

Entrées and Light Meals

the BURVALE

	Entree	Main
Soup of the day		5
Garlic Bread "V"		5
Garlic and cheese Bread "V"		6
Mediterranean Bruschetta "V"		9.5
Nachos "V"		11
Lightly toasted corn chips, with salsa, melted cheese, sour cream & guacamole		
Add seasoned chicken		3
Seasoned Wedges "V"		9.5
Lightly seasoned potato wedges, golden fried & accompanied by sweet chilli dipping sauce & sour cream		
Add bacon and cheese		2
Trio Crumbed Calamari	13.5	20
Flash fried crumbed calamari rings -three different flavours of crumbed calamari served with steak fries, salad, homemade tartare sauce and a lemon wedge		
Caesar Salad "G"		17
Salad of baby cos lettuce, bacon, toasted croutons and a poached egg. Finished with a creamy dressing, anchovies and parmesan		
Add grilled chicken		3
Add grilled prawns		4
Greek Salad "V" "G"		17
Greek style salad of mesculin salad, red onion, tomato, fetta and olives		
Add marinated grilled lamb fillet		4
Thai style Calamari Salad "G"		18
Crisp salad of mixed lettuce, red onion & julienne vegetables topped with curls of scored calamari with a coriander, ginger and lime dressing		
Chicken B.L.T.		17.5
Grilled chicken breast served open on a Turkish loaf with lettuce, tomato, bacon and a drizzle of mayo, served with fries		
Burvale Burger		17
Hearty beef patty with cheese, lettuce, tomato, onion, beetroot, bacon, and egg staked on a cob loaf served with fries		

"G" Gluten free option available

"V" Vegetarian

Please advise staff of any FOOD ALLERGIES or NUT ALLERGIES when placing orders.

The Char Grill

the BURVALE

All of our quality Graziers beef cuts are aged for a minimum of 42 days to ensure ultimate tenderness, flavour & texture. Grilled to your liking with your choice of sauces:

Gravy, Pepper, Mushroom, Hollandaise or Garlic butter.
All Steaks served with chips & salad or vegetables



a cut above the rest

300g Grain Fed Porterhouse "G"

A premium grade of quality beef



28

250g Prime Rump Steak "G"

An easy eating steak that is lean and full of flavour



23.5

400g Rib Eye Steak (on the bone) "G"

Aged and grain fed, the king of beef



31.5

Bangers and Mash

Grilled thick Mediterranean sausages served on piping hot mash with gravy and seasonal vegetables

18

Canadian pork ribs "G"

Oven baked rack of pork ribs resting on steamed rice served with you choice of sweet chilli or bourbon and bbq sauce with salad

26.5

Ribs and rump combo "G"

$\frac{1}{2}$ rack of pork ribs and a 250g Graziers select rump steak, served with you choice of sweet chilli or bourbon and bbq sauce with salad and fries



31

Hearty braised lamb shank

Traditional braised shank with red wine and rosemary jus on mash with seasonal vegetables

23

"G" Gluten free option available

"V" Vegetarian

Please advise staff of any FOOD ALLERGIES or NUT ALLERGIES when placing orders.

Mains

the BURVALE

Chicken Parmigiana	19
Gently crumbed and grilled chicken breast topped with premium Virginian ham, home-style napoli sauce & melted cheese	
Chicken Schnitzel	17
Golden crumbed chicken breast served with a lemon wedge and chips and salad	
Honey Mustard Chicken "G"	23.5
Pan-fried grain fed chicken breast together with baby prawns bound in a honey mustard and cream sauce	
Beer battered flathead fillets	22.5
Battered flathead fillets, served with steak fries, salad, homemade tartare and a lemon wedge	
Roast of the Day	18
Please refer to our chef's suggestions board for today' offering, served with potato and seasonal vegetables	
Vegetable Stir-fry "V" "G"	18
Wok tossed Asian style vegetables with hokkien noodles bound in a mild sweet chilli and hoisin sauce	
	Add chicken 3
	Add Sautéed prawns 4
Spaghetti Bolognese	18
A traditional favourite finished with shaved parmesan	
Spaghetti Carbonara	18
A traditional recipe of lean bacon, garlic, onion & cracked pepper we prepare the finest carbonara sauce, fold through pasta ribbons & finish with an egg	
Grilled Atlantic Salmon "G"	24
Gently seared salmon fillet resting on seasoned wedges with a crisp salad And drizzled with hollandaise sauce	
Graziers Beef Pie	15
Selected steak with onion and rich gravy in a crunchy pastry shell served with chips and salad	
Seafood Filo	23.5
Filo pasty filled with a seafood fare baked till golden brown served with chips salad and 1 garlic and white wine sauce	

"G" Gluten free option available

"V" Vegetarian

Please advise staff of any FOOD ALLERGIES or NUT ALLERGIES when placing orders.

the BURVALE

Sides and adds

Side of vegetables	5	Bolognaise sauce	4.5
Grilled pineapple	1	Grilled chicken	5
Extra cheese	1	Side of mash	4
Extra bacon	1	Sunny side up egg	1
Sautéed mushroom	1.5	Bowl of chips	6
Sautéed onion	1	Side of wedges	5
Grilled prawns x 4	5	Side salad	5

For the seniors

Senior meals include a \$2 venue Voucher to be used anywhere in the hotel excluding the tab

One course \$12

Add Soup or dessert (2 course) 13.5

Add soup and dessert 15

Dessert is a choice of either Fruit Salad or Pavlova with Cream & Passionfruit

Chicken Schnitzel

Chicken Parmigiana

Spaghetti Bolognese

Lambs Fry and Bacon

Graziers Beef Pie

Roast of the Day

Battered Fish and Chips

Warmed Chicken Salad

Seniors Scotch Fillet

All seniors' cards receive a 10% discount on all main menu items excluding seniors

Kids Meals \$8

Chicken Schnitzel

Chicken Parmigiana

Spaghetti Bolognese

Chicken Salad

Roast of the Day

Fish and Chips

Chicken Nuggets

All kid's meals are served with chips and include a complementary soft drink.

Desserts

Cakes of the day	7.5
Warm sticky date pudding	6.5
Warm rich chocolate pudding	6.5
Warm apple slice with custard	6.5
Ice cream sundae	4
Kids Ice Cream (per scoop)	1

Desserts available with cream or ice-cream

"G" Gluten free option available

"V" Vegetarian

Please advise staff of any FOOD ALLERGIES or NUT ALLERGIES when placing orders.