

# BRIARS

Est. 1845

## STARTERS / SHARE

SOURDOUGH BREAD	9
Stone-baked sourdough, served fresh with house-smoked butter (v)	
BURRATA	17
Fresh burrata drizzled with truffle infused olive oil and served with grilled sourdough (v) (gf option)	
FARMHOUSE PATÉ	18
Traditional paté with grilled sourdough and cornichons (gf option)	
MUSSELS MULINARE	19
Fresh mussels braised in a traditional French broth, served with grilled sourdough (df) (gf option)	
SALT & PEPPER CALAMARI	19
Lightly crumbed rings with sea salt & black pepper, served with house tartare and dipping sauce (gf)	
GARLIC PRAWNS	21
Seared with house-smoked butter and grilled sourdough (gf option)	
TRADITIONAL FRENCH ONION SOUP	15
Slow braised and served with a garlic sourdough crouton (gf option)	
BUTCHER'S BOARD	32
Serves 2 people + \$9 per person extra Selection of cured meats, pickles, tomato relish, cheddar and lavoche	
SYDNEY ROCK OYSTERS	½ Doz 28 Doz 42
Served natural with finger lime dressing (available Fri, Sat & Sun only) (gf) (df)	

## SALADS

ROASTED CAULIFLOWER SALAD	24
Spiced roasted cauliflower with almonds, served with fresh herbs and drizzled in a yoghurt dressing (v) (gf) (df) (ve)	
PUMPKIN & QUINOA	22
Baby spinach, iceberg lettuce, roasted pumpkin, red quinoa, crushed macadamia tossed in a minted lemon dressing (v) (gf) (df) (ve)	
CAESAR SALAD	23
Baby cos lettuce, crispy bacon, soft poached egg, crunchy croutons in a creamy dressing & topped with fresh shaved parmesan + add grilled chicken \$6	

## PIZZAS

MARGARITA	22
Fior di latte, fresh basil & tomato (v)	
CHILLI PRAWN PIZZA	26
Tiger prawns, chilli, smoked cherry tomato, baby spinach	
DELLA CARNE	25
Selected cured meats, parmesan, mozzarella, rocket	
TROPICALE	24
Double smoked ham, caramelised pineapple, rosemary	
VEGETARIAN	23
Roasted pumpkin, potato, goat's cheese, pine nuts, rocket (v) + gluten free base 4	

## MAINS

SALMON FILLET	35
Crisp-skinned Australian salmon fillet in a miso dashi broth, crispy chat potatoes and steamed greens (gf) (df)	
LAMB RACK	38
Parmesan and parsley crusted rack of lamb served with creamy mash, broccolini and jus (gf)	
FISH & CHIPS	32
Fresh market fish, soda batter, fries, house tartare and lemon (gf) (df)	
CONFIT DUCK	36
Twice-cooked duck breast with cherry caramel, steamed greens and duck fat potatoes (gf)	
LONG PADDOCK SAUSAGES	29
Pure beef sausages served with creamy mash, steamed broccolini and jus (gf)	
CAPRESE CHICKEN	33
Poached breast of chicken, served with grilled mozzarella and a balsamic, basil and tomato sauce (gf) (df option)	
PORK CUTLET	35
Pork cutlet with a crumbled Pecora Dairy fetta, wilted spinach, wild honey drizzle and creamy mash	
BRIAR'S FISH PIE	34
Braised with leek in a creamy pernod-infused sauce, served with fresh rocket and fries (gf option)	
MUSSELS MOULINARE	33
Mussels braised in a traditional French broth, served with grilled sourdough and fries (gf option)	
CHAR-GRILLED MUSHROOM CACCIATORE	30
Seared and served in a traditional tomato, olive and capsicum sauce, served with cauliflower rice (gf) (df) (ve)	
BAKED GNOCCHI	32
Fresh potato gnocchi with pumpkin, sage and blue cheese sauce (v) (gf)	
BRIARS BURGER	29
Long Paddock beef 200g patty, sliced cheese, dill pickle, burger sauce, soft burger bun, served with fries + gluten free bun \$4	
ROAST OF THE DAY	36
See blackboard – served Saturday, Sunday & Public Holidays only (gf)	

PLEASE ORDER AT THE BISTRO COUNTER

## FROM THE GRILL

LONG PADDOCK CUTS EXCLUSIVELY TO BRIARS

The Long Paddock brand represents the finest in prime aged beef. Working directly with select producers that guarantee a premium quality product, Long Paddock Beef has been aged to perfection and is distinguished for its full flavour and tenderness. All beef is finished on grain and the end result, we believe, is the perfect steak.

RIB EYE on the bone 400g grain fed	47
NY SIRLOIN 300g grain fed	43
SCOTCH FILLET 350g grain fed	44
EYE FILLET 180g grass fed	41
EYE FILLET 250g grass fed	46
T-BONE 400g grain fed	40
WAGYU RUMP 300g marble score 5-6	46
Choose a sauce: jus, peppercorn, bernaïse, café de paris butter Choose a potato: duck fat potatoes / fries / creamy mash Choose a green: fresh green salad or steamed seasonal greens	

## POTATO MENU

BRIARS POTATO BAKE (serves 2) (gf)	12
ROASTED DUCK FAT POTATOES (gf)	9
CREAMY MASH (gf)	9
FRIES with aioli (gf)	9

## SIDES

ROCKET & PARMESAN SALAD	8
GRILLED BROCCOLINI	8
CARAMELISED BRUSSEL SPROUTS WITH PRUNES	8
STEAMED SEASONAL GREENS	8

## LITTLE ONES \$15

(12 years and under) includes a FREE ice-cream

FISH & CHIPS (gf)	
CRUMBED CHICKEN TENDERLOINS with fries and steamed greens (gf)	
LONG PADDOCK MINUTE STEAK with fries and steamed greens (gf)	
BOLOGNESE with penne	
KIDS PIZZA Margarita or ham & cheese	

(v) Vegetarian (gf) Gluten Free (df) Dairy Free (ve) Vegan  
Kitchen Hours | Mon to Thurs: 12pm – 3pm / 5pm – 9pm  
Fri & Sat 12pm – 9:30pm | Sun & Public Holidays: 12pm – 9pm