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THE
BURROW



breakfast

VANILLA PANACOTTA GRANOLA 15.90

House-made granola with nuts, seeds, Greek yoghurt, strawberries, blueberries, banana, passionfruit and vanilla pannacotta

EGGS YOUR WAY (gf option**) 12.90

Two poached, fried or scrambled eggs with roasted tomato & pea-shoots, served on your choice of sourdough, wholemeal, soy linseed, Turkish or gluten free toast

BACON & EGG ROLL (gf option**) 10.90

Bacon, fried egg, cheddar & BBQ sauce served on a toasted brioche bun
add a hash brown 2

SPANISH OMELETTE gf* 17.90

Chorizo, cherry tomatoes, marinated feta, Spanish onions, spinach, basil made into a delicious omelette

CORN FRITTERS 19.90

Corn fritters on a bed of wild rocket served with smashed avocado, roasted tomato, crispy bacon & house-made chilli jam
add a poached egg 3

AVOCADO ON TOAST 16.90

Smashed avocado on toasted soy linseed sourdough served with cherry tomatoes, Danish feta, basil, extra virgin olive oil, lemon & balsamic glaze
add a poached egg 3

ACAI BOWL gf* 14.90

Acai smoothie bowl topped with fresh fruit



The Burrow Cherrybrook was thought about and created by local family members Justin & Christine Camilleri. Their vision was to create a space away from the main drag, a hideaway as such, where members of the local community could enjoy great quality food and beverages in a relaxing environment.

"We are particularly focused on sourcing fresh ingredients from the local markets and producing simple but excellent quality food for all our customers to enjoy. We are very proud of our staff and in house chefs and the food they serve and create."

Justin comes from a background of food, beverage & craft beer and being a qualified Barista takes his coffee very seriously. Christine comes from an accounting and logistics background so thrives on all the paperwork that comes from running a small business.

The Burrow would like to constantly evolve its menu, creating new and exciting dishes, while always maintaining our fresh food standards and keeping the 'oldies but goodies' on the menu."

"The ultimate vision for The Burrow is to be that 'Third Space', the first being home, second being work and the Third Space being that somewhere in between that you can escape the hustle and bustle of everyday life."

*Gluten Free dishes contain All gluten free ingredients however we do cook & prepare in kitchen that contains gluten & cannot guarantee there is no cross-contamination

** Ask for our Gluten Free option

10% Sunday & Public Holiday Surcharge applies

BYO Wine only. Corkage \$4.00 per person drinking

dessert

See our cabinet for a range of cakes & pastries.
Gluten free options available.

Kids (12 years and under)

EGGS ON TOAST (gf option**) 8.90

Fried or scrambled egg
served on your choice of sourdough, wholemeal,
soy linseed or gluten free toast

HAM & CHEESE TOASTIE 7.90

Leg ham & cheddar cheese
served on sourdough

CHICKEN NUGGETS & CHIPS 9.90

Chicken breast nuggets
served with shoestring fries & tomato sauce

WAFFLES 11.90

Buttermilk waffles
served with vanilla ice-cream & maple syrup

KIDS CHEESEBURGER (gf option**) 12.90

Grass fed beef, American cheese & tomato sauce
served on a toasted brioche bun with shoestring fries

DRINKS 3

Kids apple juice popper

KIDS MILKSHAKE 4

caramel, vanilla, chocolate or strawberry

OUR FAMOUS FRENCH TOAST 19.90

Brioche French toast served with vanilla ice-cream,
caramelised banana, seasonal berries, caramel popcorn
& our delicious salted butterscotch sauce

BREKKY BURGER (gf option**) 14.90

Bacon, fried egg, smashed avocado,
house-made chilli jam, cheddar & wild rocket
served on a toasted brioche bun

add a hash brown 2

EGGS BENEDICT (gf option**) 19.90

Poached eggs on toasted sourdough
served with wilted baby spinach, broccolini,
hollandaise sauce & your choice of bacon or leg ham

add smoked salmon 3

SOUL BOWL gf* 19.90

Fresh kale & quinoa salad, with avocado,
roasted mushrooms, cherry tomatoes,
grilled halloumi, sweet potato chunks, dukkah,
poached eggs & sumac yoghurt

add bacon 4

CHICKEN & WAFFLES 21.90

Buttermilk waffles with southern fried chicken
Topped with vanilla ice-cream & maple syrup

BIG BREAKFAST AT THE BURROW (gf option**) 24.90

Eggs your way served on toasted sourdough
with bacon, chorizo, mushrooms, roasted tomato,
wilted baby spinach & a hash brown

ADDITIONS

smoked salmon 6, bacon 4, chorizo 4, smashed avocado 4
grilled halloumi 4, mushrooms 4, poached egg 3, hash brown 2
roasted tomato 2, wilted baby spinach 2 side of toast 6

lunch

SALT & PEPPER SQUID 15.90

Salt & pepper squid served on a bed of wild rocket with fresh chilli, lime, coriander & chilli mayonnaise

HOUSEMADE ARANCINI (serving of 4) 12.90

Bacon, rosemary & parmesan arancini
Roasted mushroom, fresh herb & parmesan arancini (V)
served with truffle aioli

STEAK SANDWICH (gf option**) 19.90

Chargrilled rump steak, caramelised onions, tomato, cheddar, wild rocket, relish & aioli
served on toasted Turkish bread with shoestring fries
add bacon 2
swap fries for sweet potato fries add 2

CHEESE BURGER (gf option**) 18.90

Grass-Fed beef, American cheese, onions, pickles, tomato, lettuce & burger sauce
served on a brioche bun with shoestring fries
add bacon 2
swap fries for sweet potato fries add 2

CHICKEN BURGER 19.90

Buttermilk fried chicken, cheddar cheese, tomato, pickles, lettuce & chilli mayonnaise
served on a brioche bun with shoestring fries
add bacon 2
swap fries for sweet potato fries add 2

GRILLED BARRAMUNDI 22.90

Grilled barramundi fillet with a seasonal side salad
Add shoestring fries 2
Add sweet potato fries 3

THE REUBEN 17.90

Pastrami, sauerkraut, pickles, cheddar cheese, jalapenos & aioli on grilled sourdough
served with shoestring fries & truffle mayonnaise

drinks

COFFEE R 3.50 L 4.50

flat white, cappuccino, latte, long black
hot chocolate 4
mocha R 4 L 5
piccolo, macchiato, ristretto 3.50
babychino 1
Prana masala chai 5
Bondi chai R 4 L 5
extra shot, caramel, vanilla, hazelnut, decaf 50c

T2 TEA 4

peppermint, english breakfast, fruitilicious, chamomile, earl grey, Geisha Green, lemongrass & ginger

MILK SHAKES

chocolate, vanilla, strawberry or caramel 6
Oreo, Snickers or Tim Tam 8
thickshake +1

SMOOTHIES

banana, mango or berry 8
Pink Floyd 8
Apple juice, orange juice, raspberries, strawberries, mint 10
Breakfast Smoothie 10
Almond Milk, Blueberries, Banana, Chia, Oats, Honey

ICED DRINKS

housemade iced tea 6
iced coffee, iced chocolate 7
iced latte, iced mocha, iced long black 6
affogato 8

FRESH JUICES Made to order 7

choose from orange, apple, carrot, watermelon, spinach, ginger

SOFT DRINKS

Coke, Coke no sugar, lemonade 4.50
lemon squash, lemon lime & bitters, ginger beer 4.50
Sparkling Water (Small) 7.50
Sparkling Water (Large)

cocktails

MANGO BELLINI

12.90

Cape Jaffa Prosecco, Mango Puree

ESPRESSO MARTINI

17.90

Little Marionette Espresso, Vodka O,
Kahlua, Frangelico garnished with coffee beans

PASSIONFRUIT MOJITO

17.90

Light rum, passionfruit, Mint Leaves & Lime

MOSCOW MULE

16.90

Vodka O, Ginger Beer, Lime Juice
topped with a wedge of lime

OLD FASHION

15.90

Woodford Reserve, Angostura Bitters, Sugar Cube
Garnished with a twist of Orange

APEROL SPRITZ

16.90

Aperol & Prosecco served on Ice
with a Splash of Soda Water

NEGRONI

16.90

Gin, Campari, Sweet Vermouth
Topped with orange rind

ROASTED PUMPKIN SALAD gf*

19.90

Honey roasted pumpkin, quinoa, raisins, pepitas,
wild rocket tossed in tahini dressing
served with pomegranate and Sumac yoghurt

add grilled chicken breast 4.50

WATERMELON & FETA SALAD

19.90

Fresh diced watermelon with cucumber, mint, basil,
edamame beans, Danish feta and white balsamic dressing

NOURISH BOWL gf*

18.90

Organic brown rice with pickled red cabbage, cucumber,
edamame beans, cherry tomatoes, shredded carrot,
sesame seeds, coriander & a Japanese style dressing

add grilled chicken 4.50

add smoked salmon 6

MOROCCAN LAMB BOWL

25.90

Spiced Moroccan pulled lamb with baked pumpkin,
spinach, quinoa, chickpeas, roasted capsicum and
cucumber salad served with pita bread and mint yoghurt

BURRITO BOWL gf*

19.90

Organic brown rice with grilled chicken, guacamole,
corn chips, salsa, black beans, sour cream,
pickled jalapeños, lime & coriander

HOUSEMADE CHICKEN SCHNITZEL

21.90

Panko & herb crumbed chicken breast with
a side salad, shoestring fries, lemon & aioli

swap fries for sweet potato fries add 2

FISH & CHIPS

17.90

Beer battered flathead with shoestring fries,
lemon, pea-shoots & tartare sauce

**Don't forget to check our specials board
for interesting options from time to time**

white

	GLASS	BOTTLE
CAPE JAFFA PROSECCO (SA) 40.00		8.90
Lifted aromatics of green apple & lime		
MOONBRIDGE 32.00		7.50
SAUVIGNON BLANC (SA) Crisp, citrusy with hints of apple & lime		
MT VERNON NZ SAUVIGNON BLANC (NZ) Big punchy passionfruit aromatics, Citrus & tropical fruit characteristics	9.00	37.00
THE SUM RIESLING (WA) Bright aromatics, grapefruit, sweet herbs and nettle	8.50	35.00
CHAPEL HILL PINOT GRIGIO (SA) Displays green pear, fresh herbs & lemongrass flavours	9.00	38.00
TINPOT HUT PINOT GRIS (NZ) Fragrant aromas of spice, pear & stone-fruit mix	9.50	43.00
CAPE JAFFA 40.00 CHARDONNAY (SA) Subtle stone fruit characters with a fresh citrus finish	9.50	
MARS NEEDS MOSCATO (SA) Light, floral citrus & peach characters with a clean refreshing finish	9.00	38.00

red

	GLASS	BOTTLE
ONE CHAIN SHIRAZ Lush black fruits coupled with touches of wood spice & liquorice	7.50	32.00
THE SUM BY CASTELLI PINOT NOIR (WA) Raspberry & spicy cherry characters with tones & hints of dried plums	9.50	39.00
SANTUARIO MALBEC (ARG) Argentinian Malbec with plum, blueberry & blackcurrant notes	9.50	39.00
FLAXMAN PALADIN SHIRAZ (SA) Medium bodied wine with a beautiful mix of blackberry & plum	11.00	46.00
PATRITTI CABERNET SAUVIGNON (SA) Blackcurrant & mint with a nicely integrated French oak lift	11.00	44.00

rosé

	GLASS	BOTTLE
LA VIE EN ROSE, CINSAULT Notes of cherry & grenadine	9.00	38.00

beer & cider

Please ask our waitstaff for our rotating craft beer & ciders

HOUSE BEERS	
Stone & Wood Pacific Ale	8.00
Young Henrys Newtowner	8.00
Asahi Superdry	9.00
Peroni Nastro Azzurro	9.00
Young Henrys Cloudy Apple Cider	8.00