

# LOCAL MENU

PLEASE NOTE YOUR TABLE NUMBER  
BEFORE ORDERING AT THE BAR

OR

SCAN QR CODE ON TABLE

# CHEFS

## SPECIALS

**ASIAN NOODLE SALAD** **24**

Grilled Chicken, Rice Vermicilli Noodles, Edamame, Cucumber, Cherry Tomato, Pickled Onion, Coriander, Mint, Fried Shallots with a Namjim Dressing

**FISH OF THE DAY** **32**

Oven Poached John Dory Fillet, Verjus Beurre Blanc, Spinach, Dill Oil and Herbs. Side of Chat Potatoes with Black Garlic Aioli

**WAGYU SIRLOIN MB3+** **49**

280g Grainfed Wagyu Sirloin, served with fries and salad and house garlic butter.

Upgrade to mash and broccolini \$4

## NEW BREAKFAST MENU

### AVAILABLE NOW!

## SHARES

<b>OYSTERS</b> (Price each min 4) <i>gf</i> Coffin Bay, lemon and mignonette	<b>4.5</b>
<b>SHOESTRING FRIES</b> <i>gf v veo</i> Served with jerk spice & aioli	<b>11</b>
<b>BROCCOLI BITES</b> <i>gf veo v</i> Fried with dill ranch	<b>12</b>
<b>HUMMUS</b> <i>ve</i> Roast pumpkin hummus served with sun-dried tomato salsa, dukkah, roasted chickpeas & crispy pita	<b>14</b>
<b>CALAMARI</b> Crispy fried calamari, salt & pepper mix & garlic aioli	<b>18</b>
<b>KINGFISH CEVICHE</b> <i>gf</i> Diced kingfish, capsicum, cucumber, onion & avocado butter served with crispy corn tortilla	<b>22</b>
<b>KFC WINGS</b> Korean fried chicken wings, honey soy dressing & shallots	<b>17</b>
<b>CHARCUTERIE</b> <i>gfo</i> Seasonal cured meats, pickled peppers, cornichons, apple & pear chutney & aged cheddar served with toasted sourdough & crackers	<b>24</b>

<i>vegetarian</i>	<i>v</i>	<i>vegan option</i>	<i>veo</i>
<i>vegetarian option</i>	<i>vo</i>	<i>gluten free</i>	<i>gf</i>
<i>vegan</i>	<i>ve</i>	<i>gluten free option</i>	<i>gfo</i>

## BURGERS & PUB CLASSICS

<b>CHICKEN BURGER</b>	<b>23</b>
Black pepper crusted chicken, cheese, lettuce, tomato & dill ranch served with shoestring fries & tomato sauce	
<b>BEEF BURGER</b> <i>gfo</i>	<b>23</b>
180g beef patty, cheese, lettuce, tomato, red onion, pickles, Local burger sauce served with shoestring fries & tomato sauce	
<b>MUSHROOM BURGER</b> <i>veo</i>	<b>22</b>
Crumbed field mushroom, lettuce, beetroot cashew cheese & garlic aioli served with shoestring fries & tomato sauce	
<b>CHICKEN SCHNITZEL</b>	<b>25</b>
House-made schnitzel served with a leaf salad, shoestring fries & your choice of diane, mushroom or pepper sauce	
<b>CHICKEN PARMY</b>	<b>28</b>
House-made schnitzel topped with James St. deli ham, napoli sauce & cheese served with a leaf salad & shoestring fries	
<b>PUMPKIN PARMY</b> <i>v</i>	<b>23</b>
House-made butternut pumpkin schnitzel, napoli sauce & cheese served with a leaf salad & shoestring fries	
<b>KIDS MENU</b>	<b>15</b>
+ Chicken nuggets with fries & tomato sauce	
+ Pasta with Napoli sauce & cheese	
+ Fish bites with fries & tomato sauce	

## FROM THE GRILL

### 250G RUMP *gf* 35

Black Onyx MB 3+

Served with a leaf salad & shoestring fries

### 220G EYE FILLET *gf* 55

100 day grain fed MB 3+

Served with colcannon mash potato & broccolini

### 350G SCOTCH FILLET *gf* 52

Black Angus MB 3+

Served with a leaf salad & shoestring fries

### SIDES *v gf*

Broccolini, lemon oil 9

Colcannon mash potato & herbs 8

Green salad, fennel, dill, spring onion, honey & mustard dressing 6

### SAUCES 4 *all gf*

Pepper

Mushroom

Diane

Jus

*vegetarian*  
*vegetarian option*  
*vegan*

*v*  
*vo*  
*ve*

*vegan option*  
*gluten free*  
*gluten free option*

*veo*  
*gf*  
*gfo*

## LOCAL MAINS

### MEDITERRANEAN SALAD *v v eo gf 22*

Halloumi, cherry tomatoes, cucumber, quinoa,  
fresh herbs, roast capsicum, tahini yoghurt & crispy  
chick peas  
*add grilled chicken +6*

### SALMON NIÇOISE SALAD *gf 26*

Flaked Atlantic salmon, kipflers, green beans,  
kalamata olive, cherry tomatoes, cos, anchovy mayo  
& a soft-boiled egg

### PRAWN RISOTTO 29

King prawns, prawn bisque, semi-dried tomatoes, pickled  
fennel and dill oil

### CRISPY SKIN SALMON 35

Crispy skin salmon, chargrilled zucchini, peas,  
roast chat potatoes, ponzu mayo

### STEAK SANDWICH 28

Wagyu sizzle steak, grilled onions, Swiss cheese,  
bacon jam, lettuce, tomato, aioli & house bbq sauce on  
Turkish bread with shoestring fries

## DESSERT 112

Sticky Date Pudding with  
vanilla bean ice-cream

## LATE NIGHT MENU

### HUMMUS *ve* 15

Roast pumpkin hummus served with sun-dried tomato salsa, dukkah, roasted chickpeas & crispy pita

### KINGFISH CEVICHE *gf* 23

Diced kingfish, capsicum, cucumber, onion & avocado butter served with Prawn crackers

### BROCCOLI BITES *gf veo v* 13

Fried with dill ranch

### SHOESTRING FRIES *gf v veo* 12

Served with jerk spice & aioli

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### SALMON NIÇOISE SALAD *gf* 30

Flaked Atlantic salmon, kipflers, green beans, kalamata olive, cherry tomatoes, cos, anchovy mayo & a soft-boiled egg

### CHICKEN SCHNITZEL 27

House-made schnitzel served with a leaf salad, shoestring fries & your choice of diane, mushroom or pepper sauce

### CHICKEN BURGER 24

Black pepper crusted chicken, cheese, lettuce, tomato & dill ranch served with shoestring fries & tomato sauce

### MUSHROOM BURGER *veo* 24

Crumbed field mushroom, lettuce, beetroot cashew cheese & garlic aioli served with shoestring fries & tomato sauce

*vegetarian*  
*vegetarian option*  
*vegan*

*v*  
*vo*  
*ve*

*vegan option*  
*gluten free*  
*gluten free option*

*veo*  
*gf*  
*gfo*

## FIZZ

NV	Specchio	Prosecco	Yarra Valley	10	45
2022	Whistler	Frizzante	Barossa	12	55
NV	Clover Hill	Sparkling	Tasmania	16	75
2023	Little Reddie	Mountain Fizz	Castlemaine		80
NV	Bollinger	Brut	Champagne		160

## WHITE

2021	Pan Opticon	Riesling Blend	King Valley	13	60
2022	Cloud St	Pinot Grigio	Victoria	11	50
2022	Mada	Pinot Gris	Canberra District	15	70
2022	Jericho	Fiano	Adelaide Hills	12	55
2020	Meltwater	Sauv Blanc	Marlborough	12	55
2021	In Dreams	Chardonnay	Yarra Valley	14	65



## TINTED & CHILLED

2022	Nick Spencer x Local	Rosé	Canberra Region	12	55
2022	Hoddles Creek	Pinot Gris (Skin Contact)	Yarra Valley	14	65
2021	Ghost Rock 'Supernatural'	Blend (Chilled Red)	Victoria	13	60

## REDS

2021	Holm Oak	Pinot Noir	Tamar Valley TAS	14	65
2021	Teusner 'The G'	Grenache	Barossa	15	70
2018	Bud Burst	Merlot	Barossa	12	55
2021	Wilhelm Scream	Sangiovese	Granite Belt QLD	13	60
2017	MollyDooker	Shiraz	McLaren Vale	15	70
2021	Teusner 'The Gentleman'	Cabernet Sauv	Barossa	13	60

## CELLAR

2021	Jericho	Tempranillo	Adelaide Hills		65
2021	Blue Eyed Boy 'Mollydooker'	Shiraz	McLaren Vale		95

## COCKTAILS

<b>STRAWBERRY SMASH</b>	21	<b>LOCAL ANAESTHETIC</b>	24
Vanilla Vodka, Strawberry, Agave & Lemon		Vodka, Gin, Rum, Triple Sec, Chambord, Lemon & Lemonade	
<b>PASSIONFRUIT CAPRIOSKA</b>	20	<b>APEROL SPRITZ</b>	18
Vodka, Passionfruit, Coconut, Lime		Aperol, Prosecco, Soda & Orange	
<b>AMARETTO SOUR</b>	20	<b>BERRY NICE SPRITZ</b>	19
Disaronno, Orgeat Syrup, Lemon & Bitters		Chambord, Prosecco, Mixed Berries, Lemon and Soda	
<b>LOCALADA</b>	20	<b>ESPRESSO MARTINI</b>	20
House-infused Vanilla Rum, Coconut & Pineapple		Vodka, Kahlua, Local Coffee & Sugar Syrup	
<b>MARGARITAS</b> <i>Your choice of:</i>		<b>PEANUT BUTTER OLD FASHIONED</b>	22
+ CLASSIC	20	Sheepdog Peanut Butter Whiskey, Makers Mark, White Creme de Cacao, Chocolate Bitters	
+ HOUSE-INFUSED CHILLI TEQUILA	21		
+ 1800 COCONUT TEQUILA	23		
All with Cointreau & Lime			
<b>BIG SEXY</b>	21	<b>VALLEY GIRL</b>	20
House infused Rosemary Gin, Elderflower Liqueur, Passionfruit		Gin, Elderflower Liqueur, Lychee, Pomergranate & Lime	
<b>LAMINGTON MARTINI</b>	22	<b>SOUR GUMMY</b>	21
Wildflower Lamington Vodka, Kahlua, Coconut		Ketel One Citron, Cointreau, Pavan, Elderflower, Pineaplle, Lemon , Cranberry	

*Classics Available | Ask at the Bar*

# BAR

## SPECIALS

### FEATURE WINE

**2023 ALLE VARE ROSE 14 | 65**

Whole bunch pressed, 50% barrel fermented in large format old French oak on full lees. Aged for 6 months in the cellar and bottled on Gunaikurnai Land. Full, dense and structured on the pallet with complex aromas of grapefruit, pomegranate and rose petal.

**2020 WILHELM SCREAM MARSANNE 13 | 60**

By Bents Rd Winery and Le Petite Mort Wine in the Granite Belt of Queensland. This 2020 Marsanne is smooth, buttery, elegant but still smashable in this hot humid climate.

### FEATURE COCKTAILS

**PIMMS CUP NO.9 18**

Pimms, Peach Liqueur, Lemon & Lemonade

**TEQUILA WITH PASSION 20**

Casamigos Reposado, Passoa Liqueur, Passionfruit & Lime

# WHAT'S ON

## LIVE MUSIC

### FRIDAY

4pm 'til late

### SATURDAY

4pm 'til late

### SUNDAY

from 1pm

## EVERY SUNDAY

### SUNDAY SPRING SESSIONS

Live music from 1pm

Drink Specials

## NEW YEARS EVE

SUNDAY 31ST DECEMBER

**FREE ENTRY, LIVE MUSIC, DJ, LATE TRADING**

Book online at [localburleigh.com.au](http://localburleigh.com.au)

**LOCAL**

« BURLEIGH HEADS »