



BOURKE & WARD
RESTAURANT | BAR



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BREAKFAST, LUNCH, DINNER & COCKTAILS

To 11:30am

Breakfast

Oreo French Toast (V) Chocolate bagel, mascarpone cream, caramelised banana, chocolate sauce, berries	26	Slow Cooked Porridge (V) With your choice of milk topped with apple & rhubarb confit, almond flakes & honey	17.5
Baked Fagioli Eggs (V) Baked eggs with broad beans, peperonata in a napolitana sauce topped with grated grana padano and parsley Add : Bacon	25 5.5	Granola Bowl (Vegan) (DF) Coconut yoghurt, Granola, Currants, Banana & drizzled with Canadian Maple Syrup	16
Folded Omelette (V) Three eggs omelette with spinach, cherry tomato, zucchini, swiss cheese served with housemade Focaccia. Add : Ham	23 5.5	B&W Breakfast Bagel Crispy Bacon, two fried eggs, swiss cheese, tomato relish & smashed avocado on a Cinnamon bagel.	16
Chilli Nduja Eggs Scrambled eggs with nduja, broccolini, cherry tomato, fried shallots , basil salsa & a side of toast. Add : Bacon	21 5.5	Sausage & Egg Muffin Pork sausage patty, fried eggs, caramelised onion, spinach & hashbrown on a English muffin with your choice of sauce; BBQ, Tomato, Aioli, Jalapeno Relish <u>or</u> Chipotle Aioli	17
Sweet Potato & Cabbage Fritters (V,GF) Fritters, smashed peas on a bed of tzatziki, poached eggs & topped with black sesame Add : Bacon <u>or</u> Smoked Salmon	22 5.5	B&W Bacon & Egg Roll Crispy Bacon, Fried eggs, rocket, cheddar cheese, served in a House-made roll with your choice of sauce; BBQ, Tomato, Aioli, Jalapeno Relish <u>or</u> Chipotle Aioli	15
Egg Benedict (V) English muffin, tomato relish, poached eggs, sautéed kale , nduja hollandaise Add: Bacon or Smoked Salmon	22	Eggs Your Way Fried, Poached or Scrambled eggs Served with your choice of toast.	16
Avocado stack (V) Smashed avocado served on pane di casa, topped radish, feta, cherry tomato, finished with pomegranate malasses & macadamia dulkah Add : Bacon <u>or</u> Poached eggs	21 5.5	Toast - Housemade Wholemeal PaneDiCasa, - Housemade Focaccia - Gluten free Bread, - Croissant	6.5
Breakfast Wrap (V) Scrambled eggs with sautéed mushroom, avocado, spinach, halloumi & chipotle aioli. Add : Bacon	15 5.5	Sides Crispy Bacon, Sautéed mushrooms, Baby spinach, Smashed Pea Butterfly Avocado Smoked Ham, Smoked Salmon, Grilled Halloumi, Baked Beans Peperonata, Hashbrown <u>or</u> Extra egg	5.5

House-Made Patisseries

‘Artisanal cakes baked with love’

see our display for our seasonal housemade patisseries to satisfy your sweet cravings

‘We use 100% Organic Free Range Eggs’

From 11:30am

Lunch

Appetiser

Housemade Focaccia (V) Smoked Cured Herb Butter/ EVOO & Aged Balsamic	9	Guanciale & Pear Salad Radicchio / Crispy Guanciale / Pear / Blue Cheese / Walnut / Balsamic Glaze / Parsley Ranch Sauce	27
Burrata (V) Warm Tomato Veloute / Dehydrated Olive / Fried Basil	26	Lamb Salad Warm Pulled Lamb / Pearl Couscous / Chargrill Broccolini / Cherry Tomatoes / Currants / Grilled Haloumi / Tzatziki Dressing	30
Peperonata (V) Red & Yellow Capsicum / Spanish Onion / Potatoes / Parsley / Grilled Focaccia	17	Seared Tuna Salad Quinoa / Seared Tuna / Kale / Red & Yellow Capsicum / Potatoes / Feta / Pistacchio Cream	31
Calamaretti Fritti Loligo Squid / Sundried Tomato / Lime Paprika Salt / Calabrian Chilli / Basil	22	Cesar Salad Cos Lettuce / Bacon / Poached Eggs / Parmesan / Anchovy / Ceasar Dressing Add: Chicken Schnitzel	22 27
Arancini Balls (V) Tomato / Basil / Smoked Scarmoza	17	Smoked Salmon	27
Beef Meat Balls Napolitana Sauce / Gorgonzola	18	Ranch Salad Grilled Chicken / Coleslaw / Cos Lettuce / Cherry Tomatoes / Avocado / Cranberries / Crackers / Ranch Dressing	26
Duo of Dips (V) Two Seasonal Housemade Dips / Housemade Pinsa Crackers	18	Burrata Salad (V) Burrata / Tomato / Spinach / Dehydrated Olive / Aged Balsamic EVOO / House-Made Crackers	27 29
Antipasto Board Arancini / Salumi / Cheese / Fruit Olive / Housemade Crackers	38	Sweet Potato & Cabage Fritter (V,GF) Fritters / Smashed Peas / Tzatziki Sauce / Poached Eggs / Black Sesame Add: Bacon or Smoked Salmon	23 28
Sandwiches & Gourmet Wraps			
Chicken Schnitzel House-Made Focaccia Chicken Schntizel / Tomato / Swiss Cheese / Rocket / Pesto Aioli / Served with Shoestring Fries <u>or</u> Salad	19.5		
Mortadella House-Made Focaccia Mortadella/ Mix leafs lettuce / Caramelised Onion / Brie / Walnut /Aioli / Served with Shoestring Fries <u>or</u> Salad	19.5		
Veggie House-Made Focaccia (V) Buffalo Mozzarella / Tomato / Spinach / Caramelised Balsamic / Pesto / Served with Shoestring Fries <u>or</u> Salad	19.5		
Grilled Chicken Wrap Grilled Chicken Breast / Mixed Leaf / Swiss Cheese / Tomato / Chipotle Aioli / Served with Shoestring Fries <u>or</u> Salad	19		
Veggie Gourmet Wrap (V) Chargrill Broccolini / Peperonata / Haloumi / Spinach / Tzatziki / Served with Shoestring Fries <u>or</u> Salad	19		

Salad

Main

Fish of the Day	Market / Price
Meat of the Day	Market / Price

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House-Made Pasta

Bianco Lamb Ragù 12-Hour Cooked Braised Lamb Shoulder / Carrot / Celery / Onion / Grana Padano / Parsley / Fusilli Pasta	29	Gluten-Free Pasta Available - \$5 Extra	Con Polpettè Beef Meatballs / Napolitana Sauce / Parmesan / Peas / Parsley / Spaghetti	29
Gamberi Aglio e olio Prawns / Calamari / Cherry Tomato / Lemon/ Zucchini / Basil Salsa / Pangrattato / Squid Ink Linguine Pasta	32		Baked Quattro Formaggi Pasta (V) Gorgonzola / Taleggio / Fior di Latte / Grana Padano / Monray Sauce/ Pangrattato / Zitti Pasta	29
Amatriciana Pasta (V) Napolitana Sauce / Spanish Onion / House-Cured Guanciale / Olives / Grana Padano / Chive / Casarecce Pasta	26		Fagioli Pasta (V) Broad Beans / Red & Yellow Capsicum / Spanish Onion / Potatoes / Broccolini-Light Tomato Broth / Conchiglie Pasta	26
			Beef & Nduja Lasagna Bolognese / Nduja / Bechamel Sauce / House-Made Lasagna	32

Pinsa Romana Roman-style pizza

Made with Six-Types of High Protein Flour | 72 Hour Proof | Light & Crisp

White Base	- Housemade Gluten Free Bases Available - \$5 Extra
Prosciutto Rustica Prosciutto / Fior di Late / Burrata / Rocket / Dehydrated Olives / Basil Salsa	32
Deliziosa Tuna / Pea Cream / Feta / Chilli / Radicchio	29.5
Gamberi King Prawns / Cherry Tomato / Fior di Latte / Pitted Olives / Calabrese Chilli / Basil Salsa	29
Quattro Formaggi (V) Fior di Latte / Grana Padano / Taleggio / Gorgonzola / Pistacchio Cream	27
Salsiccia Pork & Fennel Sausage / Mushroom / Fior di Latte / Grana Padano / Truffle Honey	29
Red Base	
Margarita (V) San Marzano Tomato / Fior di Latte / Buffala Mozzarella / Fried basil	25
Ortolana (V) San Marzano Tomato / Fior di Latte / Capsicum / Onion / Potatoes / Grilled Zucchini / Parsley	29
Calabrese San Marzano Tomato / Sopressa Salami /Fior di Latte / Nduja Oil / Mozzarella di Bufala	29
Funghi & Smoked Ham San Marzano Tomato / Mushroom / Smoked Ham / Fior di Latte / Dehydrated Olives	28
Piemontese San Marzano Tomato / Fior di Latte / Grana Padano / Prosciutto / Rocket / Grana Padano / Truffle Honey	29



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“Eat well, laugh often, love abundantly” La Dolce Vita

Evening Menu

from 4:30pm



Happy Hour
MONDAY-FRIDAY 4-6pm

Appetiser

Calamaretti Fritti	22	Beef Meat Balls	18
Loligo squid / Sundried Tomato / Lime Paprika Salt / Calabrian Chilli / Basil		Napolitana Sauce / Gorgonzola	
Arancini Balls (V)	17	Peperonata (V)	17
Tomato / Basil / Smoked Scarmoza		Red & Yellow Capsicum / Spanish Onion / Potatoes / Parsley	
Popcorn Chicken Bites	16	Duo of Dips (V)	18
Lime / Paprika / Salt / Aioli on Side		Two Seasonal Housemade Dips / Housemade Pinsa Crackers	
Truffle & Parmesan (V)	12	Antipasto Board-	38
Grated Grana Padano / Truffle		Arancini / Salumi / Cheese / Fruit Olives / Housemade Crackers	
Warm Mediterranean Olives (V)	10		

House-Made Pasta

Beef & Nduja Lasagna	32	Baked Quattro Formaggi Pasta (V)	29
Bolognese / Nduja / Bechamel sauce / House-Made lasagna		Gorgonzola / Taleggio / Fior di Latte / Grana Padano / Monray Sauce / Pangrattato / Zitti Pasta	

Salad

Guanciale & Pear Salad	27	Burrata Salad (V)	29
Radicchio / Crispy Guanciale / Pear / Blue Cheese / Walnut / Balsamic Glaze / Parsley Ranch Sauce		Burrata / Tomato / Spinach / Dehydrated / Olive / Crackers / Aged Balsamic / EVOO House-Made Pinsa Crackers	

Pinsa Romana

Roman-style pizza

Made with Six-Types of High Protein Flour | 72 Hour Proof | Light & Crisp

White Base

- Housemade Gluten Free Bases Available - \$5 Extra

Garlic Pizza (V)	19
Confit Garlic / Fior di Late / Parsley	
Prosciutto Rustica	32
Prosciutto / Fior di Late / Burrata / Rocket / Dehydrated Olives / Basil Salsa	
Deliziosa	29.5
Pea Cream / Tuna / Feta / Chilli / Radicchio	
Gamberi	29
King Prawns / Cherry Tomato / Fior di Latte / Pitted Olives / Calabrese Chilli / Basil Salsa	
Quattro Formaggi (V)	27
Fior di Latte / Grana Padano / Taleggio / Gorgonzola / Pistacchio Cream	
Salsiccia	29
Pork & Fennel Sausage / Mushroom / Fior di Latte / Grana Padano / Truffle Honey	

Red Base

Margarita (V)	25
San Marzano Tomato / Fior di Latte / Buffalo Mozzarella / Fried basil	
Ortolana (V)	29
San Marzano Tomato / Fior di Latte / Capsicum / Onion / Potatoes / Grilled Zucchini / Parsley	
Calabrese	29
San Marzano Tomato / Sopressa Salami / Fior di Late / Nduja Oil / Mozzarella di Bufala	
Fungghi & Smoked Ham	28
San Marzano Tomato / Mushroom / Smoked Ham / Fior di Latte / Dehydrated Olives	
Piemontese	29
San Marzano Tomato / Fior di Latte / Grana Padano / Prosciutto / Rocket / Grana Padano / Truffle Honey	