



BREAKFAST 7am - 11.30am

PORRIDGE 13

Rollled oats with toasted almonds, mixed berry compote and manuka honey

BACON & EGG PANINO 12

Grilled bacon and egg with bbq sauce in a rustic Ciabatta bread roll*

RICOTTA & RASPBERRY PANCAKES 14

Served with maple syrup and fresh cream

FRENCH TOAST 13

Sliced brioche bread coated in egg, finished with maple crème fraiche and blueberries

CORN FRITTERS 15

Served with avocado and roast tomato, coriander and extra virgin olive oil

OMELETTE 14

Filled with sliced provolone cheese, roast tomatoes and chives

EGGS AND TOAST 12

Poached, scrambled or sunny side up served with toasted sourdough DF*

BENEDICT 14

Toasted English muffin with ham, poached egg, Hollandaise sauce and chives*

ROYALE 15

Toasted English muffin with smoked salmon, poached egg and Hollandaise sauce*

FLORENTINE 14

Toasted English muffin with sautéed spinach, poached egg and Hollandaise sauce*

EN COCOTTE 15

Eggs poached in cream and black truffles served with sourdough and chives*

BURNT BREAKFAST 22

Eggs, bacon, sausage, roast tomato, mushrooms, hash brown DF

We use farm fresh free range eggs sourced from Chef's farm in NSW

SIDES

Egg 3	Mushrooms 4	Smoked Salmon 7
Hash brown 3	Spinach 4	Ham 6
Roast tomato 2	Ricotta 5	Avocado 4
Bacon 5	Sausage 5	

FROM THE BAKERY

Daily selection of freshly baked pastries, biscotti and cakes including our housemade Cannoli and infamous Lemon and Ricotta Cakes

*GF Available on request

Kitchen Closes 3.30pm

Coffee Closes 4.30pm

Public holiday surcharge 10%

www.burntdining.com.au | 1800 287 683



LUNCH 11.30am - 3.30pm

SPUNTINO BOARD 34

Shaved prosciutto, Chef's homemade spicy salami, Parmigiano chunks and Sicilian green olives with sourdough* Serves 2

CHICKEN SALAD 18

Baby spinach leaf, black olives, semi dried tomatoes and couscous with marinated grilled chicken DF

LAMB SALAD 22

Radicchio, mint, basil, chives, beetroot and fetta with 12-hour braised pulled lamb shoulder GF

CAPRESE SALAD 22

Vine ripened truss tomatoes served with buffalo mozzarella fresh basil and olive oil GF

ZUCCHINI FLOWERS 15

2 Ricotta filled zucchini flowers shallow fried in a light tempura batter

CRESTE 22

Short pasta tossed hot in caponata, salted ricotta and almond praline

LINGUINI 25

Linguini tossed with prawns, tomato concasse, zucchini and mint DF

FETTUCINE 24

Ribbon pasta tossed with 12-hour slow cooked ragu DF

RISOTTO 23

Arborio rice cooked with beetroot, roast pumpkin, pinenuts and spinach, finished with crumbled fetta

GNOCCHI 23

Potato dumplings cooked in burnt butter, gorgonzola and sage sauce

FISH 'N' CHIPS 28

Crumbed fish fillets with chunky fries, aioli, lemon myrtle and pickles

PORK BELLY 32

Crispy skin pork belly served with green apple and cranberry slaw and jus

CALAMARI 19

Lightly floured and shallow fried calamari served with black aioli

BURNT BURGER 20

Beef patty, provolone cheese, lettuce, tomato, caramelised onions and tomato chutney. Served with chips*

MEATBALLS 19

Meatballs cooked in Napolitana sauce, topped with provolone cheese, pesto and toasted sourdough

STEAK PANINO 22

Wagyu steak MB4+, onions, lettuce, tomato, beetroot and smokey BBQ sauce. Sauce with chips DF*

CHUNKY FRIES 7

with choice of aioli, tomato or bbq sauce

GARDEN SALAD 8

with dried cranberries and toasted almond

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KIDS CORNER

SCHNITTY 15

Chicken schnitzel and chips with tomato sauce

BURGER 15

Cheeseburger and chips or salad

PASTA 12

Short pasta with Napolitana sauce

Have a special event coming up?

Book our newly renovated Atrium for your next function

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DRINKS

HOT DRINKS

COFFEE Rg 4.5 / Lg 5.5

Cappuccino

Caffe Latte

Flat White

Long Black

Piccolo

Moccha

Chai Latte

Hot Chocolate

Short Black 3.5

Ristretto 3.5

Corretto Sambuca 7

Corretto Grappa 7

TEA

Origin Sticky Chai 6

Pot of tea 4.5

English Breakfast

Earl Grey

Peppermint

Chamomile

Green Jasmine

Green Sencha

Orange Pekoe

Extras

Alternative milk 1

Honey 0.50c

Flavoured syrup 0.50c

Extra shot 1

Decaf 1

COLD DRINKS

ICED 6

Latte

Long Black

Chocolate

Chai

MILKSHAKE 7

Chocolate

Strawberry

Vanilla

Caramel

SMOOTHIE 7

Banana

Mixed Berry

Mango/Coconut V/DF

JUICE 7

Orange

Green Apple

Pineapple

SOFT DRINK

Coke, Coke No Sugar,

Sprite, Fanta, Lift 3.5

Still Water 3

Sparkling Water 4.5

Chinotto 4.5

Limonata 4.5

Aranciata Rossa 4.5