



SHUSH BURGER BY SEAN CONNOLLY

BURGERS

our hamburgers consist of a 160g combination of brisket, chuck steak and dry aged victorian beef

all burgers are cooked medium and oozing juicy goodness

SNACKS

- oyster shush patrick - 33 (6 pieces)**
bbq sauce, pancetta bits, chives
- prawn cocktail (6 pieces)**
australian king prawns, salmon roe, blush mayo - 25
- chicken lollipops (3 pieces)**
chilli pomegranate molasses — 15
- pork belly burnt ends (gf, df)**
bbq sauce — 20
- mac & cheese croquettes**
pecorino, blush mayo— 19
- dill frickles**
beer battered pickled cucumbers, ranch dip- 16

SALADS

- caesar salad ‘modern’**
cos lettuce, white anchovies, parmesan, soft-boiled hen’s egg, pancetta crisps, chardonnay vinaigrette — 27
- chicken cobb salad**
baby gem, avocado, vine tomatoes, grilled chicken, sweet corn soft boiled eggs, pancetta bits, ranch dressing - 25

SIDES

- fries - 7**
- onion rings (v)**
chipotle mayo — 8
- charred corn ribs (v)**
parmesan, smokey paprika- 12
- wedge salad (v, gf)**
iceberg, buttermilk dressing, cherry tomatoes, parmesan — 10
- loaded fries**
cheese sauce, bacon bits, chives- 12

- shush standard**
single pattie, white onion, pickles, dijon, tomato ketchup — 15
- shush cheesy**
single pattie, double red leicester cheese, lettuce, onion jam, tomato, pickles, special sauce — 18
- shush d-lux**
single pattie, red leicester cheese, lettuce, tomato, apple wood smoked bacon, onion jam, pickles, mayo, bbq sauce — 21
- shush grand master**
sliced beef brisket, single pattie, smoked bacon, white onion, double red leicester cheese, pickles, dijon mustard, bbq sauce — 27
- shush fried chicken**
buttermilk fried chicken, house slaw, pickled jalapeños, chipotle mayo — 17
- shush grilled chicken**
grilled cajun style chicken breast, tomato, charred pineapple, baby gem lettuce, red leicester cheese, bee sting chili mayo — 19
- shush fish**
crumbed hake, smashed avocado, pickles, baby gem lettuce, red onion, tartare sauce — 17
- shush pork**
pulled pork, apple slaw, arbol chili sauce, jalapenos, smoky bbq sauce, pickled onions — 19
- shush vegan (v, vg)**
‘love bud’ plant-based burger, onion rings, pickles, tomato, field mushrooms, vegan cheddar, grain mustard mayo, tomato ketchup — 17
- shush seasonal burger**
- down under burger**
smashed beef pattie, bacon jam, lettuce, beetroot, tomato ketchup, mustard, fried egg- 21

shush special

pork cutlet - \$28

Murray Valley pork cutlet, panko crust, parmesan, caramelised apple, gravy sauce and fries

PLATED

- grilled prawns**
australian king prawns, garlic butter sauce, gremolata, charred sour dough, side salad, lemon cheek— 32
- texas roast chicken**
texas spice rub, roasted half chicken, house slaw, bbq sauce — 30
- miso glazed cod**
grilled asparagus, fennel slaw, miso, sesame dressing — 34
- rib eye steak**
250g grass fed angus beef, mix leaves, fries, béarnaise sauce — 34
- add 3pcs garlic prawns to surf n turf- 9**

PUDDINGS

- soft serve**
m &m’s or oreo crumble -6
- iced vovo dropped softee**
vanilla soft serve, lemon curd, mixed berries, coconut flakes, marshmallow - 14
- molten cake**
chocolate fondant, butter scotch, brittle, passion fruit, salted caramel ice cream - 14
- deep dish pie**
blackberry, apple, vanilla ice cream — 14
- sundae**
vanilla soft serve, cherry compote, chocolate fudge sauce – 12
- potted cheesecake**
vanilla cream cheese, stewed rhubarb, biscotti crumble- 12
- sorbet**
seasonal sorbet, berries- 8



SHUSH BURGER BY SEAN CONNOLLY

SIGNATURE COCKTAILS

tuscan bloom - 20

malfy gin rosa, white vermouth, tonic water

sunset spritz- 22

elderflower liqueur, aperol, sparkling wine,
soda water

courtyard whisper - 20

blended whisky, sambuca, apple, lemon, soda water

lavender kiss - 18

vodka, lychee liqueur, lychee, lavender, lemon

spice me up - 26

tequila, triple sec, lime, chilli

golden oldie - 18

bourbon, apricot liqueur, angostura bitter

herbal rush - 22

gold rum, sambuca, lime, cola

midnight mocha- 22

vodka, coffee liqueur, creme de cacao, espresso

MOCKTAILS

shush strawberry — 12

strawberry coulis, lime, lemonade

flagstaff sunset — 12

orange juice, pineapple juice, lime juice,
grenadine

hawaiian punch — 12

orange juice, lemonade, raspberry cordial

BEER & CIDER

moon dog lager - 13

stomping ground pale ale - 12

pirate ipa - 16

furphy orginal refreshing ale - 12

pure blonde - 11

victoria bitter - 11

asahi - 12

corona- 13

peroni nastro - 13

cascade premium light - 9

bulmers apple cider - 12

NON-ALCOHOLIC BEER

heineken 0% lager —10

WHITE WINE

t’gallant cape schanck pinot grigio, vic

12 glass/54 bottle

aquilani pinot grigio, italy

13 glass/62 bottle

alkoomi grazing collection riesling,wa

13 glass/60 bottle

821 south marlborough sauvignon blanc,nz

10 glass/45 bottle

seppelt the drives chardonnay, vic

10 glass/45 bottle

ROSÉ

la vieille ferme rosé, france

13 glass/62 bottle

RED WINE

t’gallant cape schanck pinot noir, vic

12 glass/54 bottle

fickle mistress marlborough pinot noir, nz

13 glass/60 bottle

viticoltori senesi aretini chianti, italy

14 glass/68 bottle

poggio anima sangiovese, italy

14 glass/68 bottle

hesketh coonawarra cabernet, sa

12 glass/58 bottle

seppelt the drives shiraz, vic

10 glass/45 bottle

17 tree shiraz, vic

11 glass/48 bottle

SPARKLING

moët & chandon impérial brut, france

26 glass/129 bottle

veuve clicquot, france

145 bottle

chandon brut, vic

14 glass/75 bottle

fleur de lys, vic

10 glass/45 bottle

Add a little bit of body text

Courtyard by Marriott Melbourne Flagstaff Gardens

Bank Details

ABN	96 607 536 274
Legal Entity Name	OUSIA PROPERTIES PTY LTD
Bank Name	Bank of Melbourne
Bank Country	Australia
Bank Account Name	OUSIA PROPERTIES PTY LTD
Bank SWIFT Code	SGBLAU2S
BSB	193-879
Bank Account Number	433 067 930