

# BURKE & WILLS

DARK N' STORMY	12
Goslings Black Seal Rum, Maine Root Ginger Beer, Fresh Lime	
RHUBARB GIMLET	12
Russian Standard Vodka, Rhubarb Bitters, Agave Nectar, Fresh Lime	
FIVE O'CLOCK COLLINS	12
Spring 44 Gin, Fresh Lemon, Agave Nectar, Club Soda	
SYDNEY SOUR	12
Buffalo Trace Bourbon, Peach Bitters, Fresh Lemon, Agave	
BUSHFIRE MARGARITA	12
La Vida Mezcal, Fresh Lime, Orange Bitters, Agave	
OUR OLD FASHIONED	12
Buffalo Trace Bourbon, Agave, Orange & Old Fashioned Bitters	
BEER	7
WINE by the glass	8

# BRUNCH

## Salads & Sandwiches

Brekkie sandwich  
hard-boiled egg, pickled cucumbers,  
crispy bacon, lettuce, vegemite butter

Kale Cobb Salad,  
hard-boiled egg, rotisserie chicken,  
crispy bacon, avocado. Roasted garlic

Steak Sandwich  
caramelized onions, marinated hanger steak  
pain d'avignon bun

Classic Hamburger  
Cheese Bacon, LTO on a potato roll

Burger with The Lot  
Lettuce, Tomato, Caramelized Onion,  
Bacon, Fried Egg, Pineapple, Pickled Beets

## Sides

French Fries  
Avocado  
Crispy Onions  
Thick Cut bacon  
Tomato & Onion With Steak Sauce

## Sweet

Peanut Butter Hotcakes,  
orange marmalade syrup

Challah French Toast,  
custard, whipped yogurt, powdered sugar

## Eggs

Leek, Mushroom and Goat Cheese Omelet

Smoked Salmon, Capers and Dill Omelet

Egg Skillet. Sunnyside up eggs, Country  
Toast, Breakfast sausage,

Classic Bennie.

Smoked Salmon and Whipped Avocado  
Bennie

Soft Polenta, crispy shrimp, poached Egg

Swagman's Breakfast  
Grilled hanger, bacon, poached eggs,  
crispy onions, hollandaise

## FIRST-CLASS DRINK TICKET

**ADD \$15 to Any Entree**

### Drinks

#### Kobricks Coffee

**Australian Iced Coffee**  
Double Espresso over Ice  
vanilla ice cream float

**Mimosa's: Prosecco With...**  
OJ, Sake

Passionfruit-Infused Tequila,  
Strawberry & Orange

Mango-infused vodka.  
Midori. Pineapple

**Bloody Mary's**  
Classic, Smoked, or Maria

House Beer, Wine or Sparkling

# BURKE & WILLS

# DINNER

Preview Menu. July 2013

## **Raw From the Ocean**

Selection of East Coast Oysters  
Cucumber mignonette. 3ea. 15 for 1/2dz

Scallop Crudo, fennel, Meyer lemon, smoked salt. 9  
Bass Ceviche, coconut milk, kaffir, Fresno chilies. 10

## **Small Plates**

Summer Salad, cucumbers, tomatoes, shaved radishes, labne dressing, chive. 8

Grilled Montauk Squid, sylvetta, crispy artichokes, sesame and artichoke vinaigrette. 12

Black Kale Salad, mint, shaved pecorino, fennel, fava beans, pumpkin seeds, and tahini dressing. 10

Prawns on the Plancha, garlic oregano chimichurri, green apple. 13

Chilled Summer Corn Soup, pickled red onions, roasted corn, crabmeat. 9

Lamb Merguez Sliders, charmoula aioli, cucumber relish, Martin's potato roll. 9

## **Large Plates**

Slow Cooked Salmon, chickpea and cucumber salad. 20

Ricotta Gnocchi, pork sugo, fava beans, braised artichokes. 19

The 'Roo Burger, tomato jam, shaved onions, triple fried chips. 17

12oz Ny Strip, bone marrow butter, watercress salad, triple fried chips. 28

Roasted Cod, roasted cauliflower, dates, pomegranate, vadouvan vinaigrette. 22

## **Sides**

Triple Fried Chips w. aioli. 6

Sautéed Kale, bacon, almonds. 6

Roasted Vegetables. 6

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& WILLS**