

AARON'S ON BOURKE

— BREADS —

Garlic Bread	5.5
Lightly brushed garlic butter on toasted sliced Vienna loaf.	
Herb Bread	5
Lightly brushed herb butter on toasted sliced Vienna loaf.	
Bruschetta	8
Finely diced roma tomatoes, red onion and basil tossed in balsamic and red wine vinegar on toasted sliced Vienna loaf.	

— STARTERS —

Thick Cut Polenta Chips (v gf)	12
Lightly fried polenta served with a side of housemade blue cheese and garlic aioli dipping sauces.	
Stuffed Mushrooms	21
Roasted field mushrooms stuffed with spinach, sundried tomatoes, roasted capsicums, melted with parmesan and cheddar cheese.	
Fresh Natural Oysters (gf)	Dozen 27.5 or ½ Dozen 16.5
Freshly shucked Sydney rock oysters served on a bed of rock salt.	
Garlic and Chilli Prawns	24
Fresh prawns bathed in Aaron's speciality two-hour infused garlic and chilli oil served with a side of naan.	
Three-Pumpkin Soup	16
Creamy housemade three-pumpkin soup blended with root vegetables. Served with warm crusty Vienna loaf slices.	
Chilli Mango and Crab Salad (gf)	17
Fresh crab marinated in a chilli mango dressing served with baby beetroot, capsicum, cucumber and mixed lettuce.	
Antipasto Plate (serves 2 - 3 people)	26
A selection of cured meats, pickled vegetables, warm olives, cheeses, housemade dips with assorted breads.	



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NB: Whilst we take care to avoid cross contamination, we do not work in a gluten free or nut free environment and therefore traces of gluten and nuts may still be present.
v - vegetarian **gf** - gluten free

— MAINS —

Scotch Fillet 350g	38
Served with chips, mash potato, crispy polenta, garden salad or steamed vegetables (choice of two) with gravy, mushroom, Diane or pepper sauce.	
Sirloin 300g	32
Served with chips, mash potato, crispy polenta, garden salad or steamed vegetables (choice of two) with gravy, mushroom, Diane or pepper sauce.	
Creamy Lemon Garlic Chicken	28
Tender chicken breast with butter cream lemon garlic sauce served on a bed of mashed potato with a side of steamed vegetables.	
Stuffed Capsicum	31
Slowly roasted capsicum stuffed with ground beef-pork-lamb mince simmered and served in a paprika sauce.	
Vegetable Lasagna (v gf)	21
Pasta sheets layered with caramelised vegetables in a Neapolitan sauce.	
Grilled Barramundi	36
Grilled barramundi fillet served on a bed of creamy mashed potato and housemade blue cheese sauce, drizzled with lemon butter and served with crispy polenta and grilled asparagus.	
Black Mussels Hot Pot	28
Spring Bay Mussels cooked and steamed in a Neapolitan sauce with a hint of chilli and served with warm crusty Vienna loaf slices.	

— DESSERTS —

Crème brûlée	9
Served with a toffee net.	
Sticky Date Pudding	9
Coated in a butterscotch sauce and served with vanilla ice cream.	
Tiramisu	9
Served with a berry coulis and cream.	
Chocolate Mousse	9
Creamy chocolate mousse served with a side of fresh berries and cream.	

— KIDS MENU —

Served with a drink and ice cream.

Macaroni & Cheese	8	Crumbed Fish & Chips	11
Chicken Schnitzel & Chips	11	Ham & Cheese Pizza	9