

{02} 4868 3800

@Briars_inn

BRIARS

653 Moss Vale Road
Burradoo — NSW



PLEASE ORDER AT THE BISTRO COUNTER

Kitchen Hours: 11am - 9pm daily

10% surcharge Sat & Sun / 15% public holidays

MAKE A BOOKING: www.briars.com.au

TO SHARE *or* TO START

Warm Olives	11
house marinated mixed olives with aromates & lemon (v) (gf) (df) (ve)	
Stone Baked Sourdough	16
choose country brown or white, soft butter (v)	
Rustic Caramelised Garlic Bread	21
whole cloves, Italian white dough, rock salt, rosemary (v)	
Fresh Italian Burrata 100g	28
grilled wholemeal sourdough with evoo, black sea salt (v)	
Confit Garlic Hummus	25
roast chickpeas, evoo, paprika, flatbread (v) (df) (ve)	
Pork Belly Bites	24
crispy pork belly, Briars hot smoky bbq sauce (gf) (df)	
Salt & Pepper Calamari	26
fried calamari rings, tartare and fresh lemon (gf) (df)	
Crispy Asian Prawns	27
fried prawns, kewpie mayo, chilli, lime (gf) (df)	
Pumpkin & Ricotta Arancini	22
romesco, aioli, rocket, parmesan (v) (gf) <i>(add arancini \$4)</i>	

MAINS

Tasmanian Salmon Fillet	39
parsley, lemon, caper oil, steamed greens, new potatoes (gf)	
Braised Lamb Shank	39
roasted root vegetables, creamy mash, red wine sauce (gf)	
Gnocchi Fungi	34
porcini mushroom, cream, pecorino, truffle oil (v)	
Roast Chicken	36
half free range chicken, fries, slaw, peri peri mayo (gf)	
Pork Cutlet 280gm	36
fennel, apple, onions, eschalot, citrus tarragon, creamy mash (gf)	
Spanner Crab Capellini	42
fresh shelled QLD spanner crab, chilli, garlic, evoo, lemon, pangrattato, pecorino, baby herbs	
Moroccan Spiced Eggplant	33
garlic hummus, chickpeas, marinated vegan fetta (v) (gf) (df) (ve)	
Beef Cheek Pie	35
mushrooms, golden puff, mash, speck, eschalot	
Roast Lamb Rump	39
roast pumpkin, mash, feta, red wine sauce, (gf)	
Chicken & Jalapeno Sausages	34
sweet potato chips, corn riblets, chimi churi (gf) (df)	
Fish and Chips	35
soda battered fresh barramundi, fries, tartare, fresh lemon (gf) (df)	
Briars Burger	32
180gm premium beef pattie, iceberg lettuce, tomato, cheese, pickles, burger sauce, fries <i>(+ gluten free bun \$5)</i>	

FROM THE GRILL

NY Sirloin 300gm	47
grain fed Angus, Southern NSW	
Wagyu Rump 250gm	49
msb 6+ award winning Tajima, Riverina NSW	
T-Bone 400gm	50
grain fed MSA Angus, Southern NSW	
Scotch Fillet 300gm	52
120 day grain fed, Riverina NSW	
Eye Fillet 200gm	55
100 day grain fed, Darling Downs QLD	
Eye Fillet 250gm	62
100 day grain fed, Darling Downs QLD	
Rib Eye on the bone 400gm	65
grain fed Hereford, Gippsland VIC	



Choose two sides:

potato salad, fries, duck fat potatoes, creamy mash, mixed leaf, slaw, rocket & parmesan, green peas with mint & feta, steamed greens, corn riblets, sweet potato fries *(add \$4)*, potato bake *(add \$4)*

Choose a sauce:

jus, peppercorn, bearnaise, mushroom sauce

SHARED MEATS *(serves 2 to 4)*

please allow 20 minutes cooking time for all shared meats

Sirloin Bone In 500gm, Pakenham VIC, 180 day grain fed, dry-aged	99
beer battered house-made onion rings, jus (gf) (df)	
T-Bone 1kg, Southern NSW, grain fed MSA Angus	155
bearnaise (gf) <i>(cooked medium-rare)</i>	
Slow Braised Lamb Shoulder	160
garlic, rosemary, thyme (gf) (df)	
Tomahawk 1.4kg, Southern NSW, free range pasture fed	185
porcini mushroom jus (gf) (df) <i>(cooked medium-rare)</i>	

Choose three sides:

potato salad, fries, duck fat potatoes, creamy mash, potato bake, Briars slaw, mixed leaf, rocket & parmesan, green peas, mint & feta, steamed greens, sweet potato fries

(v) *vegetarian* (gf) *gluten free* (df) *dairy free* (ve) *vegan*



POTATO MENU

Potato Salad (v) (gf)	12	Duck Fat Potatoes (gf) (df)	10
Potato Bake (v) (gf)	12	Creamy Mash (v) (gf)	10
Sweet Potato Fries (v) (gf) (df)	16	Fries (v) (gf) (df)	10

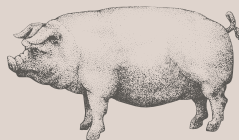
SIDES

Briars Slaw (v) (gf)	12
Mixed Leaf, honey, lemon dressing (v) (gf) (df) (ve)	12
Rocket, Pear & Parmesan, vinaigrette (v) (gf)	12
Green Peas, mint & feta (v) (gf)	16
Corn Riblets, paprika salt (v) (gf) (df) (ve)	14
Steamed Seasonal Greens, garlic flakes (v) (gf)	14

LITTLE ONES *(12 years and under)*

includes a FREE ice-cream: chocolate, vanilla, strawberry (v)(gf) or coconut (v)(gf)(df)(ve)

Fish & Chips (gf) (df)	16	Cheese Burger with fries	16
Hot Dog with fries	16	Penne Neapolitana (v)	16
Crumbed Chicken Tenders with fries (gf)	16		



DESSERT *(please order at the cafe)*

Tiramisu	16
sponge biscuit, coffee, mascarpone, cocoa (v)	
Chocolate Mousse	16
belgian chocolate, thickened cream (v) (gf)	
Sticky Date Pudding	16
butterscotch sauce, vanilla bean ice cream (v)	
Continental Strawberry Cheesecake	16
Strawberries, shortbread crumb, strawberry sorbet (v) (gf)	
Crème Brulee	16
toffee crisp, biscotti (v)	
Summer Berry Pudding	16
mixed berry compote, soy based vanilla ice cream (v) (gf) (df) (ve)	

SHARED DESSERT *(serves 2)*

Rocky Road Ice-Cream Sundae	18
chocolate mousse, vanilla ice-cream, marshmallows, peanuts, strawberry sauce (v) (gf)	
Briars Trifle	29
Sponge cake, custard, jelly, fresh summer berries, cream (v)	
Apple & Blackberry Crumble	29
house made crumble, vanilla ice cream (v) <i>(please allow 20-30 minutes)</i>	

