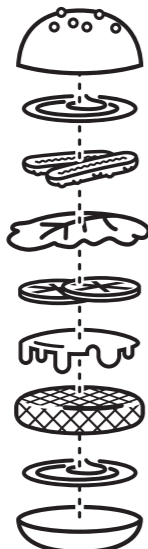


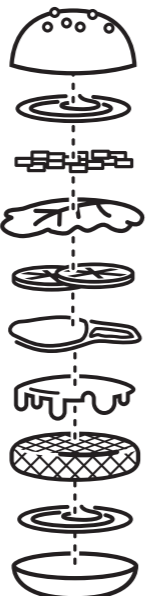
House Burger \$16.5

Beef Patty | Melted Perrin Raclette Cheese | Tomato Sauce | Pickles | Lettuce | Tomato | Mild Mustard Mayo



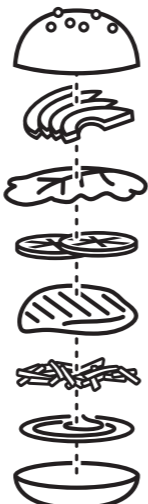
Free-Range Bacon Burger \$17

Beef Patty | Free-Range Bacon | Melted Perrin Raclette Cheese | Tomato Sauce | Lettuce | Tomato | Diced Shallot | Mayo



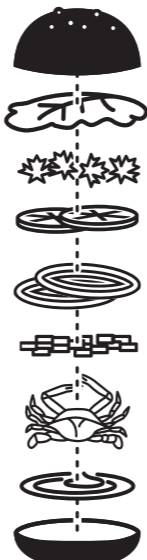
Buttermilk Free-Range Chicken Burger \$17

Free range chicken breast fried in Burgerlab batter | Burgerslaw | Tomato Sauce | Avocado | Lettuce | Tomato



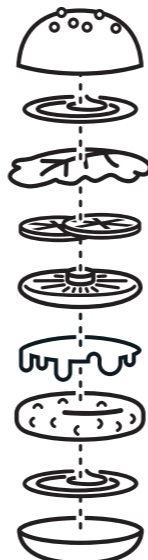
Soft Shell Crab Burger \$18

Beer Battered Crab | Pickled Salsa | Fresh Coriander | Lettuce | Tartare Sauce | Squid Ink Bun



Veggie Burger \$16.5

Garden Veg & Lentil Patty | Eggplant | Char Grilled Capsicum | Tomato | Field Mushroom | American Cheese | Cos Lettuce | Chipotle Mayo | Tomato Sauce



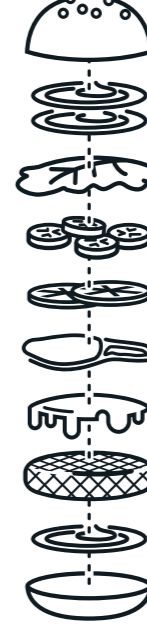
Bean Me Up Vegan Burger \$17

Garden Vegan Patty | Vegan Cheese | Vegan Mayo | Avocado | Red Onion | Lettuce & Tomato



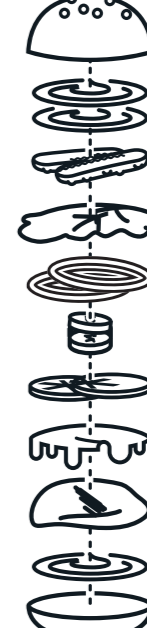
Firedog Burger \$17.5

Beef Patty | American Cheese | Free-Range Bacon | Jalapeños | Mayo | Lettuce | Sriracha Sauce | Tomato | Tomato Sauce



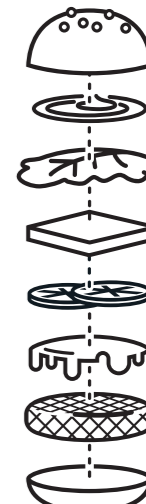
Atomic Rooster \$17

Free range chicken breast fried in Burgerlab batter | American Cheese | Jalapeños | Pickles | Red Onion | Chipotle Mayo | Lettuce | Sriracha Sauce | Tomato | Tomato Sauce



Lamb Burger \$17.5

Lamb Patty | Red Onion | Tomato | Fetta | Tzatziki | Lettuce | Char Grilled Capsicum



Extras (GF) — 4
Beef patty | Free-range chicken breast fried in Burgerlab batter

Extras (GF) — 3
Bacon | Free-range fried Egg | Avocado | Pineapple | Beetroot | Mushroom | Eggplant | Grilled capsicum

Extras (GF) — 2
Raclette cheese | Caramelized onions | Sliced cheese | Tomato | Vegan cheese | Red onion | Jalapenos | Pickles

Gluten-free buns — 2
Available on request

Burgers served on Lievito's pain de mie brioche bun. Our juicy patties are 160g, Latrobe River Angus beef.

Because we use pure beef without any additives our patties are cooked to be **MEDIUM** inside. If you want yours cooked through please let our staff know.

* All batters are Gluten Free

* All Gluten Free products are prepared in our kitchen alongside gluten-containing foods.

* All food & drinks are made in our busy kitchen & bar so they may also contain traces of nuts and sesame.

Sides

- Burgerlab Fries sml 4.5 | lg 6.5
- House Cut Chips (GF) made by us & tossed in a lemon pepper seasoning sml 4.5 | lg 6.5
- Sweet Potato Fries (GF) — 7.5
- Onion Rings — 7.5
- Brown Rice — 4
- Grilled Corn served w slaw & chipotle mayo — 8

Sauces

- Aioli | Chipotle mayo | Tartare sauce | Mustard mayo | Sriracha | BBQ | Ranch | Buffalo | Peri — 2

Salads

- Mixed salad — 9
- Greek salad (traditional) — 11
- Burgerslaw — 7

Kids (12yrs and under only)

- Angus beef burger w tomato sauce, lettuce, cheese & small fries — 10
- Free-range grilled chicken burger w tomato sauce, lettuce, cheese & small fries — 10
- Battered fish & small fries — 10

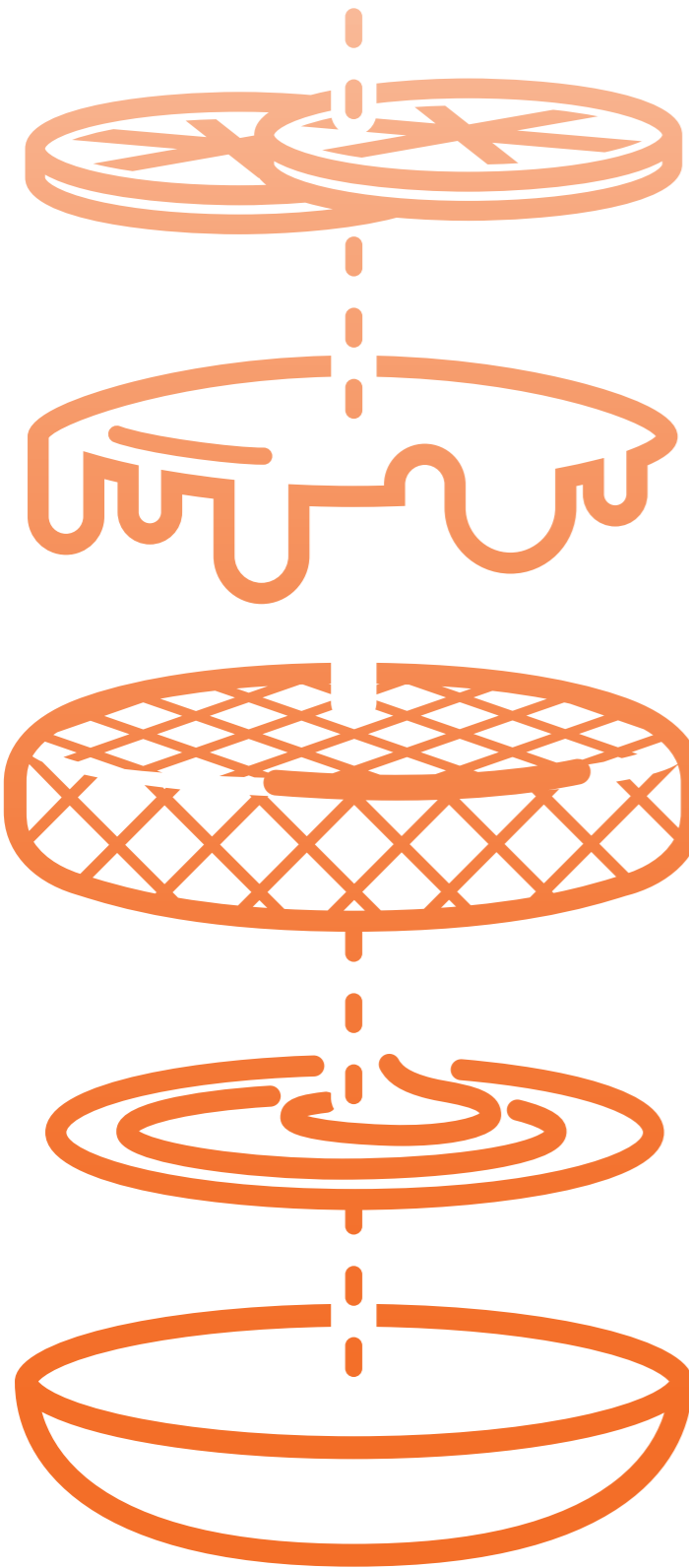
Desserts

- Choc Top Ice Cream**
Vanilla | Chocolate | Salted Caramel | Boysenberry | Cookies & Cream | Rocky Road — 6.5
- Ice cream cup (2 scoops, topping) — 4

More from the Kitchen

- Beef Short Rib, Grain fed & slow cooked served w salad and rice/chips — 27.5
- Grilled ASC-approved Tasmanian Atlantic salmon fillet w salad and rice/chips served w tartare sauce — 25.5
- Salt and Pepper Calamari served w salad, chips & a side of aioli — 23
- Southern Fried Chicken Tenders w your choice of sauce (BBQ, Peri, Buffalo) — 14
- Spicy Chicken Wings tossed in Franks hot buffalo sauce — 6pcs, 12 — 10pcs, 18
- Caesar Salad (add chicken +6) — 18.5
- Grilled chicken & avocado salad — 23

BURGERLAB



Coffee

Coffee Hot Chocolate Chai	— 4
Large Coffee	— 5
Extras	
Vanilla Hazelnut Caramel	— 0.50
syrups	— 0.50
Soy	— 0.50
Decaf	— 0.50



Juices

Straight OJ	— 6.5
Apple	— 6.5
Cranberry	— 6.5
Pineapple	— 6.5

Santa Vittoria

Mineral Water 250ml	— 5
Mineral Water 500ml	— 7.5
Still water 500ml	— 4.5



Sparkling Wine

Divici Prosecco (Italy)	— 8 / 32
Rococo Sparkling (Yarra Valley)	— 9 / 36

White Wine

3 Tales Sauvignon Blanc (Marlborough)	— 10 / 37
Regional Reserve Chardonnay (Yarra Valley)	— 9 / 36
La Bossa Pinot Grigio (Riverina)	— 8 / 29
Emeri Pink Moscato	— 10

LMDT Tea

English Breakfast Earl Grey Green	— 4
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Soft Drink

Lemon, Lime & Bitters	— 6
Bundaberg Ginger Beer	— 6.5
Bundaberg Creamy Soda	— 6.5
Bundaberg Guava	— 6.5
Bundaberg Passionfruit	— 6.5

Bottle 6 | Glass 4 | Jug 12

Coca-Cola Coca-Cola No Sugar	
Lift Fanta Sprite Raspberry	

Red Wine

Regional Reserve Pinot Noir (Yarra Valley)	— 9 / 36
Woodfired Shiraz (Heathcote)	— 10 / 37
La Boheme Cabernet (Yarra Valley)	— 9 / 36
Rose, Rose Piccolo 200ml	— 10
De Bortoli Merlot (King Valley)	— 8 / 29



Shakes

Chocolate Strawberry Blue Heaven Caramel Banana Vanilla Lime	
Cookies & Cream	— 7
Snickers Shake	— 8.5
Kids Shake	— 4
Thick Shake	— add 2
Malt	— 0.50

Check out Shake of the Month



On Tap

Carlton Draught	
	— 5.5 pot
	— 8 schooner
	— 10 pint
	— 20 jug
Furphy Refreshing Ale (by Little Creatures)	
	— 5.5 pot
	— 8 schooner
	— 10 pint
	— 20 jug

Bottle

Boags Premium Light	— 6
Pure Blonde	— 8

Pre-Mix

Suntory - 196 Double Lemon Shochu, Vodka & Soda	
6% Alc.	— 10



Spirits — 9

Bondi Blue Premium Vodka	
Jim Beam	
Jack Daniels	
Johnny Walker Red	
Canadian Club	
Bacardi Rum	
Gin	
Bundaberg Rum	
Southern Comfort	

Spiders

Coke Coke No Sugar Fanta Raspberry Sprite Passionfruit Creamy Soda	— 7
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Iced

Iced Coffee Iced Chocolate	
Iced Mocha	— 8

Imported & Craft

Peroni	— 8
Corona	— 8
4 Pines Pacific Ale	— 9
Obrien's Pale Ale (Gluten-Free)	— 9
Bad Shepherd	
- Tiny IPA	— 8
Boatrocker	
- Alpha Queen Pale Ale	— 8
- Pilsner	— 9
- Local Larger	— 9

Check out Beer of the Month

Cider

Magners Apple Cider	— 8
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Cocktails

Ask staff for list
Check out Cocktail of the Month