

The Burrow
Lunch Menu Times
Monday – Friday 12pm – 5pm
Sat & Sun 12.30pm – 5pm



PLEASE
ORDER AT THE
COUNTER

Lunch

PIZZA

Pepper-noni *pepperoni, mozzarella, tomato base* 10

Margherita (v) *fior di latte and fresh basil on a tomato base* 10

Fire Walk With Me (v) *grilled capsicum, zucchini, eggplant, artichoke hearts, black olives, tomato base, mozzarella, and herbs* 12

OPP (v) *artichokes hearts, grilled onions, herb roasted potatoes, confit garlic, herbed chevre, pesto base, and mozzarella* 12 (add pancetta for 2)

Bad Mutherfungi *mushrooms, crispy pancetta, gorgonzola, mozzarella, rocket & parmesan* 15

Beef & Blue *beef meatballs, grilled onions, grilled mushrooms, confit garlic, blue cheese sauce, port reduction, tomato base, mozzarella* 15

Chili Con Pollo *roasted pulled chicken, maple beans, grilled onions, capsicum, coriander jalapeno mayo, tomato base* 15

Tropical Meat Storm *whole rashers of double smoked bacon, pepperoni, pineapple, grilled red onion, chilli flakes, fresh herbs and mozzarella on a tomato sauce base* 15

BURGERS SALADS ETC

The Burger *house pressed beef patty, pickles, American cheddar, onion, tomato, tomato relish, and mustard on a seeded bun. Served with choice of beer battered fries or salad* 16

The Screen Door *double fried chicken, American cheddar, double smoked bacon, picklehead dill pickle chip, buttermilk ranch, fried egg, and coleslaw on a seeded bun. Served with choice of beer battered fries or salad* 19

The Sausage Scandal (vegan) *a Shared Table vegan "sausage" sliced and sautéed with a mix of peppers, onions, mushrooms, tomato relish, spicy deli mustard, and vegan cheese on a roll that won't make any animals cry. Served with choice of beer battered fries or salad* 16

The Levantine (v) *charred flat bread wrap filled with smokey baba ganoush, oven dried tomatoes, crisp haloumi, dressed greens, golden fried cauliflower tossed in house made dukkah with a wedge of lemon* 17
add merguez sausage +4

Chicken Bacon Ranch Salad *mix greens, cucumber, tomatoes, red onion, croutons, double smoked bacon, chicken, farmhouse ranch dressing* 16

Fattoush Salad (v) *mix greens, herb tips, radicchio, fried pita ends, bird seeds, cucumber, radish, red onion* 16

Beetroot Tartine (v) *salad of golden beets, julienne carrot, oven dried tomatoes and sultanas in orange blossom dijon vinaigrette served on a slab of rye with smokey baba ganoush and fresh herbs* 16

Beer Battered Chips (v) *Served with aioli or Heinz ketchup* 9

(v) = Vegetarian

Gluten Free Pizza bases, add \$4. Gluten Free bread, add \$2. Sub soy cheese, add \$2. Half n' half pizza, add \$2. 15% surcharge applies on Public Holidays.

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle flour, dairy products, nuts, seafood, shellfish, sesame seeds and eggs. Your requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the customer.