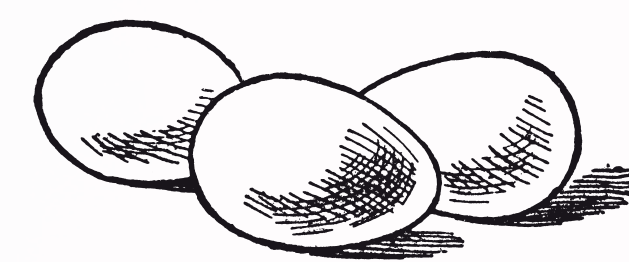


BREAKFAST



Raisin Toast

\$ 7.00

Soft raisin bread toasted (vg)

Banana Bread

\$ 9.00

Toasted (vg/gfo)

Acai Bowl

\$ 19.00

With fresh seasonal fruit & granola (v/gf)

Avo on Turkish

\$ 19.00

Smashed avocado, Persian feta on turkish bread with lemon myrtle & hazelnut dukkah (vg/gfo)

Mushrooms on Turkish

\$ 20.00

Sautéed mushrooms on turkish bread with onion puree and lemon myrtle & hazelnut dukkah (vg)

Burleigh Breaky Burger

\$ 17.00

Brioche bun with bacon, egg, hash brown, tomato relish, spinach, cheese & aioli

Burleigh Veg Burger

\$ 17.00

Brioche bun with halloumi, egg, avocado, tomato relish, spinach, cheese & aioli (vg)

Breakfast Hash

\$ 23.00

Potato, halloumi, spinach, capsicum, kale, onion, aioli & poached eggs. (vg/gf)

Add Chorizo

\$ 6.00

Big Burleigh Breaky

\$ 28.00

Bacon, pork sausage, roasted tomato, thyme, roasted mushrooms, hash brown, baked beans, tomato relish & eggs your way on toast

Big Veg Breaky

\$ 28.00

Halloumi, roasted tomato, thyme, roasted mushrooms, hash browns, avocado, baked beans, tomato relish & eggs your way on toast (vg)

Beach Shack Stack

\$ 23.00

Turkish bread with avocado, roasted tomato, bacon, hash brown & poached eggs topped with spinach & mustard aioli.

Go vegetarian & replace bacon with halloumi (vg)

Eggs Benedict

\$ 18.00

On turkish bread with spinach (vg)

Add Bacon \$ 6.00

Add Salmon \$ 7.00

Chilli Chorizo Eggs

\$ 20.00

Scrambled eggs with Spanish chorizo, crispy shallots, chilli, served with tortillas

Eggs your Way

\$ 15.00

Poached, fried or scrambled eggs served on toast with tomato relish (vg)

Sides

Egg

\$3.00

Hash Brown

\$3.00

Hollandaise Sauce

\$3.00

Sautéed mushrooms

\$6.00

Sautéed spinach

\$4.00

Roasted tomato

\$3.00

Smashed Avocado

\$6.00

Bacon

\$6.00

Chorizo

\$6.00

Halloumi

\$6.00

Pork Sausage

\$6.00

Smoked Salmon

\$7.00

Gluten Free Bread

\$4.00

White/Wholemeal Toast (2)

\$4.00

Turkish Bread

\$4.00

LITTLE NIPPERS

Mini Burleigh Breaky

\$ 15.00

Bacon, hash brown, fried egg & toast

Mini Veg Breaky

\$ 15.00

Halloumi, hash brown, fried egg & toast (vg)

Avocado on Toast (vg)

\$ 12.00

Pancakes

\$ 12.00

With vanilla ice cream & maple syrup

(v) = Vegan

(gf) = Gluten-Free

(vg) = Vegetarian

(gfo) = Gluten-Free Optional



TEA

\$ 5.50

We are proud to serve exceptionally produced teas & tisanes from our favourite tea company, Tallebudgera Tea

Burleigh Breakfast

A blend of organic OPI tea from Assam, Sri Lanka & Kenya

Tallebudgera Grey

Organic OPI Assam black tea with orange peel, blue mellow flowers, calendula & natural bergamot flavours

Peachy Green

Chinese green sencha with dried peach pieces, calendula, natural peach & vanilla flavours

Gunpowder Green

Chinese green tea that has been rolled into pellets to reference gunpowder. It is earthy & bold with all the benefits of green tea

Organic Peppermint

An energising organic peppermint tisane

Grandma's Berry Ice Coconut

A berry coconut tisane blended with coconut, blueberries, strawberries, elderberries, apple pieces, liquorice root, hibiscus, blue mallow flowers & natural flavours

Ginger Winner

A winning blend of organic ginger, lemongrass, hibiscus & calendula petals

Lemon Ginger Kick

A warming blend of organic ginger root, lemongrass, lemon peel, licorice root & dried chilli

FRESH JUICE \$ 9.50

Burleigh Passion

Refreshing blend of watermelon, passionfruit & strawberry

Burleigh Detox

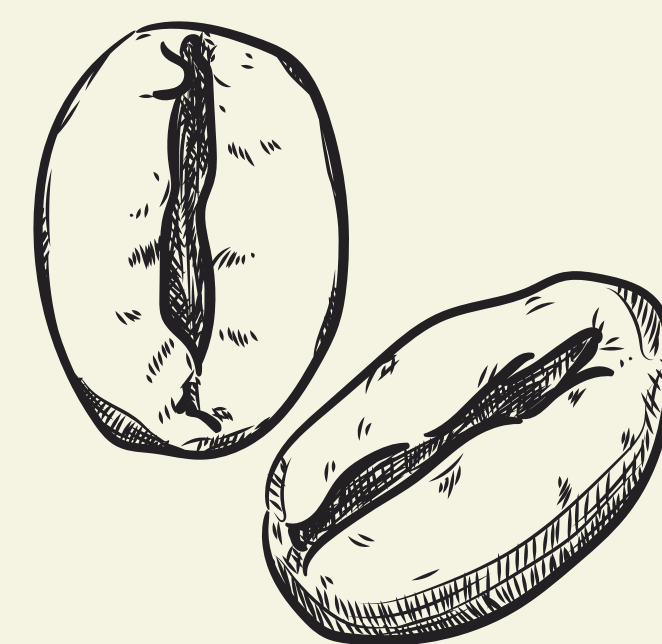
Be kind to your liver with beetroot, apple, celery & ginger

Burleigh Zinger

A great way to get your vitamins with orange, carrot & ginger



COFFEE



We are proud to serve deliciously brewed coffee from Merlo Coffee Roasters

| | | | |
|-------------------|---------------|----------------------|---------------|
| Flat White | \$5.20 | Babycino | \$3.00 |
| Long Black | \$5.00 | Piccolo | \$4.70 |
| Cappucino | \$5.20 | Macchiato | \$4.70 |
| Espresso | \$4.70 | Dirty Chai | \$6.20 |
| Latte | \$5.30 | Chai Latte | \$5.90 |
| Mocha | \$6.00 | Hot Chocolate | \$5.90 |

ICED COFFEE

| | |
|------------------------|---------------|
| Iced Coffee | \$7.20 |
| Iced Latte | \$6.00 |
| Iced Long Black | \$5.00 |
| Iced Mocha | \$7.70 |
| Iced Chai | \$7.20 |
| Iced Chocolate | \$7.20 |

SHAKES

\$ 8.00



Chocolate
Caramel
Vanilla
Strawberry
Banana

EXTRAS

| | |
|-------------------------|----------------|
| Mug | \$ 1.00 |
| Extra Shot | \$ 1.00 |
| Decaf | \$ 1.00 |
| Alternative Milk | \$ 1.00 |

| | |
|---------------|----------------|
| Syrups | \$ 1.00 |
| Soy | |
| Almond | |
| Coconut | |
| Lactose Free | |
| Caramel | |
| Vanilla | |
| Hazelnut | |



MENU LUNCH & DINNER

Starters

| | |
|--|------|
| Garlic Pizza Bread V VO (8) | \$16 |
| Mozzarella & confit garlic | |
| Haloumi Bruschetta V (4) | \$19 |
| With tomato, avocado, pesto & balsamic glaze | |
| Buffalo or BBQ Wings GF 500g \$18 1Kg \$30 | |
| With ranch dressing | |
| Peking Duck Spring Rolls (4) | \$20 |
| With hoisin sauce | |
| Fresh Oysters (6) \$27 (12) \$47 | |
| Kilpatrick Oysters GF (6) \$30 (12) \$51 | |
| Salt & Pepper Squid | \$18 |
| With aioli | |
| Sticky Pork Belly Bites | \$18 |
| With tamarind caramel sauce | |
| Chips with aioli GF V VO | \$12 |
| Sweet Potato Fries GF V VO | \$15 |
| With aioli | |
| Honey & Herb Grilled Haloumi V GF (5) | \$18 |

Woodfired Pizzas

| | |
|--|------|
| Margherita V VO | \$23 |
| Tomato base, mozzarella, fior di latte cheese, vine tomato, basil & sea salt. | |
| Mushroom V VO | \$26 |
| Tomato base, mozzarella, mushrooms, onion jam, goat's cheese & truffle oil. | |
| Vegorama V VO | \$25 |
| Tomato base, mozzarella, mushrooms, olives, roast capsicum, red onion, baby spinach, broccoli & parmesan cheese. | |
| Hawaiian | \$24 |
| Tomato base, mozzarella, double smoked ham & pineapple. | |
| Pepperoni | \$27 |
| Tomato base, mozzarella & pepperoni. | |
| Meatlovers | \$28 |
| Tomato base, mozzarella, chorizo, smoked ham, pork & fennel sausage & pepperoni. | |
| Seafood | \$30 |
| Tomato base, mozzarella, king prawns, scallops, calamari, mussels, clams, baby octopus, roasted capsicum, spring onions, & garlic lemon infused olive oil. | |
| Barbeque Chicken | \$27 |
| Barbeque base, mozzarella, chicken, bacon and red onion. | |

Substitute for Vegan cheese or GF Base

From The Grill

| | |
|---|------|
| Grain Fed Rump 300g | \$39 |
| Scotch Fillet 300g | \$49 |
| Eye Fillet 200g | \$47 |
| Pork Cutlet 300g | \$35 |
| All with butter roasted potatoes & seasonal garlic vegetables or chips & garden salad | |
| Add sautéed prawns in garlic cream | \$12 |
| Choice of sauce (All GF) | |
| Gravy, Pepper, Mushroom, Red Wine Jus, Bearnaise | |

Burgers

| | |
|--|------|
| Served with a seeded brioche bun and a side of chips | |
| Burleigh Cheeseburger | \$26 |
| Beef pattie, cheese, vine tomato, green oak lettuce, pickles, onion jam and burger sauce. | |
| Fried Chicken Burger | \$26 |
| Crispy fried chicken fillet, bacon, cheese, slaw & chipotle mayonnaise. | |
| Veggie Burger V VO | \$25 |
| Plant based pattie, cheese, vine tomato, green oak lettuce, pickles, onion jam and burger sauce. | |
| VG OP – change to vegan cheese, aioli & GF/vegan bun | |
| Haloumi Burger V | \$25 |
| Grilled haloumi, butter roasted field mushroom, vine tomato, green oak lettuce, tomato relish and avocado. | |
| Substitute for Gluten F Gluten Free / Vegan Burger Bun | \$3 |

Favourites

| | |
|---|------|
| Slow Cooked BBQ Pork Ribs 500g GF | \$39 |
| With chips & garden salad. | |
| Crumbed Chicken Schnitzel | \$26 |
| With chips, garden salad & a choice of gravy, pepper, mushroom sauce or red wine jus. | |
| Chicken Parmigiana | \$29 |
| With shaved ham, mozzarella cheese, tomato sauce, chips & garden salad. | |
| Thai Style Barramundi Curry GF | \$32 |
| Green coconut curry with a tender barramundi fillet & Asian greens, served with rice & topped with fried onions and bean sprouts. | |
| Indian Style Butter Chickpeas & Vegetables GF V | \$28 |
| Spiced coconut chickpea and vegetable curry served with rice. | |
| Truffle & Ricotta Ravioli V | \$29 |
| In a creamy garlic, mushroom & truffle sauce with baby spinach, pine nuts & parmesan cheese. | |
| Chilli Scallop & Prawn Linguini | \$37 |
| Tossed in a blend of garlic, fresh chilli, white wine, lemon juice & butter, topped | |

Seafood Corner

| | |
|---|------|
| Battered King Prawns | \$30 |
| With chips, garden salad, fresh lemon tartare sauce. | |
| Seafood Basket | \$30 |
| Battered fish and king prawns, salt & pepper squid, crumbed scallops, chips, garden salad, fresh lemon and tartare sauce. | |
| Fish and Chips | \$26 |
| Beer battered flathead chips, garden salad, fresh lemon & tartare sauce. | |
| Roasted Atlantic Salmon GF | \$37 |
| With butter roasted potatoes & garlic seasonal vegetables OR chips & garden salad. | |
| Grilled Barra GF | \$33 |
| With chips, garden salad, fresh lemon & tartare sauce. | |
| Fish of the Day - See Specials Board GF | \$42 |
| With butter roasted potatoes & garlic seasonal vegetables OR chips | |

Salads

| | |
|--|------|
| Asian Pork Belly Salad | \$27 |
| Mixed green leaves, cherry tomato, carrot, fresh mint, coriander, shallots, with an Asian style dressing, topped with crispy fried pork belly bites, fried onions, roast peanuts & black sesame seeds, drizzled with tamarind caramel sauce. | |
| Thai Beef or Chicken Salad GF | \$27 |
| Mixed green leaves, cherry tomato, carrot, cucumber, rice noodles, bean sprouts, peanuts, fresh mint, coriander & shallots, with a chilli lemongrass dressing & topped with your choice of grilled beef slices OR chicken tenders. | |
| Caesar Salad | \$22 |
| Cos lettuce, bacon, shaved parmesan, croutons and caesar dressing topped with a poached egg. | |
| Mushroom Bowl GF V | \$28 |
| Wild rice, quinoa, pepitas, almonds, portobello mushrooms, sesame tofu, raw beetroot, cucumber, basil, fried onions, sunflower seeds, fried kale & a roasted sesame ginger dressing. | |
| Buffalo Chicken Bowl GF | \$28 |
| Green lentils, mixed green leaves, cherry tomato, pickles, coriander, bacon & buffalo chicken tenders with ranch dressing. | |
| Add Salmon GF , chicken GF or squid | \$8 |
| Haloumi V or avocado V | \$7 |

Sides/Extras

| | |
|---|-----|
| Garden Salad V GF | \$9 |
| Seasonal Vegetables V GF | \$7 |
| Butter Roasted Potatoes V GF | \$7 |
| Sauces (All GF) | \$5 |
| Gravy, Pepper, Mushroom, Red Wine Jus, Bearnaise | |

Little Nippers

| | |
|--|------|
| All Nipper Meals come with either a Paddle Pop or small scoop of Ben & Jerry's | |
| Pizza | \$15 |
| Choice of ham & cheese, pepperoni or Margherita V with chips. | |
| Pasta V | \$15 |
| Linguini, napoli sauce & cheese. | |
| Fish | \$15 |
| Battered fish pieces & chips. | |
| Cheeseburger | \$15 |
| Beef pattie, cheese & tomato sauce on a bun with chips. | |
| Chicken Nuggets | \$15 |
| With chips. | |

Desserts



| | |
|------------------------------------|--------|
| Mississippi Mud | \$10.5 |
| Warm Apple Pie | \$10.5 |
| Blueberry Baked Cheesecake | \$10.5 |
| Citrus Tart GF | \$10.5 |

V – Vegetarian, V – Vegan VO Vegan Option, GF – Naturally free from gluten, but, not suitable for coeliac
NOTE: 15% Surcharge on Public Holidays



Wine

Sparkling Wine

| | 150ml | 250ml | Bottle |
|--|-------|-------|--------|
| Woodbrook Farm Brut Cuvée 200ml , Australia | | | \$10.5 |
| Pale gold with lively bubbles. Yeast and stone fruit aromas precede a luscious, apple, pear and strawberry fruit filled palate and a finish that leaves you wanting another sip. | | | |
| La Gioiosa Prosecco NV 200ml , Veneto IT | | | \$15.5 |
| Dry, fresh and flavoursome sensation on the palate is followed by a fruity and harmonious after taste. | | | |
| Yves Premium Cuvée , Yarra Valley VIC | \$10 | | \$44 |
| A truly exceptional expression of chardonnay. Pale yellow with fine bubbles and persistent mousse. Delicate and floral, with a creamy mid-palate and a lingering, zippy finish. | | | |
| IL Fiore Prosecco DOC  , Veneto IT | | | \$44 |
| Aromas of mountain flowers, hints of ripe, golden apple. Dry, soft and flavoursome, fruity, harmonious finish. | | | |
| The Lane Lois Blanc de Blancs , Adelaide Hills SA | | | \$47 |
| A refreshing sparkling from the Adelaide Hills, she'll delight your senses with subtle citrus, wild flower and crunchy apple balanced by a fine bead and crisp acidity. | | | |
| Josef Chromy Sparkling Cuvée NV , Relbia TAS | | | \$65 |
| Crisp Granny Smith apple and citrus. A fresh, lively palate of green apple and lemon with hints of toasted biscuit. | | | |
| Piper-Heidsieck Cuvée Brut NV  , Reims FR | | | \$120 |
| A structured, full-bodied and franc wine. A juicy, fleshy pear and golden grape texture. The finish narrows to citrus and grapefruit flavours. A wine with great fruit, a good mouthfeel and a harmonious balance. | | | |

White Wine

| | 150ml | 250ml | Bottle |
|---|--------|--------|--------|
| Fiore White Moscato , South East Australia | \$10 | \$14 | \$39 |
| Refreshingly spritzy, exotic aromas of rose, sweet spice, lychee and grapes. Low alcohol, hint of sweetness. | | | |
| Robert Oatley Signature Riesling , Great Southern WA | | \$46 | |
| Reflecting an outstanding vintage in Western Australia's leading riesling region, this is a softly textured, crisp, dry, lemon-lime fruited wine with a fine line of acidity. | | | |
| Pikes Traditionale Riesling , Eden Valley SA | \$14 | \$19 | \$55 |
| Crisp acid driven wine, plenty of fresh lime and other citrus flavours. More delicate than recent years, the balance of palate weight, acid and barely-there sweetness creates a seamless and lengthy finish. | | | |
| Santi Pinot Grigio  , Valdadige DOC IT | \$11.5 | \$16 | \$46 |
| Pear, apricot and white flowers, ripe and round, savoury notes in this classic, dry wine from Italy. | | | |
| Gemtree Fiano  , McLaren Vale SA | | | \$52 |
| Lively and fragrant with delightful white blossom aromas and hints of honey. | | | |
| Josef Chromy Pinot Gris , Tasmania | | | \$59 |
| Ripe juicy pear and white peach fruit aromas, overlay hints of cinnamon and rockmelon. | | | |
| Philip Shaw | | | |
| The Gardener' Pinot Gris , Orange NSW | \$13 | \$17 | \$49 |
| Fresh and vibrant. It is light straw yellow in colour with a vibrant bouquet and alluring palate. Orange blossom, juicy nashi pear and fresh citrus line. It is an expressive, bright wine with finely textured palate. | | | |
| Giesen Estate Sauvignon Blanc , Marlborough NZ | \$11.5 | \$15.5 | \$46 |
| Crisp and refreshing, expect vibrant tropical and citrus flavours and freshly cut herbs from this generous Marlborough Sauvignon Blanc. | | | |
| Pocketwatch | | | |
| Sauvignon Blanc , Central Ranges NSW | \$10 | \$14 | \$40 |
| Zesty tropical fruits and just a hint of grassy, herbal notes, this wine has a lovely mouthfeel and terrific length of flavour. | | | |
| Robert Oatley Signature | | | |
| Sauvignon Blanc Semillon , Margaret River WA | \$11.5 | \$15.5 | \$46 |
| Juicy, fresh fruit salad flavours are backed by crisp citrus notes in the lively dry white blend of Sauvignon Blanc and Semillon. | | | |
| The Lane Sauvignon Blanc , Adelaide Hills SA | | | \$47 |
| Aromas of kaffir lime, gooseberry and lemon thyme with a clean, crisp and fresh palate of finger lime, lemongrass and hints of guava and passion fruit for a textural, mineral finish. | | | |
| Pocketwatch Chardonnay , Central Ranges NSW | \$10 | \$14 | \$40 |
| Lovely pineapple and fresh fig flavours, creamy, spicy oak with a touch of vanilla and a long, textured finish. | | | |
| Ad Hoc Hen & Chicken | | | |
| Chardonnay , Pemberton WA | \$13 | \$17 | \$49 |
| Hints of vanilla on the nose and crisp acidity. Careful oak treatment resulting in a wine of depth and balance. | | | |
| Finisterre Chardonnay , Margaret River WA | \$15 | \$19 | \$57 |
| Complex and restrained. Roasted nuts and nougat. Underlying citrus blossom. Ample texture. Long fine acidity. | | | |
| Philip Shaw No.11 Chardonnay , Orange NSW | | | \$69 |
| It is bright and alluring on the nose, with hints of citrus, cashew and subtle oak. | | | |

Rosé

| | 150ml | 250ml | Bottle |
|---|-------|-------|--------|
| Luna Rosa Rosado 187ml , Central Ranges NSW | | | \$10 |
| Fresh and fragrant, ripe strawberry, delicate orange peel. Berries, cherries and rhubarb, soft clove spice. Light alcohol, textural, crisp finish, hint of sweetness. | | | |
| Wildflower Rosé , Western Australia | \$10 | \$14 | \$40 |
| A dry and thirst-quenching Rosé with a delicate and refreshing aroma of red fruits. Best served chilled and enjoyed immediately. | | | |
| Mirabeau Classic Rosé , Cotes de Provence FR | \$13 | \$17 | \$51 |
| Intense red berry aromas with concentrated strawberry and raspberry flavours, fresh acidity and redcurrant finish. | | | |

Red Wine

| | 150ml | 250ml | Bottle |
|---|-------|-------|--------|
| Pocketwatch Pinot Noir , Victoria | \$10 | \$14 | \$40 |
| A delicious, typically varietal pinot displaying bright red cherry and raspberry fruits, gentle earthy forest floor complexity and only the lightest touch of oak. | | | |
| Konrad Pinot Noir , Marlborough NZ | \$13 | \$17 | \$50 |
| Profound ripe fruit characters, exotic earthy spice notes and a hint of toasty oak. | | | |
| Rockburn Pinot Noir , Central Otago NZ | | | \$72 |
| An expressive nose and deeply fruited palate displaying vibrant notes of boysenberry, black cherry and mocha, and supple, silky tannins leading into a very long finish. | | | |
| Rymill 'The Dark Horse' | | | |
| Cabernet Sauvignon  , Coonawarra SA | | | \$42 |
| Aromas of fresh dark cherries, aniseed, tobacco and chocolate. Raspberries, dried cherries, raw cocoa, black olives and subtle mint. | | | |
| Robert Oatley Signature | | | |
| Cabernet Sauvignon , Margaret River WA | \$12 | \$16 | \$46 |
| Full-flavoured, finely structured. Black berries, dried leaves and fine gravelly tannin. | | | |
| The Yard Riversdale Cabernet Sauvignon , Frankland River WA | | | \$57 |
| A ruby-red, rich wine with plummy fruits on the nose. The palate is seductively dusky with juicy fruits, integrated oak and velvety tannins. | | | |
| Rymill The Surveyor Cabernet Sauvignon , Coonawarra SA | | | \$100 |
| A complex nose with alluring dark mint, five-spice, and blackcurrants. Stylish, yet wonderfully intense wine. Lovely youthful tannins, oak, and dark ripe fruits, over a richly, structured finish. | | | |
| Willunga 100 Trott Vineyard | | | |
| Blewitt Springs Grenache , McLaren Vale SA | | | \$92 |
| The wine has a bright lifted nose of red berries. This profile continues onto the palate where red raspberry is complimented with warm cinnamon spice, orange zest and cranberry. | | | |
| Hancock & Hancock Shiraz Grenache , McLaren Vale SA | | | \$46 |
| Dark plum, pepper and spice from shiraz with perfumed rose petals and red cherry from grenache. | | | |
| Pikes 'Los Compañeros' | | | |
| Shiraz Tempranillo  , Clare Valley SA | \$12 | \$17 | \$48 |
| Shiraz providing a mouthful of plush spicy-sweet fruit, whilst Tempranillo plays its hand by contributing a deliciously rustic, savoury tannin profile. | | | |
| Riddoch Man of Many Cabernet Malbec , Coonawarra SA | | | \$50 |
| Lifted blackcurrant and raspberry aromatics accentuated by cedar oak notes. The wine shows juicy blackcurrant and blueberry flavours and a hint of sage. | | | |
| Barone Ricasoli Chianti , Italy | | | \$47 |
| Brilliant ruby red with hints of violet and cherries. Round, fresh, well balanced on the mouth; lingering final taste. | | | |
| Pocketwatch Shiraz , Central Ranges NSW | \$10 | \$14 | \$40 |
| A sumptuous and velvety red wine. It tastes of berries, plums, baking spices and a touch of mocha on the lasting firm finish. | | | |
| Ziegler Shiraz , Barossa SA | \$12 | \$16 | \$46 |
| Aromatic and lifted nose. The palate is medium bodied with rich dark cherry flavours and forest floor – a wine made to stand the test of time. | | | |
| Best's Bin 1 Shiraz , Great Western VIC | | | \$49 |
| Fresh blackberries and violets swathed in savoury tones of black pepper, aniseed and dried herbs. Dark fruit flavours dance around the palate and continue with fine grained tannins and length. | | | |
| Finisterre Shiraz , McLaren Vale SA | \$15 | \$19 | \$57 |
| Blueberry and blackberry, plump and juicy, savoury spiced. Driving, supple tannins. | | | |
| Taltarni Estate Shiraz , Pyrenees VIC | | | \$62 |
| A vibrant plum rich red brick colour, this wine displays dark berry aromas. | | | |
| Hentley Farm Villain & Vixen Shiraz , Barossa Valley SA | | | \$57 |
| A rich nose with blackcurrant and mulberries, secondary aromatics of nutmeg, coco and sage provide the alluring complexity. | | | |
| Gemtree Ernest Allan Shiraz  , McLaren Vale SA | | | \$82 |
| A wine of exquisite, complex and intense aromatics, with blackberry, cinnamon, cherry liqueur and creamy oak nuances. | | | |

MENU

BIRDCAGE BITES

| | |
|--|-------------|
| Garlic Pizza Bread | |
| (8) Mozzarella & confit garlic V VO | \$16 |
| Haloumi Bruchetta | |
| (4) tomato, avocado, pesto & balsamic glaze V | \$19 |
| Buffalo or BBQ Wings | |
| (4) with ranch dressing (GF) 500g \$18 1kg | \$30 |
| Peking Duck Spring Rolls (4) with hoisin sauce | \$20 |
| Fresh Oysters (6) \$27 (12) | \$47 |
| Kilpatrick Oysters GF (6) \$30 (12) | \$51 |
| Salt & pepper Squid with aioli | \$18 |
| Sticky Pork Belly Bites w/ tamarind caramel sauce | \$18 |
| Chips with aioli GF V VO | \$12 |
| Sweet Potato Fries With aioli GF V VO | \$15 |
| Honey & Herb Grilled Haloumi (5) V GF | \$18 |

MAINS

| | |
|--|-------------|
| Burleigh Cheeseburger | \$26 |
| Beef pattie, cheese, vine tomato, green oak lettuce, pickles, onion jam & burger sauce | |
| Fried Chicken Burger | \$26 |
| Crispy fried chicken fillet, bacon, cheese, slaw & chipotle mayonnaise | |
| Veggie Burger V VO | \$25 |
| Plant based pattie, cheese, vine tomato, green oak lettuce, pickles, onion jam & burger sauce VG OP change to vegan cheese, aioli & GF / vegan bun | |
| Haloumi Burger | \$25 |
| Grilled haloumi, butter roasted field mushroom, vine tomato, green oak lettuce, tomato relish & avocado Substitute for Gluten free / Vegan burger bun | \$3 |
| Crumbed Chicken Schnitzel | \$26 |
| With chips, garden salad & a choice of gravy, pepper, mushroom sauce or red wine jus | |
| Chicken Parmigina | \$29 |
| With shaved ham, mozzarella cheese, tomato sauce, chips & garden salad | |
| Fish & Chips | \$26 |
| Beer battered flathead, chips, garden salad, fresh lemon & tartare sauce | |

LITTLE NIPPERS

| | |
|--|-------------|
| All Nipper meals come with either a Paddle Pop or small scoop of Ben & Jerry's | |
| Pizza | \$15 |
| Choice of ham & cheese, pepperoni or margherita V with chips | |
| Pasta | \$15 |
| Linguini, napoli sauce & cheese. | |
| Fish | \$15 |
| Battered fish pieces & chips | |
| Cheeseburger | \$15 |
| Beef pattie, cheese & tomato sauce on a bun with chips | |
| Chicken Nuggets with chips | \$15 |

WOODFIRED PIZZAS

| | |
|--|-------------|
| Margherita V VO | \$23 |
| Tomato base, mozzarella, fior di latte cheese, vine tomato, basil & sea salt | |
| Mushroom V VO | \$26 |
| Tomato base, mozzarella, mushrooms, onion jam, goat's cheese, & truffle oil | |
| Vegorama V VO | \$25 |
| Tomato base, mozzarella, mushrooms, olives, roast capsicum, red onion, baby spinach, broccoli & parmesan cheese | |
| Hawaiian | \$24 |
| Tomato base, mozzarella, double smoked ham & pineapple | |
| Pepperoni | \$27 |
| Tomato base, mozzarella & pepperoni | |
| Meatlovers | \$28 |
| Tomato base, mozzarella, chorizo, smoked ham, pork & fennel sausage & pepperoni | |
| Seafood | \$30 |
| Tomato base, mozzarella, king prawns, scallops, calamari, mussels, clams, baby octopus, roasted capsicum, spring onions & garlic lemon infused oil | |
| Barbeque Chicken | \$27 |
| barbeque base, mozzarella, chicken, bacon and red onion | |
| Subsitute for Vegan cheese or GF base | \$3 |

V - Vegetarian, VO Vegetarian option, GF - naturally free from gluten, but not suitable for coeliac

NOTE :15% surcharge on Public Holidays

CLASSICS - \$20
MOJITO
MARGARITA
COSMOPOLITAN
BLOODY MARY
PINA COLADA
APEROL SPRITZ

Cocktail Menu

CUCUMBER & ELDERFLOWER FIZZ \$22

Burly Cucumber Gin, Elderflower Liqueur, orange, mint & soda

PALOMA \$22

Burly Citrus Gin, grapefruit juice, grated ginger, lemon juice & soda

BERRY SOUR \$22

Burly Berry Gin, lemon juice & chickpea juice

NEGRONI \$22

Burly Citrus Gin, Campari & Vermouth

SUNRISE PASSION \$22

Vodka, raspberry liqueur, strawberries & Bundaberg Passionfruit

LIMONCELLO SPRITZ \$22

Limoncello, sparkling wine & soda

FROZEN DAIQUIRI \$22

Strawberry or Mango

ESPRESSO MARTINI \$22

Vodka, espresso, coffee liqueur

FRENCH MARTINI \$22

Vodka, pineapple juice & Chambord

