



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

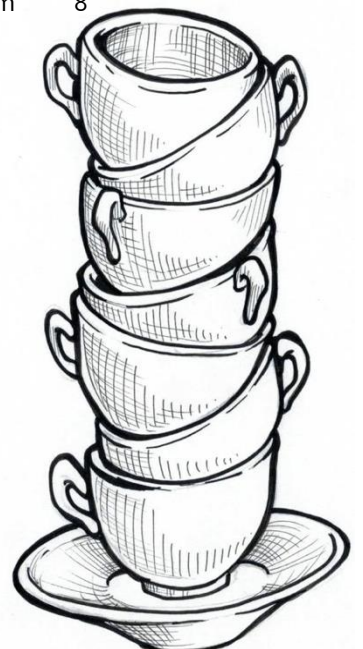
Watermelon, apple juice, banana & berries.	8
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Freshly Squeezed Juices ‘til 5pm

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

apple, carrot & ginger.	
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15% surcharge applies on public holidays

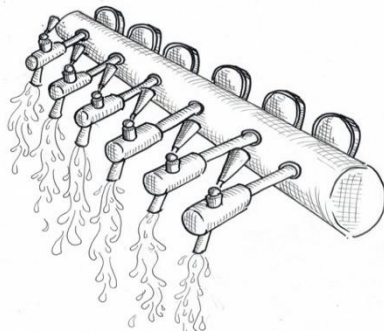
Please be aware that all care is taken when catering for special requirements.

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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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