BURLY

BURLY CUCUMBER GIN

BURLY CUCUMBER SPRITZ 20

Triple Sec, Cucumber, Fever Tree Soda

COOL MELON SPRITZ 21

Burly Cucumber & Citrus, Orange Candy Melon,

Honeydew Melon, Yuzu Lime Soda

GARDEN SMASH 23

Lime, Basil, Cardamom, Elderflower Foam

THE SPICY JUAN 22

Triple Sec, Mezcal, Jalapeño, Lime, Citrus Salt

DIRTY DILL 23

House Blend Vermouth, Dill, Olives, Brine

BURLY CITRUS GIN

ITALIANO SPRITZ 21

Sanbitter, Grapefruit & Rosemary Shrub, Prosecco

JAFFA ESPRESSO 22

Fresh Espresso, Orange Brandy, Dark Chocolate, Vanilla

OH MANDY! 22

Mandarin, Apricot Brandy, Szechuan Pepper, Yuzu, Aquafaba

BARREL AGED NEGRONI 24

Old Whiskey Barrel, Campari, Bold Red Vermouth

UP IN SMOKE 22

Mezcal, Lychee, Vanilla, Aquafaba

SAY CHEESE! (CAKE) 24

Limoncello, Butterscotch, Cream Cheese, Graham Cracker, Whey

BURLY BERRY GIN

ROSÉ A DAY 22

Rosé, Jasmine Tea, Strawberry, Lemon Thyme, Soda

MUSK BE LOVE 24

Musk, Vanilla, Amaro, Italicus, Lemon, Aquafaba

PRETTY IN PINK 22

Lychee, Yuzu, Rosella, Strawberry Gum

SLAMINGTON 24

Lamington & Blackberry-Infused Berry Gin, Chocolate,

Sherry, Toasted Coconut Whey

PASH-A-LOVER 22

Apple Chestnut, Passionfruit, Vanilla, Meringue, Aquafaba

STRAWBERRIES & DREAMS 24

Strawberry, Campari, Vermouth, Whey

BURLY GIN TASTING FLIGHT

Cucumber, Citrus & Berry 20ml ea | 20

with your choice of fever tree

CLASSIC G&T* 11

Cucumber, Citrus or Berry 30ml

TONIC Mediterranean | Elderflower | Wild Raspberry
SODA Yuzu Lime | Pink Grapefruit | Soda Water
SOFT DRINK Cola | Lemonade | Ginger Beer

HIGHBALLS

PANDAN POP 14

Burly Cucumber, Pandan, Japanese Melon, Yuzu Lime Soda

SUNKISSED 14
Burly Citrus, Rockmelon, Ginger Beer

BELT OF VENUS 14
Burly Berry, Pink Grapefruit, Miso, Rosemary

BEER

BALTER CERVEZA 4% 11

SPANGLED DRONGO PALE ALE 4.5% 11

YULLI'S BREWS JAPANESE RICE LAGER 4.2% 13

HEAPS NORMAL QUIET XPA <0.5% 10

BALTER CAPTAIN SENSIBLE 3.5% 10

WINE

CAVEDON ADELIA PROSECCO 14 g | 65 b
King Valley, VIC

NASHDALE LANE PINOT GRIS 18 g | 80 b
Orange, NSW

FETHERSTON MAGNOLIA ALBARIÑO 17 g | 80 b
King Valley, VIC

FETHERSTON PEONY NEBBIOLO ROSÉ 16 g | 75 b
Pyrenees, VIC

TIN SHED GRENACHE 19 g | 85 b (CHILLED)
McLaren Vale, SA

HEWITTSON GSM 19 g | 85 b (CHILLED)
Barossa Valley, SA

EMMALENE PINOT NOIR 19 g | 85 b
Adelaide Hills, SA

COATES THE IBERIAN 19 g | 85 b (RED BLEND)
McLaren Vale & Adelaide Hills, SA

COATES THE RESERVE SYRAH | 150 b
McLaren Vale & Adelaide Hills, SA

********** take burly home **********

cucumber 89

Infusions of Fresh Seedless Lebanese Cucumbers

TASTING NOTES
Australian Lebanese Seedless Cucumber, Juniper, Cardamom, Vanilla, Coriander Seed

42% alc — vol 700ml

berry 89

Infusions of Three Berry Varieties: Strawberries, Raspberries and Elderberries

TASTING NOTES
Elderberry, Strawberry, Raspberry, Juniper, Cardamom, Vanilla, Coriander Seed

42% alc — vol 700ml

citrus 89

Infusions of Grapefruit, Blood Orange and Finger Limes

TASTING NOTES
Orange, Lime, Grapefruit, Licorice, Cinnamon, Juniper, Cardamom, Vanilla, Coriander Seed

42% alc — vol 700ml

fever tree tonic

Mediterranean | Elderflower — 500ml 8

fever tree soda

Yuzu Lime | Soda Water — 500ml 8

Distilled and Bottled by Burly Gin
17 / 17-25 Greg Chappell Drive Burleigh Heads, QLD 4220, Australia

burlygin.com | @burlygin

********** à la carte **********

snacks

Pacific Oysters, Tiger Sauce, Burly Cucumber Gin Granita 7ea

Seared Scallop, Horseradish Dressing 10ea

Mixed Marinated Olives 8

starters

Anchovies, Egg Butter, Toasted Focaccia 17

Nduja, Honey, Rosemary, Toasted Focaccia 17

Hummus, Chilli Crisp, Sesame Focaccia, Herb Oil 20

small plates

Kingfish Ceviche, Finger Lime Ponzu 28

bar plate | Pepperberry & Pork Salami, Crackers, Cheese, Pickles, Nuts 24

Braised Beetroot, Stracciatella, Macadamia, Fine Herbs 24

Beef Tartare, Fermented Hot Sauce, Saltbush Cracker 28

Roast Cauliflower, Cheese Sauce, Gremolata, Pickled Grapes 22

large plates

Pork Cutlet, Silverbeet, Charcuterie Sauce 45

Crumbed Snapper, Romesco, Grilled Green Beans, Herb Salad 45

cheese

served with Peach & Muscatel Chutney and Saltbush Crackers

Cloth-Ashed Cheddar 25

Monte Rosso “Taleggio-Style” Semi-Soft 26

dessert

Chocolate Nemesis Cake, Banana Cream 24

Salted Caramel Semifreddo, Tahini, Honey 18

********** chef's choice **********

designed to share between two | 49pp | choose one from each section

starter

Anchovies, Egg Butter, Toasted Focaccia

Nduja, Honey, Rosemary, Toasted Focaccia

small

Braised Beetroot, Stracciatella, Macadamia, Fine Herbs

Roast Cauliflower, Cheese Sauce, Gremolata, Pickled Grapes

large

Pork Cutlet, Silverbeet, Charcuterie Sauce

Crumbed Snapper, Romesco, Grilled Green Beans, Herb Salad

dessert

Chocolate Nemesis Cake, Banana Cream

Salted Caramel Semifreddo, Tahini, Honey

(add ons)

Pacific Oysters, Tiger Sauce, Burly Cucumber Gin Granita 7ea

Seared Scallop, Horseradish Dressing 10ea

Mixed Marinated Olives 8