

*share your experience
at The Burrow on
Facebook or Instagram*

THEBURROWCHERRYBROOK.COM.AU

 [THEBURROWCHERRYBROOK](https://www.instagram.com/theburrowcherrybrook)



breakfast

BERRY & CINNAMON PORRIDGE. (gf) 15.90

Rolled oats, chia seeds and cinnamon porridge
with rhubarb blueberry compote,
banana & roasted coconut flakes

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,
House-made granola, banana, passionfruit,



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

KIDS SLIDERS & CHIPS

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

1 Slider **6.90**

2 sliders **9.90**

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

BREAKFAST BURGER (gf option)** **14.90**

Bacon, fried egg, smashed avocado,
tomato relish, 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,
leg ham or smoked salmon

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 optio) **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

HOMEMADE ARANCINI 12.90

Bacon, rosemary & parmesan risotto balls 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

LAMB RAGU 25.90

12 hour slow cooked lamb shoulder ragu in a red wine, garlic & rosemary sauce served with pappardelle, pangrattato & parmesan

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

Pink Floyd 8

Apple juice, orange juice, raspberries, strawberries, mint 10

Breakfast Smoothie 10

Almond Milk, Blueberries, Banana, Chia, Oats, Honey 10

ICED DRINKS

housemade iced tea 6

iced coffee, iced chocolate, iced 7

mocha 4

iced latte, iced long black 6

cold brew 8

affogato

FRESH JUICES Made to order 7

choose from orange, apple, carrot,

watermelon, spinach, ginger

SOFT DRINKS

Coke, Coke no sugar, sparkling water, 4.50

lemonade

lemon squash, lemon lime & bitters, ginger

beer

cocktails

MANGO BELLINI 12.90

Cape Jaffa Prosecco, Mango Puree

HAZELNUT ESPRESSO MARTINI 17.90

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

PASSIONFRUIT MOJITO 15.90

Light rum, passionfruit, Mint Leaves & Lime

MOSCO MULE 16.90

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

OLD FASHION 15.90

Bourbon, Angostura Bitters, Sugar Cube
Garnished with a twist of Orange

APEROL SPRITZ 16.90

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

NEGRONI 16.90

Gin, Campari, Sweet Vermouth
Topped with Mandarin

ROASTED PUMPKIN SALAD gf* 19.90

Honey roasted pumpkin, quinoa, raisins, pepitas,
wild rocket tossed in tahini dressing &
pomegranate served with Sumac yoghurt
add grilled chicken breast 4.50

BEETROOT & MEREDITH FETA SALAD gf* 19.90

Roasted beetroots, mixed leaves, Meredith feta, lentils,
glazed Dutch carrots & walnuts tossed in a maple dressing
add grilled chicken breast 4.50

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

Sides

Sweet Potato Fries 9, Shoestring Fries 8

white

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

red

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

rosé

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

beer & cider

Stone & Wood Pacific Ale	8.00
Young Henrys Newtowner	8.00
Mountain Goat Steam Ale (organic).	8.00
Yong Henry's Summer Hop Ale	9.00
Asahi Superdry	9.00
Asahi Black	9.00
Peroni Nastro Azzurro	9.00
Sydney Beer Co Lager	8.00
Young Henrys Cloudy Apple Cider	8.00