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THEBURROWCHERRYBROOK.COM.AU

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*nights at*  
THE **BURROW**



## entrees

**HOUSE OLIVES gf\*** **7.50**

Marinated mixed olives  
with a hint of garlic, chilli & rosemary

**MEZZE PLATE** **14.90**

House-made dips served with grilled pita bread

**HOUSEMADE ARANCINI (serving of 4)** **12.90**

Bacon, rosemary & parmesan arancini  
served with truffle aioli

**CHEESY GARLIC BREAD** **8.90**

House-made garlic & herb baguette  
topped with mozzarella

**HALLOUMI STICKS** **11.90**

Fried panko crumbed halloumi sticks  
with dukkah & aioli

**BUFFALO WINGS gf\*** **12.90**

Chicken wings tossed in buffalo sauce  
served with fresh coriander

**ZUCCHINI FLOWERS** **15.90**

Tempura Zucchini flowers stuffed with ricotta,  
Lemon zest and parsley



*The Burrow Cherrybrook was thought about and created by local family members Justin & Christine Camilleri. Their vision was to create a space away from the main drag, a hideaway as such, where members of the local community could enjoy great quality food and beverages in a relaxing environment.*

*"We are particularly focused on sourcing fresh ingredients from the local markets and producing simple but excellent quality food for all our customers to enjoy. We are very proud of our staff and in house chefs and the food they serve and create."*

*Justin comes from a background of food, beverage & craft beer and being a qualified Barista takes his coffee very seriously. Christine comes from an accounting and logistics background so thrives on all the paperwork that comes from running a small business.*

*The Burrow would like to constantly evolve its menu, creating new and exciting dishes, while always maintaining our fresh food standards and keeping the 'oldies but goodies' on the menu."*

*"The ultimate vision for The Burrow is to be that 'Third Space', the first being home, second being work and the Third Space being that somewhere in between that you can escape the hustle and bustle of everyday life."*

\*Gluten Free dishes contain All gluten free ingredients however we do cook & prepare in a kitchen that contains gluten & cannot guarantee there is no cross-contamination

\*\* Ask for our Gluten Free option  
(v) Vegetarian option

10% Sunday & Public Holiday Surcharge applies  
BYO Wine only. Corkage \$4.00 per person drinking

## dessert

### COOKIE SANDWICH 12.90

House-made choc chip cookies,  
vanilla ice cream, 100's & 1000's

### NUTELLA CHURROS 12.90

Churros tossed in cinnamon sugar  
Served with Nutella and vanilla ice cream

### CHOCOLATE LAVA CAKE 12.90

Molten dark chocolate lava cake  
Served with vanilla ice-cream

## Kids (12 years and under)

### KIDS CHEESEBURGER (gf option\*\*) 12.90

Grass fed beef, American cheese & tomato sauce  
served on a toasted brioche bun with shoestring fries

### CHICKEN NUGGETS & CHIPS 10.90

Chicken breast nuggets  
Served with shoestring fries & tomato sauce

### KIDS PASTA 12.90

Ask our friendly staff for this week's special

### KIDS STEAK & CHIPS gf\* 15.90

Rump steak served with shoestring fries & ketchup

### DRINKS 3

Kids apple juice popper

### KIDS MILKSHAKE 4

caramel, vanilla, chocolate or strawberry

### BRUSCHETTA OF THE DAY (MP)

Ask our friendly waitstaff for today's special

### SALT & PEPPER SQUID 15.90

Salt & pepper squid served on a bed of rocket  
with chilli, lime, coriander & chilli mayonnaise

### GARLIC PRAWN POT (gf option\*\*) 19.90

Tiger prawns sautéed in butter, garlic and parsley  
*Make it chilli add 1*

### HAM & CHEESE CROQUETTES 14.90

Smoked leg ham and mozzarella croquettes  
Served with truffle aioli

### BEER BATTERED FRIES 10.90

Beer battered fries served with aioli

### SWEET POTATO FRIES gf\* 11.90

Served with aioli

## mains

### VEAL COTTOLETTA **29.90**

Lightly breaded veal cutlet basted butter and thyme  
Served with fresh fennel and apple salad

### FISH OF THE DAY gf\* **(MP)**

Ask our friendly wait staff for todays special

### CHICKEN BREAST gf\* **26.90**

Marinated grilled chicken breast with melting  
camembert cheese wrapped in prosciutto  
served with sweet potato puree, fig jam & broccolini

### CRISPY PORK BELLY (gf option\*\*) **26.90**

Served with fresh Asian salad, mint, coriander  
Chilli jam and pea shoots

### EGGPLANT PARMIGIANA (v) **22.90**

Crumbed eggplant, tomato chutney, melting mozzarella  
Served with sweet potato puree and rocket balsamic salad

### MEGA SCHNITZEL **27.90**

House-made spiced panko crumbed chicken schnitzel  
served with creamy coleslaw,  
beer battered chips & house-made gravy

**Swap out for sweet potato fries add 2**

**Make it a Mega Parmi add 4**

## drinks

### COFFEE **R 3.50 L 4.50**

flat white, cappuccino, latte, long black

hot chocolate **4**

mocha **R 4 L 5**

piccolo, macchiato, ristretto **3.50**

babychino **1**

Prana masala chai **5**

Bondi chai **R 4 L 5**

extra shot, caramel, vanilla,  
hazelnut, decaf **50c**

### T2 TEA **4**

peppermint, english breakfast, fruitilicious,  
chamomile, earl grey, Geisha Green, lemongrass &  
ginger

### MILK SHAKES

chocolate, vanilla, strawberry or caramel **6**

Oreo, Snickers or Tim Tam **8**

thickshake **+1**

### SOFT DRINKS

Coke, Coke no sugar, lemonade **4.50**

lemon squash, lemon lime & bitters, ginger  
beer

Sparkling Water (Small) **4.50**

Sparkling Water (Large) **7.50**

## cocktails

### MANGO BELLINI

12.90

Cape Jaffa Prosecco, Mango Puree

### ESPRESSO MARTINI

17.90

Little Marionette Espresso, Vodka O,  
Kahlua, Frangelico garnished with coffee beans

### PASSIONFRUIT MOJITO

17.90

Light rum, passionfruit, Mint Leaves & Lime

### MOSCOW MULE

16.90

Vodka O, Ginger Beer, Lime Juice  
topped with a wedge of lime

### OLD FASHION

15.90

Woodford Reserve, Angostura Bitters, Sugar Cube  
Garnished with a twist of Orange

### APEROL SPRITZ

16.90

Aperol & Prosecco served on Ice  
with a Splash of Soda Water

### NEGRONI

16.90

Gin, Campari, Sweet Vermouth  
Topped with orange rind

### BEEF BURGER (gf option\*\*)

19.90

Grass fed beef patty, American cheese,  
onions, pickles, tomato, lettuce & burger sauce  
served on a milk bun with shoestring fries

**Add crispy bacon 2**

### CHICKEN BURGER (gf option\*\*)

19.90

Buttermilk fried chicken, cheddar cheese,  
tomato, pickles, lettuce & chilli mayonnaise  
served on a milk bun with shoestring fries

**Add crispy bacon 2**

### PRAWN LINGUINI

25.90

Prawn linguini with fresh tomato, capers,  
Spanish Onion, parsley and fresh rocket

### GNOCCHI RAGU

25.90

12 hour slow cooked lamb in a red wine garlic  
and rosemary sauce served with hand rolled gnocchi

### ROASTED PUMPKIN SALAD gf\* (v)

19.90

Honey roasted pumpkin, quinoa, raisins, pepitas,  
wild rocket tossed in tahini dressing  
Served with pomegranate and sumac yoghurt

**add grilled chicken breast 4.50**

**add grilled halloumi 4**

**add rump steak 6**

## sides

**Steamed Green vegetables gf\***

7

**Greek salad gf\***

7

**Shoe string fries gf\***

7

**Sweet potato fries gf\***

11.90

## white

	GLASS	BOTTLE
<b>CAPE JAFFA PROSECCO (SA)</b> 40.00		8.90
Lifted aromatics of green apple & lime		
<b>MOONBRIDGE</b> 32.00		7.50
<b>SAUVIGNON BLANC (SA)</b> Crisp, citrusy with hints of apple & lime		
<b>MT VERNON</b> <b>NZ SAUVIGNON BLANC (NZ)</b> Big punchy passionfruit aromatics, Citrus & tropical fruit characteristics	9.00	37.00
<b>THE SUM RIESLING (WA)</b> Bright aromatics, grapefruit, sweet herbs and nettle	8.50	35.00
<b>CHAPEL HILL</b> <b>PINOT GRIGIO (SA)</b> Displays green pear, fresh herbs & lemongrass flavours	9.00	38.00
<b>TINPOT HUT</b> <b>PINOT GRIS (NZ)</b> Fragrant aromas of spice, pear & stone-fruit mix	9.50	43.00
<b>CAPE JAFFA</b> 40.00 <b>CHARDONNAY (SA)</b> Subtle stone fruit characters with a fresh citrus finish	9.50	
<b>MARS NEEDS</b> <b>MOSCATO (SA)</b> Light, floral citrus & peach characters with a clean refreshing finish	9.00	38.00

## red

	GLASS	BOTTLE
<b>ONE CHAIN SHIRAZ</b> Lush black fruits coupled with touches of wood spice & liquorice	7.50	32.00
<b>THE SUM BY CASTELLI</b> <b>PINOT NOIR (WA)</b> Raspberry & spicy cherry characters with tones & hints of dried plums	9.50	39.00
<b>SANTUARIO MALBEC (ARG)</b> Argentinian Malbec with plum, blueberry & blackcurrant notes	9.50	39.00
<b>FLAXMAN PALADIN</b> <b>SHIRAZ (SA)</b> Medium bodied wine with a beautiful mix of blackberry & plum	11.00	46.00
<b>PATRITTI</b> <b>CABERNET SAUVIGNON (SA)</b> Blackcurrant & mint with a nicely integrated French oak lift	11.00	44.00

## rosé

	GLASS	BOTTLE
<b>LA VIE EN ROSE, CINSAULT</b> Notes of cherry & grenadine	9.00	38.00

## beer & cider

Please ask our waitstaff for our rotating craft beer specials

### HOUSE BEERS

Stone & Wood Pacific Ale	8.00
Young Henrys Newtowner	8.00
Asahi Superdry	9.00
Asahi Black	9.00
Peroni Nastro Azzurro	9.00
Young Henrys Cloudy Apple Cider	8.00