

sharing plates

SALT & PEPPER CALAMARI 18
aioli, lemon, dill (df) (gfo)

BEEF SLIDERS 18
cheese, pickles, burger sauce, milk bun

ST HELEN'S OYSTERS 6ea
shallot vinaigrette, lemon, dill, herb oil (df) (gf)

BEANS & CHICKEN NACHOS 19
guacamole, salsa, sour cream (gf) (dfo)

FRIED CHICKEN TENDERS 18
siracha plum glaze, kewpie mayo, pickles, toasted sesame

CHIPS 12
aioli (v) (df)

GARLIC FLATBREAD 14
confit garlic, mozzarella (v) (gfo)

CHARCUTERIE PLATE 33
mortadella, prosciutto, sopressa, cheddar, blue, brie, grilled sourdough,
pickles, mustard, chutney (gfo)

FRIED HALLOUMI 16
chilli & plum ketchup, sesame, chervil, lime (gfo)

pizza

MARGHERITA 20
buffalo mozzarella, Napoli, heirloom tomatoes, basil, parmesan (v)

ROASTED PUMPKIN 23
mozzarella, feta, sage, parmesan (v)

PROSCIUTTO 26
mozzarella, Napoli, heirloom tomatoes, roquette, parmesan

MEAT EATER 27
bacon, salami, bbq chicken, Napoli, mozzarella, BBQ sauce

TRUFFLE MUSHROOM 24
garlic base, taleggio, roquette (v)

HAWAIIAN 26
mozzarella, Napoli, ham, pineapple (gfo)

CAPRICCIOSA 26
ham, mushroom, olives, artichoke, Napoli, mozzarella (gfo)

SOPRESSA 27
capsicum, roquette, parmesan, chilli flakes, Napoli, mozzarella (gfo)

main

CHICKEN PARMA 30
shaved ham, Napoli, mozzarella, slaw, skin on fries

HALF A PARMA 23
shaved ham, Napoli, mozzarella, slaw, skin on fries

FISH & CHIPS 29
battered rockling, tartare, pea salad, skin on fries (gfo) (df)

BEEF & MUSHROOM PIE 28
mash, peas, gravy

EGGPLANT PARMA 26
Napoli, mozzarella, slaw, skin on fries (vgo)
vegan cheese available on request +3

PAN ROASTED SALMON 38
orange, pickled fennel & soft herbs salad, rice cracker (gf)

CREAMY CHICKEN & PESTO LINGUINI 28
sun-dried tomato, spinach (dfo)

RISOTTO VERDE 26
peas, broccolini, mint, spinach (v) (gf) (dfo)

grill

300G PORTERHOUSE 40
Grass fed, O'Connor's

400G RUMP 47
Grass fed, Cape Grim

All our premium cut steaks are served with skin on fries, house salad and your choice
of sauce.

Sauces (gf) (dfo): garlic butter, peppercorn, mushroom, red wine jus

salads

CHICKEN CAESAR SALAD 26
grilled chicken, cos, parmesan, croutons, bacon, soft boiled egg, classic Caesar
dressing (gfo)

ROASTED ROOT SALAD 26
cashew puree, broccolini, heirloom carrot, pumpkin, beetroot, quinoa, pumpkin
seeds, house dressing (vg) (gf)

FRIED CALAMARI SALAD 27
cous cous, sumac, pickled onion, peas, roquette, lemon

add chicken or calamari +5

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select cheque or savings) and The Pass transactions are surcharge free.
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burgers

WAGYU BEEF BURGER 25
cheese, shredded cos, tomato, pickles, burger sauce, milk bun, skin on fries
(gfo)

FRIED CHICKEN BURGER 26
cheese, raw slaw, tomato, pickles, milk bun, skin on fries

STEAK SANGA 30
wagyu rump, bacon, onion jam, cheese, cos, sourdough, smoked BBQ sauce,
skin on fries (gfo)

PRAWN ROLL 25
kewpie, dill, lemon, milk bun, skin on fries

PLANT BASED BURGER 27
plant based patty, shredded cos, tomato, pickles, ketchup, mustard, vegan
bun, skin on fries (vg) (gfo)

sides

BUTTERED MASH (v) (gf) 9

HOUSE SALAD 9
cos, pickled onion, dill, radish (vg) (gf)

CHARRED BROCCOLINI 11
confit garlic oil, toasted almonds, lemon (vg) (gf)

desserts

VEGAN CHOCOLATE DELICE 12
mixed berry coulis, strawberry sorbet (vg)

SMASHED PAVLOVA 13
mixed berries variation, chattily, lemon balm (v) (gf)

STICKY TOFFEE PUDDING 12
salted caramel, vanilla bean ice cream

(v) Vegetarian | (vo) Vegetarian option
(vg) Vegan | (vgo) Vegan option
(gf) Gluten free | (gfo) Gluten free option
(df) Dairy friendly | (dfo) Dairy free option

Please inform a team member if you have allergies or intolerances. We'll
do our very best to accommodate to them, but as our menu is prepared
freshly in kitchen, there may be trace allergens.