

Bites to Share

MINI BURRATA (GF, V) heirloom tomato, basil and almond dressing	\$18
SYDNEY ROCK OYSTERS (GF) with house dressing	EACH \$4.5
ASIAN-SPICED SQUID with yuzu aioli	\$18
CRISPY CHICKEN TENDERS with korean chilli sauce	\$18
SPICY BUFFALO CHICKEN WINGS with blue cheese aioli and celery sticks	\$16
HALOUMI CHIPS (V) zatar yoghurt, pomegranate molasses and seeds	\$14
GRILLED ASPARAGUS smoked mozzarella custard, soft-poached egg and almond crumbs	\$22

Burgers

...all burgers are served with shoestring fries

THE BURLEY CLASSIC homemade beef patties, mustard, cos lettuce, tomato and big mac style sauce	\$22
SPICED CHICKEN tandoori-spiced chicken, mango chutney and cos lettuce	\$22
LA DOLCE VITA BAGUETTE gorgonzola dolce, medium-rare sirloin, rocket and blue cheese aioli	\$24
VEGO ROLL (V, VG) crisp eggplant, smoked cheese, mixed leaves and bonito flakes (optional)	\$23

Feast for 2

HOUSE CHARCUTERIE PLATTER selection of cold meats, mixed olives and baguette	\$26
CHEESE PLATTER selection of artisan cheeses, crisps, quince and grapes	\$24
CRISP LAMB RIBS (can be served as a main) steamed vegetables and spiced plum sauce	\$32

Char-Grill

...served with shoestring fries, jus & salad

RIB EYE 400gm aged rib eye	\$40
SIRLOIN 350gm sirloin	\$35

Mains

12-HOUR BRAISED BEEF CHEEKS (GF) goat's milk polenta, natural jus and gremolata	\$32
PICKLED CORN-FED CHICKEN BREAST (GF) heirloom carrots and almond butter	\$28
SALMON (GF) 250gm salmon, ponzu glaze, crisp rice and broccolini	\$29
TEMPURA FLATHEAD shoestring fries and curry mayo	\$26
'CATCH OF THE DAY' SAMBAL (GF) crispy okra, roasted peanuts and shrimp	\$32
ROAST DUCK MARYLAND pickles, mustard, egg and steamed rice	\$29

Sides & Salads

SEASONAL GARDEN VEGETABLES (V, VG)	\$14
SHOESTRING FRIES WITH AIOLI	\$10
SALTED POTATO, AIOLI, SPICY SALSA (V)	\$14
BROCCOLINI, KATSUOBUSHI BUTTER, BONITO, FURIKAKE (GF)	\$16
TUNA AND TOMATO SALAD (GF)	\$17
WATERMELON AND FETA SALAD (GF)	\$14

Dessert

CHEESE PLATTER selection of artisan cheeses, crisps, quince and grapes	\$24
SPICED CHOCOLATE MOUSSE raspberry powder and chocolate crumbs	\$17
TROPICAL MESS coconut and passionfruit	\$17

» — Please Order — «
AT THE BAR

PLEASE SEE OUR BLACKBOARD FOR OUR CHEF'S DAILY SPECIALS

V = VEGETARIAN VG = VEGAN
GF = GLUTEN FREE DF = DAIRY FREE