, pepperoni, triple smoked bacon, BBQ chicken, red capsicum	

Mains

23 CHAR GRILLED PORKAHOUSE (GF)	35
Mango salsa, chilli, green beans, roasted sweet potato mash, almond butter	
BOSTON BAY MUSSELS (GFO, DF)	30
Chilli, tomato, garlic, lemon, parsley, garlic bread	
CARBONARA (V, GFO)	27
Belly bacon, garlic cream sauce, garlic bread, parmesan	
25 PUMPKIN CURRY (VE, GFO)	26
Thai coconut pumpkin curry, green bean, roasted capsicum, roti, fragrant rice, pita bread	
26 PRESSED AUSTRALIAN LAMB SHOULDER (GF, DF)	35
Green lentils, parsnip, caper & raisin sauce, puffed rice	
27 PAN SEARED BARRA (GF)	39
Topped with szechuan dusted calamari, garden salad, fries, lemon, tartare	
30 SALT & SZECHUAN PEPPER CALAMARI (G, DF)	28
Flash fried calamari, green onion, lemon, garlic aioli	

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

180G EYE FILLET Grain fed 120 days, MSA	43
300G RIB FILLET Beef City Black, Grain fed 120 days, MSA	49
250G RUMP 1000 Guineas, Grain fed 150 days, MSA	34

Sauces (GF)

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

Toppers

ONION RINGS	8
SALT & SZECHUAN PEPPER SQUID	7
GRILLED AUSTRALIAN KING PRAWNS	12
FRIED EGG	4

Sides

HOUSE SIDE SALAD (VE)	9.5
BABY BROCCOLI & GREEN BEANS	12.5
Sea salt	
SEASONED FRIES	10



Order & pay on your phone

OR VISIT THE WEBSITE AT:
AVCMENU.COM/BURLEIGH