

{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
roast cherry tomatoes, basil oil, black sea salt (v) (gf)	
Duck Liver Pâté	25
seasonal house chutney, clarified butter, grilled sourdough	
Pork Belly Bites	24
crispy pork belly, Briars hot smoky bbq sauce (gf) (df)	
Salt & Pepper Calamari (I)	26
fried calamari rings, tartare and fresh lemon (gf) (df)	
Tempura Prawns (I)	27
soy mirin, chilli, lime (gf) (df)	
Pumpkin & Ricotta Arancini	22
romesco, aioli, rocket, parmesan (v) (gf) <i>(add arancini \$4)</i>	

MAINS

Braised Lamb Shank	39
roasted root vegetables, creamy mash, red wine sauce (gf)	
Gnocchi Funghi	34
porcini mushroom, cream, pecorino, truffle oil (v)	
Tasmanian Salmon Fillet (A)	39
parsley, lemon, caper oil, steamed greens, new potatoes (gf)	
Pork Cutlet 280gm	36
fennel, apple, onions, eschalot, citrus tarragon, creamy mash (gf)	
Spanner Crab Capellini (A)	42
fresh shelled QLD spanner crab, chilli, garlic, evoo, lemon, pangrattato, pecorino, baby herbs	
Salt Baked Beetroot	33
pumpkin, celeriac, quinoa, rocket, molasses, garlic oil (v) (gf) (df) (ve)	
Roast Lamb Rump	39
trio bean cassoulet, spinach, parsnip (gf)	
Beef Cheek Pie	35
mushrooms, golden puff, mash, speck, eschalot	
Briars Wagyu Sausages	34
pea puree, creamy mash, caramelised onions, jus (gf)	
Fish and Chips (A)	35
soda battered fresh barramundi, fries, tartare, fresh lemon (gf) (df)	
Provincial Half Roast Chicken	35
chat potatoes, brussels sprouts, speck (gf)	
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
MBS 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, *(add sweet potato fries \$4), (add potato bake \$4)*, steamed greens, corn riblets, mixed leaf, slaw, rocket & parmesan, green peas with mint & feta

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, sweet potato fries, potato bake, steamed greens, corn riblets, mixed leaf, slaw, rocket & parmesan, green peas with mint & feta

(v) *vegetarian* (gf) *gluten free* (df) *dairy free* (ve) *vegan*
(I) *imported* (A) *Australian*



POTATO MENU

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

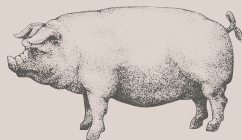
SIDES

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 Banoffee Cheesecake	16
dulce de leche, shortbread crumb, banana, caramel sauce (gf)	
Crème Brûlée	16
toffee crisp, biscotti (v)	
Champagne Poached Pear	16
pecan brittle, orange glaze, soy based vanilla cream (v) (gf) (df) (ve)	

SHARED DESSERT *(serves 2)*

(please allow 20-30 minutes)

Briars Crispy Profiteroles	29
vanilla ice cream, warm chocolate sauce (v)	
Strawberry and White Chocolate Cookie Sundae	18
vanilla ice cream, mousse, jelly, marshmallows, sauce	
Rhubarb and Apple Crumble	29
homemade crumble, vanilla ice cream (v)	

