

menu

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entree

COB LOAF Served with savoury butter	6.00
GARLIC CHEESE BREAD	6.00
BURLEIGH BRUSCHETTA Topped with tomato salsa, smoked mozzarella and extra virgin olive oil	9.00
SOUP OF THE DAY (see chef's suggestions board) served in a crusty croûte	10.00
POTATO WEDGES With lashings of sour cream and sweet chilli	8.00
CRUSTY TURKISH DIPS Served with a trio of dips - roasted eggplant, feta and chickpea	9.00
OYSTERS – PACIFIC Natural or kipotnick	1/2 doz 15.00 doz 28.00
QLD HALF SHELL SCALLOPS Served grilled with crunchy macadamia butter	1/2 doz 15.00 doz 28.00
NACHOS GRANDE Topped with beans, guacamole, olives, jalapenos, salsa, sour cream and green onions	12.00
ADD GRILLED CHICKEN	+ 5.00
PRAWN AND CORIANDER SPRING ROLLS With onion dipping sauce	13.00
salads	
WARM THAI CHICKEN SALAD Julienne strips of marinated chicken, grilled in Asian spices, and finished in a sesame honey soy	16.00
ATHINA Greek salad with seared baby octopus, kalamata, feta, spinach and balsamic	GF 17.00
ROAST DUCK, ALMOND AND SWEET POTATO SALAD with savoury plum sauce	19.00
GARDEN SALAD With balsamic vinaigrette	GF 11.00
CAESAR SALAD Cos lettuce, crispy bacon, croutons, parmesan cheese, poached egg, dressed in our legendary Caesar dressing	12.00
ADD GRILLED CHICKEN TO YOUR SALAD	+ 5.00

mains

PUMPKIN, SPINACH AND PINE NUT RISOTTO	GF 20.00
ADD CHICKEN	+ 5.00
ADD PRAWNS	+ 8.00
GRAZIER'S BEEF PIE With mash, peas and gravy	15.00
BURLEIGH'S FAMOUS SHANKS Long and slow pot roasted, in herbs, wine and vegetables. Served hanging off the bone, on mash and steamed vegetables	23.00
LAKSA Bok Choy with aprouts, hokkien noodles and asar greens served with	
SEARED GREEN PRAWNS	22.00
OR SERVED WITH MARINATED TOFU	18.00
OR SERVED WITH CHICKEN	20.00
CHICKEN TORTELLINI Served in a creamy semi dried tomato sauce with baby spinach and parmesan	20.00
GRILLED HALOUMI, FIELD MUSHROOM AND TAPAS STACK With sticky balsamic reduction	GF 18.00
CHICKEN PARMIGIANA Chicken schnitzel topped with tomato, mozzarella and three cheeses, served with chips and salad	20.00
PORK SCALOPPINI With garlic, scallops, avocado, kjoifers and steamed greens	25.00
SEASONED ROAST CHICKEN BREAST With simmered root veggies and herbed jus	25.00
kid's meals - under 12 years only All kids meals come with a Chocolate Billabong	
POPCORN CHICKEN AND CHIPS	7.00
FISH AND CHIPS	7.00
KIDS EYE FILLET AND VEG	15.00
HAM AND PINEAPPLE PIZZA AND CHIPS	7.00
GRILLED CHICKEN SALAD	7.00

seafood

TEMPURA COCONUT PRAWNS 3 Prawn Tiger prawns coated in a silky coconut batter, flash fried and served with a sesame bean dipping sauce	16.00
CATCH OF THE DAY See chef's suggestions board	MP
SAND CRAB LASAGNE Served with a garden salad	24.00
SALT AND PEPPER CALAMARI Served with salad and sweet chilli dip	17.00
BURLEIGH'S OCEAN BASKET Calamari, fish, scallops, prawns, oyster and mussels, served with garden salad, chips, lemon and tartare	30.00
SEAFOOD PESTO LINGUINE Prawns, calamari, scallops, mussels and oyster in creamy local pesto sauce	27.00
SNAPPER AND TIGER PRAWN PIE Chunks of snapper and tiger prawns in a creamy sauce, baked to perfection with a double pastry lid. Served with a garden salad	21.00
CHARGRILLED ATLANTIC SALMON Cooked medium rare, served on warm kjoifers, spinach, asparagus and sautéed tomato. Dressed with a cracked pepper oil	GF 24.00
CLASSIC SEAFOOD SELECTION Served with chips, salad, lemon and tartare	
CRUMBED CALAMARI	17.00
CRUMBED PRAWN CUTLETS	20.00
BEER BATTERED FLATHEAD FILLETS	20.00
GRILLED BARRAMUNDI	19.00

sides

served with your meal

CHIPS AND AIOLI	5.00
VEGETABLE MEDLEY	5.00
CREAMY MASH	5.00

from the grill

OUR SIGNATURE OF EYE FILLET MEDALLIONS On parmesan and polenta wedges with pernice and pink peppercorn prawns	38.00
400 GRAM RUMP (100 DAYS GRAIN FINISHED) This classic primal cut is full in flavour and comes from Kilgobry in South East Queensland. The beef bodies are a yearling product with a hook weight of 340 to 360 kg, predominantly 2/3 Red Taurus British Breed of Cattle with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour and tenderness. "FULL OF FLAVOUR"	28.00
500 GRAM AMERICAN CUT RIB ON THE BONE (100 DAYS GRAIN FINISHED) A specialty primal cut of beef with exceptional flavour and eating quality. British breed of cattle with a marbling score of up to 2 and a supplier guarantee of ultimate satisfaction and tenderness. "THE GRAND CHAMPION OF STEAKS"	33.00
300 GRAM RIB FILLET (100 DAYS GRAIN FINISHED) Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations with a marbling score up to 2. Raised on natural pastures in South East Queensland and grain finished for the last 100 days at selected feedlots. "SIMPLY SUPERB"	29.00
250 GRAM EYE FILLET (100 DAYS GRAIN FINISHED) This delightful cut of beef is the most tender of them all and is best described as succulent, lean and tender. Sourced from lush open paddocks surrounding the Darling Downs and aged for a minimum of 8 weeks. "SIMPLY SENSATIONAL"	30.00
CHOICE OF PEPPER CORN, DIANNE OR MUSHROOM SAUCE ALL STEAKS SERVED WITH SALAD AND CHIPS OR CHEF'S POTATO AND VEGETABLES	
We Proudly Serve Grazier's Australian Beef	

