



Monday – Friday 9am ‘til late
Saturday & Sunday 8am ‘til late

theburrowwestend.com.au
info@theburrowwestend.com.au

52 Russel Street West End

Please place your order at the counter

(07) 3846 0030

Drinks Menu [non-alcoholic]

Coffee

Latte / Flat White / Cappuccino	3.8 / 4.3
Mocha / Piccolo / Doppio	
Long Black / Long Macchiato	3.5
Espresso / Short Macchiato	3
Hot Chocolate	4
Crave Dark Chocolate 70%	5
Fresh Chai Co	5.5

Tea

English Breakfast / Peppermint / Green Tea / Stockholm / Earl Grey	4
Japanese Lime / Ginger Kiss	5

Milky Smoothies ‘til 5pm

Banana & Honey.	7.5
Strawberry & Banana.	

Other Things

Dr. Strangelove Ginger Beer	5
Dr. Strangelove Smoked Cola	5
Lemon Lime & Bitters	5
Lemon Lime & Soda	5
Soda & Lime	4
Sparkling Mineral Splitrock 500ml	6
Coke	4
Coke Zero	4
Lemonade	4

Bottled Juice

Noah’s apple/beetroot/orange	5
Noah’s apple/peach/kiwi	5
Noah’s Valencia Orange	5

Kombucha

Fermented Tea Drink	6
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House-made Desserts

Tiramisu	10
Carrot Cake	6
Orange & Almond Cake (GF)	6
Chocolate Brownie (GF)	6

Ice Ice Baby

Home-made Iced Tea	6
Iced Chocolate	6
Iced Coffee	6
Iced Mocha	6
Iced Long Black	4
Iced Latte	5
Affogato	5

Milkshakes ‘til 5pm

Chocolate / Strawberry / Vanilla / Caramel	6
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Fruit Smoothie ‘til 5pm

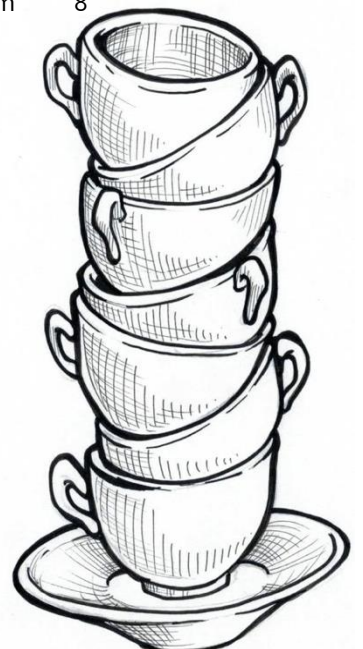
Watermelon, apple juice, banana & berries.	8
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Freshly Squeezed Juices ‘til 5pm

Pear of Aces apple, pear, watermelon & mint.	8
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Jessica Rabbit

apple, carrot & ginger.



15% surcharge applies on public holidays

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Breakfast Menu

Available Mon – Fri
Available Sat & Sun

9am - 11.30am
8am - 12pm

Lumberjack I 25

Potato hash, pancake with all the fixins
sourdough, smoky maple beans, greens, two poached
eggs, bacon and merguez sausage link.

The Usual Suspects (V) I 10

Turkish toast & two (2) eggs your way.

add bacon / haloumi / mushrooms \$4 each
add avocado / merguez sausage \$5 each

The Mortgage Breaker (V) I 13

Turkish toast, avocado, balsamic & dukkah.

Birdseeds (V) I 18

Finely shredded fresh zucchini and cherry tomatoes in
semi-dried tomato vinaigrette, sunflower seeds, pepita
seeds, dill chèvre, chilli honey, sage & lavender grilled
pumpkin on sourdough. Served with poached eggs.

Levantine (V) I 17 **merguez sausage + \$4**

Charred flatbread wrap filled with smoky baba ghanoush,
oven-dried tomato, crisp haloumi, dressed greens, golden
fried cauliflower tossed in house-made dukkah & lemon.

Screen Door I 18

Double fried chicken, coleslaw, Picklehead Dill Pickle
chip, potato hash, American cheddar, double smoked
bacon, buttermilk ranch dressing, sunny fried egg.

Pancakes (v)

Buttermilk pancakes with
poached pear, apple compote, cinnamon streusel,
house lavender & lemon balm ice cream.

Short stack (2 pieces) I 16

Full stack (4 pieces) I 19



Fruit Toast I 16

Sourdough baked with apple, currant, sultana and
spices, laden with house fig and orange marmalade,
seasonal fruit, crumbled Punjabi pastry, and house
pistachio, cardamom, saffron kulfi ice cream

For The Kids

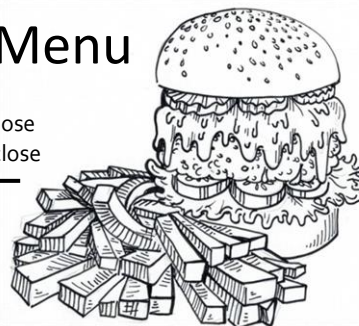
Toast, scrambled eggs & maple beans		10
Fruit toast & butter		8
Pancake with ice-cream & sprinkles		8
Turkish toast with butter, honey or vegemite		7

Vegan Cheese, + \$2

Lunch & Dinner Menu

Available Mon - Fri
Available Sat & Sun

12pm - close
12.30pm-close



The Burger I 16

with fries or salad (both +2)

House pressed beef patty, pickles, American cheddar, onion, aioli,
tomato, tomato relish & mustard on a seeded bun.

Screen Door Burger I 19

with fries or salad (both +2)

Double fried chicken, Picklehead pickle chip, American cheddar,
double smoked bacon, buttermilk ranch, mustard, greens, a
sunny fried egg & coleslaw on a seeded bun.

Garden Party Wrap (vegan) I 17 **with fries or salad (both +2)**

A Shared Table© vegan sausage, avocado, lettuce
tomatoes, onion, cucumber, vegan aioli, mustard & vegan cheese
in a charred flatbread

*chips cooked in same oil as animal products

Levantine Wrap (v) I 17

merguez sausage + \$4

Charred flat bread wrap filled with smoky baba ghanoush, oven-
dried tomato, crisp haloumi, dressed greens, golden fried
cauliflower tossed in house-made dukkah & lemon.

Chicken Bacon Ranch Salad lil 9 / big 16

Mix greens, cucumber, tomatoes, red onion, croutons, double-
smoked bacon, chicken & farmhouse ranch dressing.

Casual Roots Salad (v) I

lil 9 / big 16

Mixed greens, herb tips, grapefruit wedges, shredded carrot, red
onion, braised beetroot, marinated sultanas, dressed in basil oil
and balsamic

Dips (v) I 15

A selection of fresh house dips, crisp bread, house-made dukkah,
oil & vinegar.

Nachos (v) I 15 (add Shared Table© vegan sausage +4)

Tortilla chips, capsicum, red onion in a tomato sauce, jalapeno
pepper rings, guacamole, melted cheese, spring onion & sour
cream.

Wings I 15

Double fried buttermilk buffalo chicken wings served with
farmhouse ranch, blue cheese or BBQ sauce.

Earthy Murphy's Irish Curry I 12 (add haloumi +4)

Beer battered chips swimming in a sweet, (add chicken + 4)
sweet, rich and spicy curry sauce

Loaded Fries I 12

Holy trinity of beer battered chips, cheese & gravy.

Sweet Potato Fries (v) I 9

250 grams of crispy goodness served with chipotle mayo

Beer Battered Chips (V) I 9

450 grams of crispy goodness served with aioli or ketchup.

Gluten Free Bread, + \$2

15% Surcharge on Public Holidays

Pizza

Lil 9 inch / Big 13 inch

Available Mon – Fri 12pm till late

Available Sat & Sun 12:30pm till late

Pepper-Noni I 10 / 18

Pepperoni, mozzarella, tomato base.

Margherita (v) I 10 / 18

Fior di latte, fresh basil, tomato base.

Beets & Pieces (v) I 12 / 22

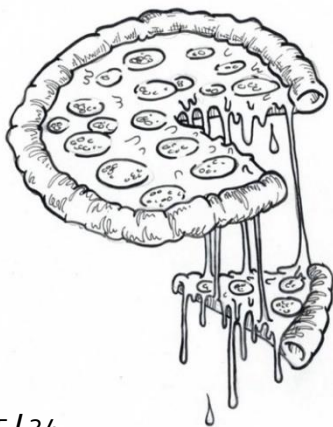
Wilted greens, braised beetroot, cashew "cheese," marinated walnuts, port reduction on a tomato base, mozzarella & herbs

Spicy Slicey! (v) I 15 / 24

Hot salami, fior di latte, confit garlic cloves, pickled jalapeno rings, mozzarella, & herbs on a smoked cream cheese base

Bad Muther-Fungi I 15 / 24

Mushrooms, pancetta, blue cheese sauce, mozzarella, rocket & parmesan, tomato base.



Big Voodoo Daddy I 15 / 24

Pulled pork, chorizo, red onion, tomato base, mozzarella & bourbon BBQ glaze, finished with fresh slaw.

Tropical Meat Storm I 15 / 24

Rashers of double smoked bacon, pepperoni, pineapple, red onion, chilli flakes, herbs, tomato base.

Babe Was Here I 15 / 24

House pork sausage mince with fennel, sage and chilli, wilted greens, grilled onions, cherry tomatoes on a tomato base with mozzarella and fresh herbs.

Bu - gawk I 15 / 24

Pulled roast chicken, root veggie medley, peas, mozzarella on a smoked cream cheese base, finished with white country gravy & herbs.

Gluten Free Base + \$5

Half 'n' Half Pizzas + \$2

Vegan Cheese + \$2



Levantine Wrap 17

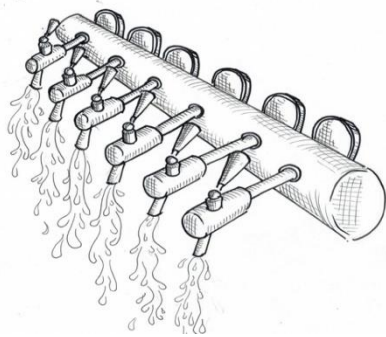
Gluten Free Pizza Base, + \$5 Half 'n' Half Pizza, + \$2 Soy Cheese, + \$2

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Drinks

[from 10am]



Lager

Yulli's Brew Seabass Lager	4.2%	8
4 Pines Amber	5%	10
Nail Brewing Red Ale	6%	11
Mismatch Session Ale	4%	9

IPA

Epic Hop Zombie	8.5%	16
Liberty Knife Party	7.1%	13
Mornington Ipa	6.2%	11
Yulli's Slick Rick Red Ipa	6.2%	9
Modus Operandi Sonic Prayer IPA 500ml	6%	16

Dark Beer

Nail Oatmeal Stout	6%	9
Feral Boris Imperial Stout	9.1%	14
Modus Operandi Black Lab Milk Stout	5%	16

Light Beer

Fortitude Pacer	2.8%	8
Bridge Rd Little Bling	3.4%	8

Gluten Free

Wilde Gluten Free Pale	4.5%	9
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Belgian

Kwak	8.4%	14
Chimay	9%	16
Tripel Karmeliet	8.4%	14

Wheat

Maisel's Weisse 500ml	5.2%	15
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Sour + Fruit

Rodenbach	5.2%	10
Birra Del Borgo Rubus	5.8%	13

Ginger Beer

Royal Jamaican Ginger Beer	4.4%	11
Pickled Pig Ginger Beer	4.6%	9
Brookvale Union	4%	10

Cider

Hills Apple	5%	9
Hills Pear	5%	9
Hills Apple and Ginger	8%	11
Pagan Cerise 'Cherry'	8%	13

White Wine

Tin Cottage Sauvignon Blanc	9/43
Vinaceous Pinot Grigio	11/52
D'arenberg Chardonnay	10/46

Rosé

Marchand & Burch Rosé	13/60
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Sparkling Wine

Rapture Sparkling Brut	9/43
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Red Wine

Mr. Mick Novo Sangiovese	9/43
Vinaceous Malbec	13/60
Coombe Farm Pinot Noir	14/65
Battle of Bosworth Shiraz	11/52

Whisky

Old Forester	9
Woodford Reserve	12
Monkey Shoulder	10
High West Double Rye	14
Balvenie Carribean Cask 14yo	15
Laphroig Quarter Cask	16

Vodka

666 Pure Tasmanian	9
Grey Goose	10

Gin

Tanqueray	9
Hendrick's	10

Tequila

Espolon	9
Patron Xo Café	11

Rum

Angostura Butterfly 5yo	9.5
Kraken Spiced	11

Cocktails

Espresso Martini	18
Mojito	18
Margarita	18
Amaretto Sour	18
Whisky Sour	18
Bloody Mary	18



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