



# THE Bunyas

## Breakfast

(8AM TO 10:30AM)

<b>Bacon &amp; Eggs</b>	18
bacon, eggs your way, served on sourdough with blistered balsamic cherry tomatoes & spinach	
<b>Eggs Benedict</b>	
poached eggs on sourdough with spinach & hollandaise sauce	
Bacon	18
Salmon	22
<b>Bacon &amp; Egg Burger</b>	15
served on brioche bun with hashbrown, cheese & bbq sauce	
<b>Smashed Avo (DF, GFA, V)</b>	18
served on sourdough with bunya nut dukkah & blistered balsamic cherry tomatoes	
<b>Roast Pumpkin, Spinach &amp; Feta Fritters (V)</b>	17
served on sweet potato mash, spinach & balsamic blistered tomatoes.	
add egg	2.5
<b>Granola Bowl</b>	15
with greek yoghurt, blueberry compote & seasonal fruit	
<b>Pancakes</b>	17
buttermilk pancakes served with ice cream, maple syrup & blueberry compote	
add bacon	3
<b>Banana Bread</b>	15
toasted with maple syrup, ice cream, shredded coconut & seasonal fruit	

## Kids Breakfast

(UNDER 12)

<b>Bacon &amp; Eggs</b>	9
<b>Ham &amp; Cheese Toastie Wrap</b>	9
<b>Pancakes &amp; Ice-Cream</b>	9



For Full Cocktail, Whisky & Wine List see our staff

Gluten Free (GF), Gluten Free Available (GFA), Dairy Free (DF) or Vegetarian (V)

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 meats due to potential trace allergens in the working environment and supplied ingredients.

15% surcharge applies on public holidays to the bottom of the menu

## Lunch

(11AM-2:30PM)

### BURGERS SERVED ON BRIOCHE WITH FRIES

<b>Beef</b>	22
beef pattie served with bacon, cheese, tomato, mesculin & aioli drizzled onions rings.	
<b>Cheese Burger</b>	18
double cheese melted over beef pattie, chef's special sauce & pickles	
add double pattie	4
<b>Pulled Pork (GFA)</b>	19
house made slaw with smokey bbq slow cooked pulled pork	
<b>Barra</b>	22
crispy deep fried southern style barra fillet, tomato, mesculin, & creamy dill sauce	
<b>Veggie</b>	19
bunya nut basil pesto, mesculin, cheese, onion rigs & aioli on top of deep fried veggie pattie	

## Fresh/Toasted Wraps

<b>Ham, Cheese, Tomato</b>	9
<b>Chicken, Cheese &amp; Aioli</b>	10
<b>Falafel, Cheese, Avocado &amp; Tzatziki</b>	10

## Lights

<b>Beer Battered Chips</b>	9
<b>Sweet Potato Fries</b>	11
<b>Onion Rings</b>	12
<b>Panko Calamari</b>	15
<b>Bunya Nut Scones with jam &amp; cream</b>	7

## Favourites

<b>300g Rib Fillet (GFA) (DFA)</b>	43
with fries & your choice of sauce. (mushroom, pepper, gravy)	
<b>Smoked Salmon Salad (GF)(DF)</b>	26
with local capers & a zesty orange dressing	
<b>Chicken &amp; Bunya Nut Salad</b>	22
with quinoa & sweet potato, pepitas & chicken and bunya nut swap for falafels (V) (GF)	
<b>Beer Battered Flathead</b>	22
with salad & fries	
<b>Crumbed Whiting Soft Tacos</b>	16
with fresh chunky tomato salsa & aioli	
<b>Spinach &amp; Feta Filo (V)</b>	18
with chips & salad	

## Schnitzels

SERVED WITH SALAD & FRIES

<b>Plain</b>	22
served with your choice sauce - mushroom, pepper, gravy	
<b>Parmigiana</b>	24
served with house Napoli & cheese	
<b>Smokey Hog</b>	26
pulled pork, chorizo, cheese with smokey Laphroaig whiskey sauce	
<b>Hawaiian</b>	24
topped with ham, pineapple & cheese	

## Cold Drinks

<b>Soft Drinks</b>	4.5
Coca-Cola, Coca-Cola No Sugar, Diet Coca-Cola, Sprite, Fanta, Lift, Cascade Ginger Beer	
<b>Kid's soft Drinks</b>	2.5
<b>Lemon Lime Bitters</b>	5.5
<b>Orange Juice, Apple Juice</b>	3.8
<b>Still/Sparkling Water</b>	3.5
<b>Iced Coffee, Iced Chocolate</b>	5.9



# THE Bunyas

## DINNER MENU

### Entree

- Crusty bread (DF) (GFA)** 9  
olive oil, balsamic, bunya nut dukkah
- Bruschetta (DF) (GFA)** 11  
tomato & basil
- Baked Brio (GFA)** 13  
kumbla honey, thyme & 4 crusty bread
- Crumbed Prawns** 15  
with chipotle aioli
- Share Platters** for 2 28  
for 4 50  
Includes all of above entrees
- bigger groups add per person** 10

### Dinner Mains

- Beef & Dark Ale Pie** 37  
served with rustic potatoes & vegetables
- Baked Salmon (GF)** 34  
served on quinoa & sweet potato salad with zesty orange dressing
- Lamb Shank** 1 38  
2 48  
slow cooked with Glenmoray port finished whisky, served on sweet potato mash with rustic potatoes & beans
- Barkers Creek Pork (GF)** 39  
crusted with bunya nut dukkah, served on sweet potato mash, with vegetables & local Cranes red wine jus.

### Kids

(UNDER 12)

- Beef Sliders & Chpts** (1) 9  
(2) 14
- Nuggets & Chpts** 9
- Fish & Chips** 9

### Schnitzels

SERVED WITH SALAD & FRIES

- Plain** 22  
served with your choice sauce - mushroom, pepper, gravy
- Parmiglana** 24  
served with house Napoli & cheese
- Smokey Hog** 26  
pulled pork, chorizo, cheese with smokey Laphroaig whisky sauce
- Hawaiian** 24  
topped with ham, pineapple & cheese

### Favourites

- 300g Rib Fillet (GFA) (DFA)** 38  
with fries & your choice of sauce. (mushroom, pepper, gravy)  
**add onion rings topper** 6  
**panko calamari topper** 6
- Vegetable Curry (V)** 27  
mild yellow coconut curry, seasonal veg, served with jasmine rice
- Smoked Salmon Salad (GF)(DF)** 26  
with local capers & a zesty orange dressing
- Chicken Bunya Nut Salad** 24  
with quinoa & sweet potato, pepitas & chicken and bunya nut swap for falafels (V) (GF)
- Beer Battered Flathead** 22  
with salad & fries
- Crumbed Whiting Soft Tacos** 16  
with fresh chunky tomato salsa & aioli
- Spinach & Feta Filo (V)** 18  
with chips & salad

### On Tap

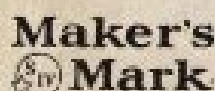
- Bunya Mountains Lager 3.5%**  
Schooner / Pint 8 / 11
- Yenda Pale Ale 4.5%**  
Schooner / Pint 8 / 11
- Blue Moon Belgian White 5.4%**  
Schooner / Pint 9.5 / 11.5
- Pressmans Cider 4.5%**  
Schooner / Pint 9 / 11

### Bottle

- Yenda Session 3.5%** 8
- Feral Biggie Juice IPA 6.0%** 10
- Blue Moon Belgian White 5.4% Wheat Ale** 9
- Rogers 3.5%** 9
- Corona 4.6%** 9
- Rekorderlig Cider 4.0% Strawberry & Lime Mango & Raspberry** 9
- Jim Beam & Cola 4.8%** 10
- Canadian Club & Dry 4.8%** 10
- Jim Beam Black & Cola 5.0%** 11

### Signature Cocktails

- Espresso Martini** 15  
Created in a London hotel bar for famous UK model, this cocktail has grown in popularity ever since. Our martini mixes cold pressed espresso coffee with Vodka, Kahlua & sugar syrup.
- Whiskey & Maple** 18  
**Old Fashioned**  
The classic cocktail has been a favourite for all whisky drinkers since 1880. The addition of maple syrup not only adds sweetness to the drink, it helps bring out the complex flavours in Makers Mark whisky, which is stirred with bitters & fresh orange.
- Glasgow Mule** 18  
A Scottish twist on a Moscow mule. Made using Auchentoshan American Oak whiskey, lime, fresh mint, bitters & ginger beer, we create a refreshing drink we believe everyone can enjoy.
- French 75** 22  
This classic cocktail is made by mixing gin, fresh lemon juice & Prosecco.



AUCHENTOSHAN

For Full Cocktail, Whisky & Wine List see our staff

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