

## On Ice

Fresh prawns \$34.90 gf | df | nf  
300g with bungalow sauce

Oysters \$27.90 hdoz | \$52.90 doz  
Natural gf | df | nf  
Smokey kilpatrick gf | df | nf  
Pineapple & chilli salsa gf | df | nf  
Yuzu granita gf | df | nf

Kingfish Ceviche \$24.90 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  
Pappardelle pasta with spiced chorizo, tomato sugo & basil

## Salad

Rocket & Parmesan \$9.90 gf | nf | v  
With shaved parmesan

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

Poke Bowl \$17.90 nf | df | vegan  
Soba noodles, wakame, edamame, radish, avocado, cucumber, beetroot & pickled carrot

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

## Small Plates

Cauliflower bites \$12.90 v | nf  
Panko crumbed cauliflower florets with chipotle

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

Garlic Bread \$11.90 v | nf  
With housemade garlic butter

Sweet Potato Chips \$12.90 v | nf  
With garlic aioli

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

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

Burnt Cauliflower \$11.90 v  
With cheese sauce & dukkah

Truffle Parmesan Potatoes \$12.90 v | gf | nf  
Fondant potatoes tossed in truffle & parmesan

## Platters

Mezze Platter (for two) \$34.90 v | gf  
Housemade dip, marinated fetta, couscous, artichoke hearts, grassini, olives & roasted vegetables

Cured Meat Platter \$34.90 nf | df  
Classico piccante, peppercorn salami & jamon iberico, confit garlic and pickled whole chilli

### ADD ONS

\$5.00 sliced fresh hiramasa kingfish | (2) fresh banana prawns marinated tofu | chicken breast  
15% surcharge applies on public holidays

## Mains

Beef Burger \$19.90 nf  
Glazed brioche bun, housemade patty, oak lettuce, mustard, 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)

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 \$32.90 gf | nf  
Twice cooked lamb shoulder with oregano, lemon & tzatziki

Aged Black Angus Rib Eye \$79.00 gf | df | nf  
1.2kg rib eye on the bone with peppercorn crust and smoked salt shiraz butter and confit garlic

## Dessert

Flourless Chocolate Mousse \$16.90 v | gf | nf  
With fresh folded cream, shaved chocolate & finger sponge

Lemon Curd Tart \$16.90 v | nf  
Shortbread shell with piped meringue and petals

### ALLERGENS

gf gluten free | gfo gluten free option | nf nut free  
df dairy free | v vegetarian | vo vegetarian option  
1.5% surcharge applies to eftpos transactions

## Breakfast

**Eggs Benedict** gfo | dfo | nf | vo  
Rye or sourdough toast, spinach, szechuan 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, fried 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 - 12:00pm daily

## Kids Menu

**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

**Bubblegum Ice Cream** \$5.00

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

**Chicken Nuggets & Chips** \$12.90 nf

**Fish Bites & Chips** \$12.90 nf

**Mini Cheese Burger & Chips** \$12.90 nf

**Mini Poke Bowl** \$12.90 nf | df | vegan

**Bubblegum Ice Cream** \$5.00

kids 0 - 12 years only | available only from 11:00am - late daily

## Weekly Specials

**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**  
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*The Bungalow*