

## On Ice

Oysters \$27.90 hdoz | \$52.90 doz  
Natural gf | df | nf  
Smokey kilpatrick gf | df | nf  
Mignonette Sauce gf | df | nf

Beef Carpaccio \$22.90 gf | df

Kingfish Ceviche \$28.90 gf | df | nf  
Hiramasa kingfish, finger lime & burnt jalapeño emulsion

## Pasta

Zucchini Ratatouille \$25.90 gf | df | vegan  
Housemade zucchini zoodles, roasted eggplant & mixed bell peppers with sugo

King Prawn Angel Hair \$34.90 nf  
Fresh pasta with panfried king prawns (3) with chilli butter & fennel

Chorizo & Stracciatella \$25.90 nf  
Fettuccine pasta with spiced chorizo, tomato sugo & basil

Crab Spaghetti \$34.90 nf  
with lemon, garlic and chilli

## Salad

Rocket & Parmesan \$12.90 gf | nf | v  
With shaved parmesan

Wedge Salad \$16.90 gf | nf  
Ice burg lettuce, pico de gallo, bacon and blue cheese dressing

Poke Bowl \$18.90 nf | df | vegan  
Soba noodles, wakame, edamame, radish, avocado, cucumber, spinach & cabbage +\$5 marinated tofu

Roast Pumpkin & Beetroot \$17.90 nf | gf | v  
With fetta, baby spinach, tossed herbs and roasted pepitas with pomegranate molasses dressing

Ricotta Basil Pesto \$18.90 gf | v  
Sliced heirloom tomato, cucumber, red onion, pinenuts and housemade basil pesto drizzle

### ADD ONS

\$5.00 marinated tofu | chicken breast | kingfish (served cold)

15% surcharge applies on public holidays

1.5% surcharge applies to eftpos transactions

During busy periods, please be aware that wait times are expected to increase. Please be patient with us as we make all dishes from scratch and want to ensure you receive the best quality produce.

## Small Plates

Cauliflower bites \$14.90 v | nf  
Panko crumbed cauliflower florets with chipotle

JouJou Breads \$12.90 vegan  
With housemade cashew & pumpkin dip

Garlic Bread \$12.90 v | nf  
With housemade garlic butter

Sweet Potato Chips \$12.90 v | nf  
With sour cream and sweet chilli

House seasoned chips \$11.90 v | nf  
With housemade seasoning

Tempura Zucchini \$16.90 v | nf  
With grated parmesan

Char-grilled Bug \$25.90 gf | nf  
With herbed garlic & chilli beurre blanc sauce

Tempura King Prawn Rolls \$18.90 nf  
With oak lettuce & bungalow sauce

Almond Baked Camembert \$18.90 v | gf  
With local honey & pecan praline

Grilled Corn \$9.90 v | nf  
With chipotle butter & grated parmesan

Charred Broccolini \$9.90 vegan | gf  
With romesco & toasted almonds

Truffle Parmesan Potatoes \$18.90 v | gf | nf  
Kipfler potatoes tossed in truffle & parmesan

Sugar Snap Peas \$14.90 v | gf  
Toasted with chilli sesame oil sprinkled with crushed nuts

## Dessert

Flourless Chocolate Mousse \$16.90 v | gf | nf  
With fresh folded cream and petals

Lemon Curd Tart \$16.90 v | nf  
Shortbread shell with piped housemade lemon curd, vanilla ice cream, meringue and petals

Housemade Tiramisu \$16.90  
Topped with coffee liquor, smoked salt tuile and ladyfinger sponge

## Mains

Beef Burger \$19.90 nf  
Glazed brioche bun, housemade patty, oak lettuce, aioli, tomato sauce and cheese with a side of house seasoned fries

Fish Tacos \$19.90 nf | df  
Tempura local fish with pico de gallo, burnt jalapeño aioli, braised pineapple and shaved cabbage (3 tacos)

Chickpea Tacos \$19.90 df | v  
Harissa marinated chickpeas with pico de gallo, shaved cabbage, pumpkin & cashew sauce and radish (3 tacos)

Scotch Fillet \$44.90 gf | dfo | nf  
Aged Black Angus scotch fillet with kifler potatoes, spinach & caramelised onion. With either smoked salt shiraz butter, truffle butter or house jus

Cauliflower Steak \$29.90 vegan | df | gf  
Harissa marinated cauliflower 'steak' on creamy cauliflower purée with blistered tomatoes and stir fried spinach & chickpea salad

Ocean King Prawns \$34.90 gf | nf  
With salsa verde butter & fresh lemon (5)

Steamed Red Jewfish \$34.90 gf | df | nf  
With sesame, lemongrass, soy and ginger marinade and leek, chilli & coriander salad and wombok

Free Range Roast Chicken \$32.90 gf | nf  
Herbed brown butter marinated roast chicken with capers and burnt lemon

Whole Lamb Shoulder \$44.90 gf | nf  
Twice cooked lamb shoulder with oregano, lemon & tzatziki

Aged Black Angus Rib Eye \$89.00 gf | df | nf  
1.2kg rib eye on the bone with peppercorn crust and smoked salt shiraz butter and confit garlic

## Platters

Mezze Platter (for two) \$34.90 v  
Housemade dip, marinated fetta, couscous, pickles, olives, baguette, sundried tomato, eggplant & roasted vegetables

Cured Meat Platter \$34.90 nf | df  
3 cured meats, confit garlic and pickled whole chilli

We recommend the JouJou Breads with our platters + \$12.90

# Breakfast

## Eggs Benedict

gfo | dfo | nf | vo

Rye or sourdough toast, spinach, burnt butter, honey & lime hollandaise, za'atar with your choice of avocado \$21.90 | halloumi \$21.90 | smoked salmon \$25.90 | bacon \$23.90

## Breaky Burrito

\$18.90 nf | vo

Toasted spinach tortilla with grilled chorizo, spiced beans, tasty cheese, bacon, caramelised onion, scrambled egg, tomato, corn & spring onion salsa with sour cream

## Chilli Truffle Scramble

\$21.90 v | nf

Sliced sourdough, housemade potato hash, chilli truffle scrambled eggs, chilli oil and crispy shallots

## Breakfast Gnocchi

\$22.90 nf

Pumpkin gnocchi, bacon bits, spinach, soft poached egg, parmesan in a creamy garlic sauce

## Basic Smashed Avo

\$17.90 v | gfo | nf

Fresh smashed avocado, house marinated feta & lime

## Loaded Smashed Avo

\$22.90 gfo

Fresh smashed avocado, charred corn, grilled halloumi, blistered cherry tomatoes, chipotle sauce with pumpkin & cashew hummus

## Nutella Brioche

\$20.90 v

Housemade nutella brioche with crushed meringue & nuts, nutella smear & vanilla bean icecream

## Acai Bowl

\$18.90 vegan | gf

With housemade vegan & gluten free granola, seasonal fresh fruits & coconut

## Orange & Poppyseed Hotcake

\$21.90 v | nfo

Orange, ricotta & poppyseed hotcake with, vanilla bean ice cream, crushed meringue, lavender, orange maple glaze & pistachio

## Big Breakfast

\$29.90 gfo | df | nf

Double rasher bacon, 2 eggs your way, chorizo, housemade hash, mushrooms, avocado, 2 slices of sourdough with chutney & housemade baked beans

## B.E.T

\$15.90 gfo | df | nf

Double rasher bacon, 2 eggs your way & sourdough toast

## Housemade Brioche Raisin Toast

\$9.90

Toasted with cinnamon butter

## Sourdough

\$7.90 dfo

2 slices with either honey, cinnamon butter or vegemite

## ADD ONS

\$5.00 avocado | smoked salmon | marinated tofu

\$4.00 bacon | halloumi | potato hash | mushrooms

\$3.00 eggs (2) poached or fried | tomato

available only from 7:00am - 11:30am daily

We reserve the right to refuse custom or altered orders on weekends and busy days. We do not accept DIY orders.

# Kids Menu

**Breakfast** kids 0 - 12 years only | available only from 7:00am - 11:30am daily

Scrambled Eggs on Toast \$12.90 v | nf | gfo

Mini Orange & Poppyseed Hotcake \$12.90 v | nfo

Housemade Brioche Raisin Toast \$9.90  
Toasted with cinnamon butter

Vanilla Ice Cream with sprinkles \$5.00

**Lunch / Dinner** kids 0 - 12 years only | available only from 11:30am - late daily

Chicken Nuggets & Chips \$12.90 nf

Fish Bites & Chips \$12.90 nf

Fish Taco (1) \$7.00 nf

Mini Cheese Burger & Chips \$12.90 nf

Mini Poke Bowl \$12.90 nf | df | vegan

Vanilla Ice Cream with sprinkles \$5.00

# Weekly Specials

## Tuesday

Trivia Night - fortnightly with changing themes and topics | gold coin donation to enter with all money raised being donated to local charities

## Wednesday

Taco night - \$7 alternating flavor tacos | chipotle corn | margis

## Thursday

Parmy & Paddle Night - \$25 for large chicken parmy, house fries, salad and your choice of 3 mini tap beers on a paddle

# Wanna Chat?

## Call

(07) 4939 2032

## Email

hello@thebungalowyepoon.com.au

## Website

www.thebungalowyepoon.com.au

## ALLERGENS

gf gluten free | gfo gluten free option | nf nut free

df dairy free | v vegetarian | vo vegetarian option

The Bungalow