

L O C A L

B U R L E I G H

M E N U

**Please note your table number
before ordering at the bar**

or

Scan QR Code on your table

S H A R E S

Prawn Roll ~ 15

*Beer battered king prawn, sriracha aioli, yuzu mayo,
baby cos & pickled cucumber in a toasted brioche bun*

Arancini ~ 16 v

*House made pumpkin & feta arancini,
shaved parmesan, pesto aioli*

Buffalo Chicken Wings ~ 19

*Southern fried chicken wings, buffalo sauce &
spring onion served with dill ranch*

Cauliflower Popcorn ~ 15 v veo

*Southern fried cauliflower florets,
jerk spice, dill ranch*

Hummus ~ 16 v gfo

*Spiced pumpkin hummus, tahini labneh, marinated feta,
fresh pomegranate & dukkah with flatbread*

Calamari ~ 20

Crispy fried squid, salt & pepper, roasted garlic aioli

Burrata ~ 26 gfo

*Organic burrata, heirloom cherry tomato,
aged balsamic vinegar, basil oil and grilled sourdough.*

Shoestring Fries ~ 11 v ve gf

Shoestring fries, jerk spice, aioli

vegetarian (v) vegetarian option (vo) vegan (ve)
vegan option (veo) gluten free (gf) gluten free option (gfo)

BURGERS & CLASSICS

Fish and Chips ~ 26

Beer battered New Zealand hoki, fries, housemade tartare sauce, curry sauce & mushy peas

Chicken Schnitzel ~ 26

House made chicken schnitzel served with a leaf salad & shoestring fries

Chicken Parmy ~ 29

House made schnitzel, topped with leg ham, napoli sauce & cheese served with a leaf salad & shoestring fries

Cheeseburger ~ 25 gfo

180g Angus beef patty red cheddar cheese, caramelised onions, pickles, tomato relish & American mustard in a toasted potato bun served with shoestring fries

Chicken Burger ~ 25 gfo

Southern fried chicken breast, maple bacon, cos lettuce, tomato, local barbecue sauce & mayonnaise in a toasted potato bun served with shoestring fries & tomato sauce

Fish Burger ~ 24

Beer battered NZ hoki, housemade tartare sauce, pickles & cos lettuce in a toasted potato bun served with shoestring fries & tomato sauce

Steak Sandwich ~ 28

Wagyu sizzle steak, Swiss cheese, caramelised onions, cos lettuce, tomato, mayonnaise & local barbecue sauce in a turkish roll served with shoestring fries & tomato sauce

FROM THE GRILL

250g Rump ~ 36 gf

Black Onyx Rangers Valley MB 3+

Served with a leaf salad & shoestring fries

350g Scotch Fillet ~ 55 gf

Black Angus Riverina MB 3+

Served with a leaf salad & shoestring fries

Sauces

Mushroom (gf), peppercorn, black garlic butter (gf) 4
red wine jus (gf) 6

Sides (gf)

Leaf Salad 6
Creamy Paris Mash 8
Seasonal Greens 8

KIDS MENU

(ask about our colour-in paper)

Kids Burger 12

*Beef patty & cheese in a toasted potato
bun served with shoestring fries &
tomato sauce*

Kids Steak & chips 12

*Mini rump with shoestring fries
& tomato sauce*

Kids Fish & Chips 12

*Battered hoki with shoestring fries
& tomato sauce*

Chicken Nuggets 12

*Crumbed chicken nuggets served with
shoestring fries & tomato sauce*

Kids Chocolate Brownie 6

House made chocolate brownie with vanilla bean gelato

M A I N S

Mediterranean Salad ~ 22 *v veo gf*

*Halloumi, cherry tomatoes, cucumber, quinoa, fresh herbs,
roast capsicum, tahini yoghurt & crispy chick peas
add grilled chicken +6*

Risotto ~ 23 *gf v veo*

*Spiced pumpkin, spinach,
marinated feta, lemon & toasted pine nuts*

Lamb Pappardelle ~ 28

*Shoulder of lamb, tomato & red wine ragu,
heirloom tomatoes, fresh herbs & shaved parmesan*

Seafood Linguine ~ 34

*Swimmer crab & king prawn linguine, chilli, garlic,
cherry tomato, pangrattato, white wine, capers*

John Dory ~ 34 *gf*

*Pan fried John Dory, blue swimmer crab, brown butter capers,
cauliflower puree, broccolini, asparagus & crispy kale*

D E S S E R T

Chocolate Brownie 14 *gf*

House made chocolate brownie with vanilla bean gelato

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COCKTAILS

CLASSICS

Margaritas

Classic ~ 21

Infused Chilli ~ 22

1800 Coconut ~ 24

Amaretto Sour ~ 23

Disaronno, Orgeat, Lemon, Bitters

Espresso Martini ~ 20

Vodka, Coffee Liqueur,

Fresh Espresso, Sugar Syrup

Aperol Spritz ~ 19

Aperol, Prosecco, Soda, Orange

Negroni ~ 21

Gin, Campari, Sweet Vermouth

Long Island Iced Tea ~ 24

Vodka, Gin, Rum, Triple Sec,

Tequila, Lemon, Coke

Cosmopolitan ~ 21

Lemon Vodka, Triple Sec,

Cranberry, Lime

SIGNATURES

Local Anaesthetic ~ 25

Vodka, Gin, Rum, Triple Sec,

Chambord, Lemon, Lime, Lemonade

Peanut Butter Old Fashioned ~ 22

Sheepdog Peanut Butter Whiskey,

Makers Mark, White Creme de

Cacao, Chocolate Bitters

Valley Girl ~ 21

Gin, Elderflower Liqueur, Lychee,

Pomegranate, Lime

Localada ~ 21

Infused Vanilla Rum,

Coconut Creme, Pineapple

Ink Gin Sour ~ 23

Husk Ink Gin, Muscat Grape

Liqueur, Lavender, Lemon

Passionfruit Caprioska ~ 22

Vodka, Passionfruit,

Coconut Creme, Lime

F I Z Z

NV Mojo ~ Prosecco ~ South Australia 11 ~ 50

2022 Whistler ~ Frizzante ~ Barossa 12 ~ 55

NV Clover Hill ~ Sparkling ~ Tasmania 16 ~ 75

NV Veuve Clicquot ~ Champagne ~ France 180

W H I T E

2022 Ravensworth ~ Riesling ~ Canberra District 15 ~ 70

2022 Cloud St ~ Pinot Grigio ~ Victoria 11 ~ 50

2022 Mada Pinot Gris ~ (Skin Contact) ~ Canberra District 15 ~ 70

2021 Tai Tira ~ Sauv Blanc ~ Marlborough, NZ 12 ~ 55

2023 Margan ~ Chardonnay ~ Hunter Valley 14 ~ 65

T I N T E D & C H I L L E D

- 2022 Nick Spencer x Local ~ Rosé ~ *Canberra Region* 12 ~ 55
- 2023 Golden Child “Party Juice” ~ Chilled Red ~ *Adelaide Hills* 13 ~ 60
- 2023 Chateau D'Esclans “Whispering Angel” ~ Rosé ~ *Provence, FRA* 95

R E D S

- 2021 Holm Oak ~ Pinot Noir ~ *Tamar Valley, TAS* 14 ~ 65
- 2023 Giant Steps ~ Pinot Noir ~ *Yarra Valley* 21 ~ 100
- 2023 Kalleske “Clarrys” ~ GSM ~ *Barossa* 13 ~ 60
- 2020 Gaelic Cemetery “Celtic Farm” ~ Shiraz Blend ~ *Clare Valley* 11 ~ 50
- 2022 MollyDooker “Boxer” ~ Shiraz ~ *McLaren Vale* 16 ~ 80
- 2022 Teusner ‘The Gentleman’ ~ Cabernet Sauv ~ *Barossa* 15 ~ 70

C E L L A R

- NV Ruinart Blanc de Blanc ~ Champagne ~ *France* 220
- 2022 Leeuwin “Prelude” ~ Chardonnay ~ *Margaret River* 125
- 2022 Nanny Goat “Vineyard” ~ Pinot Noir ~ *Otago, NZ* 135
- 2016 Two Hands “Bella's Garden” ~ Shiraz ~ *Barossa* 205

L A T E N I G H T

M E N U

Hummus ~ 18 *ve*

*Spiced pumpkin hummus, tahini labneh, marinated feta,
fresh pomegranate & dukkah with flatbread*

Shoestring Fries ~ 12 *gf v veo*

Served with jerk spice & aioli

Chicken Wings ~ 20

Buffalo Sauce, Dill ranch

Mediterranean Salad ~ 22 *v veo gf*

*Halloumi, cherry tomatoes, cucumber, quinoa, fresh herbs,
roast capsicum, tahini yoghurt & crispy chick peas*

add grilled chicken +6

Chicken Schnitzel ~ 27

*House-made schnitzel served with a leaf salad,
shoestring fries & your choice of diane,
mushroom or pepper sauce*

Chicken Burger ~ 26

*Southern fried chicken breast, maple bacon, cos lettuce,
tomato, local barbecue sauce & aioli in a toasted potato bun
served with shoestring fries & tomato sauce*

FROM 9PM - LATE FRIDAY TO SATURDAY

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