



## SNACKS

Pacific Oysters, Burly Gin Mignonette 1/2 Dozen	6 <sup>EA</sup> 30
Mixed Marinated Olives + Mini Gin Martini	10 8
House Made Sesame Focaccia, EVOO, Balsamic (4pc)	13
Bare Plate Pepperberry & Pork Salami, Crackers, Cheese, Pickles, Botanical Nuts	26
House Made Sesame Focaccia w/ Egg Butter, Anchovy w/ Nduja, Honey, Rosemary w/ Basil Pesto, Stracciatella w/ Spiced Pumpkin Hummus	5 <sup>EA</sup> / 18 <sup>(4 PC)</sup>

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## SMALL PLATES

Fresh Tomato Medley, Burrata, Pistachio, Fine Herbs, Crostini	24
Sicilian Prawns, Cherry Tomatoes, Olives, Chilli, Garlic, White Wine, Butter	26
Roast Cauliflower, Cheese Sauce, Pangrattato, Pickled Grapes	22
Hand Rolled Pork & Beef Meatballs, Arrabbiata Sauce, Parmigiano Reggiano	26
Burly Cucumber Gin-Cured Salmon, Dill, Caper Crisp, Sesame Focaccia	20
Hummus, Cucumber, Chilli Crisp, Sesame Focaccia	20

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## DESERT

Chocolate Brownie, Vanilla Ice Cream, Caramel Popcorn	18
Burly Semifreddo, Citrus Gin Lemon Curd	18

# CHEF'S CHOICE



House Made Sesame Focaccia 4pc  
w/ Egg Butter, Anchovy  
w/ Nduja, Honey, Rosemary  
w/ Basil Pesto, Stracciatella  
w/ Spiced Pumpkin Hummus

+

Fresh Tomato Medley, Burrata, Pistachio,  
Fine Herbs, Crostini

+

Sicilian Prawns, Cherry Tomatoes, Olives,  
Chilli, Garlic, White Wine, Butter

+

Brownie OR Semifreddo

35 PP



## BURLY GIN TASTING FLIGHT

A tasting flight of our 3 signature gins 15  
Cucumber Gin, Citrus Gin, Berry Gin

## SIGNATURE COCKTAILS

Garden Smash 18  
Cucumber Gin, Lime, Basil, Cardamom, Elderflower Foam

The Spicy Juan 18  
Cucumber Gin, Triple Sec, Jalapeno, Citrus Salt

Jaffa Espresso 18  
Cinnamon Citrus Gin, Orange Liqueur, Fresh Espresso, Dark Chocolate, Vanilla

Oh Mandy! 18  
Citrus Gin, Mandarin, Lemon, Szechuan Pepper, Aquafaba

Pretty in Pink 18  
Berry Gin, Lychee, Lime, Rosella, Strawberry

*All cocktails above are available as mocktails, please advise staff*

Citrus Cask Manhattan 27  
Barrel-aged Citrus Gin, Sweet vermouth, Maraschino, Spiced Citrus

## \$20 WEEKLY COCKTAIL SPECIAL

Ask one of our staff for our seasonal cocktail

## BURLY SPRITZ MENU

Burly Cucumber Spritz 20  
Cucumber Gin, Triple Sec, Lemon, Cucumber, Elderflower

Italiano Spritz 20  
Citrus Gin, Sanbitter, Grapefruit & Rosemary Shrub, Prosecco

Berry Blitz 20  
Berry Gin, Rose, Hibiscus Tea, Strawberry, Lemon, Thyme, Soda

## BEER/WINE

Spangled Drongo Pale Ale 4.5% 11  
Rotating Local Tinnie – ask our staff 12

	GLASS	/	BOTTLE
Cavedon Adelia Prosecco	\$14		\$65
Nashdale Lane Pinot Gris	\$18		\$80
Emmalene Pinot Noir	\$19		\$85

## SOFT DRINKS

5

Fever-Tree Lemonade  
Fever-Tree Grapefruit Soda  
Fever-Tree Lemon/Lime Bitters  
Fever-Tree Distillers Cola

Join our BURLY LOVES LOCALS loyalty programme for exclusive perks.  
Looking for a space for an event? Look no further. Chat to our staff today.