

wine list

sparkling

		glass	bottle
Bilyara by Wolf Blass Sparkling Brut	SA	5	20
Chandon NV	SEA		49
Yellowglen Yellow	SEA	6	28
Yellowglen Vintage Bella	SEA		35
Andrew Garrett NV Sparkling Burgandy	SA		32
Moët & Chandon NV	France		115

white wines

Bilyara by Wolf Blass Chardonnay	SA	5	20
Ingoldby Chardonnay	SA		33
Coldstream Hills Chardonnay	VIC		50
Saltram Makers Table Unwooded Chardonnay	SA	5.5	22
Cartwheel Margaret River Sauv Blanc Semillon	WA		44
Oyster Bay Sauvignon Blanc	NZL	7.5	36
Stoneleigh Sauvignon Blanc	NZL	7.5	36
Matua Valley Sauvignon Blanc	NZL	7	34
Shaw & Smith Sauvignon Blanc	SA		48
Eye Spy Sauvignon Blanc Semillon	VIC	7	34
T'Gallant Juliet Pinot Grigio	VIC		39
Lindemans Premier Selection Fruity White	SEA	5	20
Lindemans Verdelho	SEA	6.5	30
Fishers Circle Chardonnay	WA	7	34

red wines

Bilyara by Wolf Blass Shiraz	SA	5	20
Annie's Lane Shiraz	SA	8	38
Pepperjack Shiraz	SA		44
PenFolds Bin 28 Kalimna Shiraz	SA		48
Coldstream Hills Merlot	VIC		49
Saltram Makers Table Cabernet Sauvignon	SA	5.5	22
T Gallant Juliet Pinot Noir	VIC	7.5	36
Rosemount Diamond Cellars Cabernet Merlot	SA	7.5	36

rose

Devils Lair Fifth Leg Rose	WA		34
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reserve wines

Wolf Blass Grey Label Cabernet Sauvignon	SA		70
Henschke Keyneton Estate	SA		75
PenFolds St Henri Shiraz	SA		120
Saltrams No 1	SA		110
Henschke Henry's Seven Shiraz Grenache Viognier	SA		58
Paretai Sauvignon Blanc	NZL		50

menu



burleigh heads hotel

entree

COB LOAF Served with savoury butters	6
GARLIC CHEESE BREAD	6
GARLIC BRUSCHETTA Topped with roma salsa, smoked mozzarella & extra virgin	9
CRUSTY TURKISH DIPS Served with a trio of dips - roasted capsicum/Petta and artichoke/eggplant	9
OYSTERS – LARGE PACIFIC Natural or Kilpatrick	half doz. 15 doz. 27
QLD HALF SHELL SCALLOPS Served grilled with crunchy macadamia butter	half doz. 15 doz. 27
NACHOS GRANDE Topped with guacamole, olives, jalapeños, sour cream & green onions	12
TEMPURA COCONUT PRAWNS 8 Plump Tiger prawns coated in a silky coconut batter; Flash Fried and served with a sesame plum dipping sauce	16
SALT AND PEPPER CALAMARI Served with sweet chilli dipping sauce	14
PRAWN AND CORIANDER SPRING ROLLS With asian dipping sauce	13

mains

BURLEIGH'S FAMOUS SHANKS Long & slow pot roasted, in herbs, wine & vegetables. Served hanging off the bone, on garlic mash & steamed vegetables	23
SESAME SOY PORK FILLET Served with egg noodles, coriander and mango salsa	23
TUSCAN CHICKEN BREAST Served on a roasted vegetable stack and naturally sweetened olive oil	24
LAKSA Bok Choy with sprouts, hokkien noodles and asian greens with seared green prawns Or served with marinated toFu	22 18
CHICKEN TORTELLINI Served with semi dried tomatoes, cream and spinach	20
WILD MUSHROOM RISOTTO A creamy Milanese style risotto infused with roasted garlic & basil, finished with a truffle essence	20
CHICKEN PARMIGIANA Chicken schnitzel topped with ham, napoli and three cheeses, served with chips & salad	19
OUR SIGNATURE – A succulent 250 gram Eye Fillet served on kipfler, semi dried tomatoes, spinach topped with Fresh King Prawns avocado and Galliano Cream	38

sides

CHIPS & AIOLI	5
POTATO WEDGES with lashings of sour cream & sweet chilli	8
VEGETABLE MEDLEY	5
GARLIC MASH	5

seafood

CLASSIC SEAFOOD SELECTION - served with chips, salad, lemon & tartar	
CRUMBED CALAMARI	17
CRUMBED PRAWN CUTLETS	20
CRUMBED WHITING	18
CRUMBED SNAPPER	18
GRILLED BARRAMUNDI	19
CATCH OF THE DAY See chef's suggestions board	MP
BURLEIGH'S OCEAN BASKET Calamari, Fish, scallops, prawns, oysters and mussels, served with a garden salad, lemon & tartar	30
SEAFOOD PESTO LINGUINE Prawns, calamari, scallops, mussels and bugs in a creamy pesto sauce	26
SNAPPER & TIGER PRAWN PIE Chunks of snapper, tiger prawns, leeks, potato & monnay, baked to perfection with a double pastry lid. Served with a garden salad	20
CHAR GRILLED ATLANTIC SALMON Cooked medium rare, served on warm roasted garlic, spinach, asparagus & semidried tomato. Drizzled with a cracked pepper aioli	23

salads





WARM THAI CHICKEN SALAD Julianne strips of marinated chicken, grilled in Asian spices, & finished in a sesame honey soy	16
ATHINA Greek salad with seared baby octopus, kalamatas, Petta, spinach and balsamic	17
SAUTÉED DUCK SALAD With plum, almonds and sweet potato	16
CAESAR SALAD Cos lettuce, crispy bacon, croutons, parmesan cheese, poached egg, tossed in our legendary Caesar dressing	12
ADD – Grilled chicken to your salad	+ 5

kid's meals - under 12 years only

(All kids meals come with a Chocolate Billabong)

POPCORN CHICKEN & chips	7
FISH & chips	7
KIDS STEAK & chips	7
HAM & PINEAPPLE PIZZA	7

from the grill

400 GRAM RUMP (100 DAYS GRAIN FINISHED) This classic primal cut is full in flavour & comes from Kilcoy in South East Queensland. The beef bodies are a yearling product with a hook weight of 340 to 360 kg, predominately 75% Bos Taurus (British Breed of Cattle) with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour & tenderness. "FULL OF FLAVOUR"		28
400 GRAM RIB ON THE BONE (100 DAYS GRAIN FINISHED) A specialty primal cut of beef with exceptional flavour & eating quality. British breed of cattle with a marbling score of up to 2 & a supplier guarantee of ultimate satisfaction & tenderness. "THE GRAND CHAMPION OF STEAKS"		32
300 GRAM RIB FILLET (100 DAYS GRAIN FINISHED) Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations with a marble score up to 2. Raised on natural pastures in South East Queensland & grain finished for the last 100 days at selected feedlots. "SIMPLY SUPERB"		29
250 GRAM EYE FILLET (100 DAYS GRAIN FINISHED) This delightful cut of beef is the most tender of them all & is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks. "SIMPLY SENSATIONAL"		30

Choice of Pepper corn, Dianne, Mushroom sauce
All Steaks served with Salad and Chips or Chef's Potato and Vegetables.

Place your order
at the counter