

@BURGERPROJECT
GROSVENOR PLACE PIAZZA, 225 GEORGE ST

BLACK LABEL

BY
BURGER PROJECT

BLACK LABEL

BURGERS

OUR **220g** BEEF PATTIES ARE COOKED TO TENDER JUICY MEDIUM

BLACK LABEL

\$18

Our awesome signature. Cape Grim, grass-fed beef and triple-smoked bacon mixed pattie, with pickled Jalapenos, cheese, lettuce, tomato, pickles & onions, topped with our epic special sauce.

OLD SCHOOL CHEESE

\$17

Cape Grim, grass-fed beef pattie, onion rings, cheese, lettuce, tomato, pickles & onion, topped with our epic special sauce.

TEXAN

\$17

Cape Grim, grass-fed beef pattie with triple-smoked bacon, cheese, pickles & onions, topped with our spicy smokey bbq sauce.

DOUBLE BLACK

\$23

Get ready for this! Double Cape Grim, grass-fed beef and triple smoked bacon pattie, extra cheese, pickled Jalapenos, lettuce, tomato, pickles & onions topped with our epic special sauce. An absolute beast!

HENRIETTA

\$17

Buttermilk-brined, free range, fried chicken, crunchy cabbage, cheese, tomato, pickles & onions, topped with our Sriracha mayonnaise.

NATIVE

\$17

Paroo kangaroo and Cape Grim grass-fed beef mixed pattie, beetroot, cheese, lettuce, tomato & onion, topped with lemon myrtle mayonnaise, spiced native quandong and bush tomato sauce.

ZEPPELIN

\$17

Chickpea and zucchini grilled pattie with zucchini pickles, lettuce, and tomato, topped with tomato relish.

Free

SUBSTITUTE ANY PROTEIN FOR A VEGGIE PATTIE **OR** IN A BOWL

DOUBLE UP



GRASS FED BEEF PATTIE
\$7

BEEF AND BACON PATTIE
\$7.5

KANGAROO & BEEF
\$8

CHICKPEA & ZUCCHINI GRILLED PATTIE
\$6.5

FREE RANGE FRIED CHICKEN
\$7

TRIPLE SMOKED BACON
\$4

SALADS

KOREAN NOODLE SALAD

Buckwheat noodles mixed with kimchi, carrot, cucumber, cabbage, shiitake & spinach. Garnished with spring onions, coriander, sesame seeds and nori with gochujang dressing.

(V)
\$10.9

CAESAR SALAD

Crisp gem lettuce and bacon topped with freshly grated parmesan and a soft boiled egg.

(V Available)
\$9.5

SUPERFOOD SALAD

Poached chicken breast on a base of red quinoa with green beans and edamame topped with flaxseeds, almonds, sunflower seeds and an apple cider vinaigrette.

(V Available)
\$15.9

ADD POACHED CHICKEN BREAST \$5 OR ANY **DOUBLE UP** PROTEIN

SIDES

HOT WAFFLE POTATO CHIPS\$5.5
HOT WAFFLE SWEET POTATO CHIPS\$6.5
ONION RINGS\$7.5

DIPS

All \$2.5

SEEDED HONEY MUSTARD
HOUSE MADE SRIRACHA
MAYONNAISE

AIOLI
SPECIAL SAUCE
BLACK LABEL RANCH
SPICY BBQ

Please ask your server for GF options

All credit card transactions incur a processing fee of 1.0% to 1.5%. All debit cards incur a processing fee of 0.5% to 1.0%

DRINKS

CRAFT BEERS

Young Henrys Natural Lager *
Young Henrys Newtowner *
Balter IPA
Balter ALT Brown
HOPE XPA
HOPE IPA
Lord Nelson Three Sheets
Stone and Wood Pacific Ale *
Stone and Wood Golden Ale
Mornington Lager
Mornington Pale *
Apple Thief Pear Cider
Apple Thief Pink Lady Cider

All \$8.9

WINES

	GLS	BTL
WHITE		
2017 Grosset 'Burger Project' Riesling Clare Valley, S.A.	8.5	39
2017 Vasse Felix 'Filius' Chardonnay Margaret River, W.A.	13	65
2017 Primo Estate Pinot Grigio Fleurieu Peninsula, S.A.		60
2017 Dalrymple Sauvignon Blanc Tasmania, Australia		65
2017 Brokenwood Semillon Hunter Valley, N.S.W.		70
ROSÉ		
2017 Collector 'Shoreline' Sangiovese Canberra District, N.S.W.		55
RED		
2017 Grosset Shiraz Cabernet Clare Valley, S.A.	8.5	39
2016 TarraWarra Estate Pinot Noir Yarra Valley, Vic.	13	65
2015 Forest Hill 'Highbury Fields' Cabernet Merlot Mount Barker, W.A.		50
2014 Yalumba 'Triangle Block' Shiraz Eden Valley, S.A.		35
2017 Earthworks Tempranillo Barossa, S.A.		70

SPIRITS

ADD A CHEEKY SHOT TO YOUR SHAKE OR SODA

Tanqueray	\$6	Bulleit Bourbon	\$6
Ketel One Vodka	\$6	Jack Daniels	\$6
Belvedere	\$8	Laphroaig 10 YO	\$14
Pampero Rum	\$6	Campari	\$5

Shakes

Vanilla Malt
Chocolate Peanut Butter
Salted Caramel
Strawberries & Cream

All \$8.5

Sodas

Wattle Colaby by PS40	\$6.5	Seasonal - Grapefruit and Wild Honey by PS40	\$6.5
Blackstrap Ginger by PS40	\$6.5	Myrtle Soda by PS40	\$6.5
Smoked Lemonade by PS40	\$6.5	Coca Cola 330ml	\$4.5
Bush Tonic by PS40	\$6.5	Coca Cola No Sugar 330ml	\$4.5

COCKTAILS

Old Fashioned\$16
Negroni\$18
Espresso Martini\$18



Burger Project was inspired by the core philosophies and uncompromising ethics that have driven the Rockpool Dining Group for the past three decades. We care about where our produce comes from, we care about those who

produce for us and supply to us, and we care about treating the earth well. We proudly support local charities and believe giving back to our communities is paramount.

