

BURN

Wood fired Kitchen & Bar

From The Oven

ANTIPASTO

Sourdough Selections

Rustic White

Rustic Rye

Ciabatta

Fresh Pita

Cagel

Bread & Dips (V) 8

Avo Pesto

Jalapeno Hummus

Eggplant & Mixed Peppers

Armenian Beetroot Tahini

Trio of Dips 18

Choice of 2 Breads & 3 dips

Aubergine Croquettes (V) 12

mushroom, dried pomegranate & mint salsa

Tassie Tuna Bruchetta 14

mixed sprouts, avocado salsa & fresh spring onions

Tomato & Burrata (V) 12

Stracciatella, mixed spinach
assorted seeds & nuts.

Steak & Peppers 17

baked padron, mildura ribeye & mustard
sabayon

Sardines & Pesto 14

Black garlic, parsley & burnt
lemon

Chicken Ribs 12

Peri peri chicken, paprika
mint salsa.

Blue Crab Bisque 16

blue ginger, green peppercorns
slices of ciabatta

Stuffed Padron Peppers 14

himalayan sea salt, caciocavallo
mozza, goats feta crumbed

Peppers & Burrata 18

Roasted Padron peppers, burrata &
pane de campagne

Baked Artichokes (V) 14

Stracciatella, mixed spinach
assorted seeds & nuts.

MAINS

Pumpkin Surprise (V) 23

charred pumpkin, roasted zucchini,
padron peppers & fresh burrata

Charcoal King Prawns 27

Lime Pepper prawns, beet root salad
& tangy walnut pesto cream.

Smokey Lamb Cutlets 29

rosemary, thyme garlic and refreshing
cous cous salad

Charcoal Steak 28

medium rare, fresh avo chimmichurri
& charred asparagus potato salad

Blackened Tuna/ Kingfish 26

squid ink, fresh thyme
charred to a crisp okra salad

DESSERTS

Cheesecake Crumble 13

raspberry and mulberry jus

Half Baked Cookie 12

cinnamon caramel syrup & fresh fruit.

Dark Chocolate Brownie 13

assorted nuts, pistachio ice cream &
fresh whipped cream.