



TAKE AWAY

BURLY BITES

Bacon & Egg Roll

Fried Egg and Rashers of Bacon with Fresh Rocket, Tomato, Cheese and BBQ Sauce.

\$9.5

Wedges

Served with Sour Cream and Sweet Chilli Sauce.

\$9.5

Chips

Served with Tomato Sauce and Aioli.

\$7.5

CRAFT BURGERS

Served on your choice of lightly toasted Brioche or Turkish Bread.

The Drunken Phoenix

Malibu Marinated Chicken topped with Cheddar Cheese, Pineapple, Mixed Leaves and Avocado – dressed with a fusion Coconut-Citrus Aioli.

\$14

The Aries Connection

Greek-style Marinated Lamb with Mixed Leaves, Sun-Dried Tomatoes, Olives and Spanish Onions – dressed with Marinated Fetta and Tzatziki.

\$14

The Alpha Taurus

Seasoned Beef with Buffalo Mozzarella, Mixed Leaves, Fresh Tomato, Spanish Onion and Beetroot – dressed with Tomato Relish and Citrus Aioli.

\$14

The Gnostic Masquerader

Field Mushroom sautéed in Garlic and Herb infused Olive and Coconut Oil, topped with Marinated Eggplant, Tabouli, Mixed Leaves, Blue Cheese and Avocado – dressed with a Spiced Glaze.

\$14

The Amber Dagus

Spiced Roast Pumpkin and Lentil Patty served with Smashed Avocado and Mixed Leaves – dressed with a zesty Capsicum and Corn Salsa.

\$14

SANDWICHES

*Served on your choice of White Bread, Wholemeal Turkish or Sourdough.
Gluten-Free Bread (Toasted) — \$3 Extra*

The Mediterranean

Spanish Onion, Marinated Eggplant and Artichoke, Olives, Parmesan Cheese, Rocket and Basil Pesto.

\$11

Relish a la Ham

Leg Ham, Mixed Leaves, Tomato, Carrot, Cucumber, Beetroot, Spanish Onion, Cheese and Tomato Relish.

\$11

BLT

Bacon, Mixed Leaf Lettuce and Tomato – dressed with Aioli.

\$11

Le Classique Chick

Chicken Breast roasted in Lemon Butter with Mixed Leaf Salad and Mayonnaise.

\$11

Smoked Salmon

Smoked Salmon with Spanish Onion, Celeriac Remoulade and Rocket.

\$11

Please notify us if you have any allergies or dietary requirements.