

# The Burrow

## DINNER MENU

### ENTREES

#### **BAKED FIG (GF) / 19.9**

##### ***vegetarian option available***

fresh figs rolled in prosciutto on rocket bed  
topped with gorgonzola cheese  
and balsamic glaze

#### **SOUTHERN FRIED TENDERS / 14.9**

buttermilk chicken tenders served with  
house-made chilli mayo + fresh lemon cheek

#### **STICKY PORK BELLY BITES / 14.9**

crispy pork belly bites  
tossed in Japanese style house-made sauce

#### **GARLIC BREAD / 9.9**

toasted Turkish bread topped with garlic butter,  
melting mozzarella + fresh herbs

### SIDES

#### **SHOESTRING FRIES / 8**

#### **SWEET POTATO FRIES / 9**

#### **BUTTER GREEN BEANS / 10**

w/garlic parmesan

#### **GARDEN SALAD / 10**

#### **SALT & PEPPER SQUID / 17.9**

salt + pepper squid on rocket bed  
w/chilli, lime, coriander + chilli mayo

#### **HOUSEMADE ARANCINI / 12.9**

bacon, rosemary + parmesan risotto balls  
w/truffle aioli

#### **GARLIC PRAWN POT / 19.9**

tiger prawns cooked in house-made tomato sauce  
w/fresh garlic + basil, toasted Turkish bread

#### **TOMATO BRUSCHETTA / 13.9**

fresh tomato, Spanish onion, basil  
w/ balsamic vinegar, olive oil + halloumi  
served on toasted sourdough

### KIDS

#### **KIDS CHEESEBURGER / 10.9**

grass-fed beef, American cheese + tomato sauce  
on milk bun w/shoestring fries

#### **CHICKEN NUGGETS + CHIPS / 10.9**

chicken breast nuggets  
w/shoestring fries + tomato sauce

#### **KIDS PASTA / 12.9**

ask our friendly staff for this week's special

All GF dishes contain GF ingredients, however may contain traces of gluten from other meals cooked in kitchen

BYO Wine only \$4 corkage pp

10% Sunday + Public Holiday surcharge applies

Order online via [www.theburrowcherrybrook.com.au](http://www.theburrowcherrybrook.com.au), UberEats or DoorDash

# MAINS

ask our friendly staff for GF options \*

## HOUSEMADE CHICKEN SCHNITZEL / 24.9

housemade panko spiced chicken schnitzel

w/crunchy coleslaw, shoestring fries

+ house-made gravy

+ *parmi schnitzel* / 4

+ *mexian parmi schnitzel* / 6

## EGGPLANT PARIAGIANA / 22.9

crumbed eggplant and house-made tomato sauce,

topped with melting mozzarella

w/balsamic rocket, sweet potato and fresh herbs

## OSSO BUCCO / 25.9

braised beef osso bucco and creamy mash potato,

topped with gremolata

## MARINATED CHICKEN BREAST / 26.9

grilled marinated chicken breast and melting

camembert cheese, wrapped in prosciutto

w/sweet potato puree, asparagus + fig jam

## BEEF BURGER / 19.9

grass-fed beef, American cheese, onions, pickles,

lettuce + burger sauce

on milk bun w/shoestring fries

+ double burger / 4

+ swap fries for sweet potato fries / 2

## CHICKEN BURGER / 19.9

buttermilk fried chicken, cheddar cheese, tomato,

pickles, lettuce + chilli mayo

on milk bun w/shoestring fries

+ double burger / 4

+ swap fries for sweet potato fries / 2

## GELATO OF THE WEEK (2 SCOOPS) / 7

## CREME BRULEE / 12.9

house-made creamy caramel custard and

caramelised sugar, served w/ seasonal berries

## FISH OF THE DAY / MP

ask our friendly staff for our weekly selections

## BUTCHERS' CUT OF THE WEEK / MP

ask our friendly staff for our weekly selections

## CHICKEN + AVOCADO SALAD / 19.9

crunchy baby cos lettuce tossed w/ Spanish onion,

cherry tomatoes, cucumber, orange + fresh avocado

topped w/ grilled chicken and honey mustard dressing

## ROASTED PUMPKIN SALAD (GF) / 19.9

honey-roasted pumpkin, quinoa, raisins, pepitas,

pomegranate and wild rocket tossed in Tahini dressing

served w/ Sumac yoghurt

+ grilled chicken breast / 4.5

## ITALIAN STYLE SAUSAGE PASTA / 22.9

housemade spicy sausage, red wine + garlic

tossed in fettuccini pasta

topped w/ parmesan + fresh herbs

## SPINACH + RICOTTA RAVIOLI / 25.9

fresh ravioli, tossed with garlic butter

w/cherry tomato sauce, grana padano parmeson,

housemade salsa verde + fresh basil

## PRAWN LINGUINI / 25.9

w/chilli, garlic, roasted cherry tomatoes, wild rocket,

white wine + parmesan

# DESSERTS

## DOUBLE CHOC CHIP COOKIE / 8.9

served w/ ice cream and berries

## HOUSEMADE TART OF THE WEEK / 12.9

ask our friendly staff for this weeks' special

\*

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