

THE BUNYAS TAVERN

DINNER MENU

STARTERS/SIDES

Crusty Bread w/ Olive Oil & Bunya Nut Dukkah (*GF)	8
Baked Brie w/ Whisky & Maple and Sourdough (*GF)	15
Salt & Pepper Calamari w/- Rocket & Aioli	12
Sweet Potato Fries w/ Aioli	11
Beer Battered Fries w/ Tomato Sauce	9

BURGERS on Brioche

Beef Burger & Chips - Beetroot Relish, Rocket, Tomato, Beef Pattie, Cheese, Bacon, Onion Rings & Aioli	22
Cheese Burger & Chips—Special Sauce, Pickles, Beef Pattie, Double Cheese	18
Barra Burger & Chips—Dill Sauce, Lettuce, Tomato, Crispy Southern Fried Barra	22
Pulled Pork Burger & Chips—Smokey BBQ Chipotle Sauce, Pulled Pork, Slaw (*GF)	19

Gluten Free Bun 3.5

SCHNITZELS w/ Chips & Salad

Plain w/ Choice of Sauce	22
Parmigiana	24
Pulled Pork w/ Laphroaig BBQ Sauce	26
Hawaiian	24

KIDS

Nuggets & Chips	10
Fish & Chips	10
Burger & Chips	10

Ice Cream & Topping 7

MAINS

300gm Rib Fillet w/- Chips & Salad and Choice of Sauce (Mushroom, Pepper or Gravy) (*GF)	39
Dukkah Crusted Barker's Creek Pork Loin w/ Sweet Potato Mash & Beans (GF DF)	37
Baked Salmon w/- Quinoa, Sweet Potato, Rocket, Local Caper, Pickled Red Onion, and Pepita Salad (GF DF)	33
Beef & Dark Ale Pie, Crispy Potato and Greens w/ Beetroot Relish	33
Thai Yellow Vegetable Curry with Rice (GF DF VG)	27
Battered Flathead w/ Chips & Salad	22
Mexico Bowl—Brown Rice, Black Beans, Charred Corn, Avocado, Cherry Tomatoes, Jalapenos, Red Onion, Coriander & Chipotle Sauce (GF DF V)	17

Add Chicken	6
Add Felafel	6
Smoken Salmon	6

DESSERTS

See Board

*GF	Can be Gluten Free
GF	Gluten Free
V	Vegetarian
VG	Vegan

Allergy Disclaimer : For special dietary requests please speak to our staff PRIOR to ordering, our kitchen endeavours to accommodate all requests however we cannot guarantee 100% allergen free meals due to potential trace allergens in the working environment and supplied ingredients