

LUNCH AT THE BUNYAS

SERVED FROM 10.30AM TO 2.30PM

BURGERS

All our burgers are served with fries

BUNYA BURGER (GF AVAILABLE)

\$22

OUR CLASSIC DOUBLE SMASHED BEEF PATTY TOPPED WITH A GENEROUS HELPING OF CHEESE, BACON, SALAD AND FINISHED WITH HOUSE AIOLI

THE CHOOK (GF AVAILABLE)

\$19

HERB MARINATED CHICKEN BREAST, BACON TOPPED WITH SMOKEY CHIPOTLE SAUCE AND HALOUMI

"NOT BEEF" BURGER (GF AVAILABLE)

\$19

BUNYA NUT PESTO, HALOUMI, MUSHROOM, SALAD AND AIOLI ARE COMBINED WITH AN ALTERNATIVE MEAT PATTY

Favourites

CRUMBED FLOUNDER

\$26

SERVED WITH HOUSE SALAD, FRIES AND TARTARE SAUCE

CHICKEN BUNYA NUT SALAD

\$22

QUINOA, ROASTED SWEET POTATO, MIXED LEAF PEPITAS AND FRESH BUNYA NUTS (GF & VEGAN AVAILABLE)

CRUMBED WHITING SOFT TACO

\$16

WITH FRESH CHUNKY TOMATO SALSA AND AIOLI

MIXED SEAFOOD BASKET

\$24

TEMPURA STYLE BATTERED MIXED FISH ALONGSIDE SALAD AND CHIPS

300G RUMP STEAK (GF AVAILABLE)

\$35

SERVED WITH FRIES, SALAD AND YOUR CHOICE OF SAUCE - PEPPER, GRAVY OR MUSHROOM

VEGETARIAN PASTA

\$22

ASK YOUR SERVER FOR DETAILS OF OUR PASTA OF THE DAY

CHICKEN SCHNITZEL

\$25

OUR CHICKEN BREAST SCHNITZEL SERVED WITH A SAUCE OF YOUR CHOICE, SALAD AND FRIES

Sides/Light bites

PANKO CALAMARI

\$12

ONION RINGS

\$10

SWEET POTATO FRIES

\$11

BUCKET OF FRIES

\$9

BUNYA NUT SCONES

\$7

DINNER AT THE BUNYAS

SERVED FROM 5.30PM TILL LATE

Entree

BAKED COBB LOAF	\$15
WHOLE BAKED LOAF STUFFED WITH THREE CHEESE, ONION AND OPTIONAL BACON	
BAKED BRIE (GF) AVAILABLE	\$14
KUMBIA HONEY, THYME AND CRUSTY BREAD	
CALAMARI FRITTI	\$15
LIGHTLY DUSTED CALAMARI SERVED WITH LEMON AND TARTARE	
CHICKEN KARAGE	\$15
SPICED CHICKEN PIECES WITH A SIDE OF ASIAN MAYO	
BRUSCHETTA (GF AVAILABLE)	\$12
TOMATO, BASIL AND RED ONION ON SOURDOUGH	
SHARE PLATTER	\$50
INCLUDES A SELECTION OF ABOVE ENTREES	

House Specials

DUKKAH CRUSTED BARKER'S CREEK PORK LOIN (GF)	\$39
SERVED WITH SWEET POTATO MASH PAN FRIED GREENS AND LOCAL RED WINE JUS	
BAKED BARRAMUNDI (GF)	\$32
PERFECTLY COOKED AND PLACED ON A BED OF CREAMY MASH, BROCCOLINI AND FINISHED WITH HOLLANDAISE	
BEEF AND DARK ALE PIE	\$37
HOMEMADE SLOW-COOKED PIE WITH A SIDE OF GREENS AND CRISPY POTATOES.	
LAMB SHANK	\$38
SLOW COOKED WITH GLENMORAY PORT WHISKY, POTATO MASH, RUSTIC ROAST POTATOES AND PAN FRIED GREENS.	
THAI BEEF SALAD	\$26
BEEF SIRLOIN MARINATED IN THAI SPICES, LETTUCE, BABY CORN, TOMATOES, BUNYA NUTS AND FINISHED WITH AN ASIAN DRESSING	

Mains

300G RUMP FILLET	\$35
SERVED WITH HOUSE SALAD, FRIES AND YOUR CHOICE OF SAUCE (MUSHROOM, PEPPER, GRAVY) (GF AVAILABLE)	
ADD ONION RING TOPPER	\$7
ADD CALAMARI FRITTI TOPPER	\$7
VEGETABLE CURRY (GF)	\$28
MILD THAI GREEN COCONUT CURRY, SEASONAL VEG AND SERVED WITH JASMINE RICE	
FETTUCCINI CARBONARA	\$28
ADD CHICKEN	\$6
CLASSIC CEASAR SALAD	\$24
CRISPY COS LETTUCE, BACON, EGG AND PARMESAN CHEESE (GF AVAILABLE)	
CRUMBED CHICKEN	\$28
PARMIGIANA	
OUR CHICKEN BREAST SCHNITZEL IN A LIGHT CRUMB, TOPPED WITH HOUSE NAPOLI SAUCE, HAM AND MELTED CHEESE	
CRUMBED FLOUNDER	\$26
SERVED WITH SALAD, FRIES AND TARTARE SAUCE	