

SHARE PLATES

OYSTERS	6	12
Natural with lemon	19.5	37.0
Kilpatrick	21.5	41.0
GARLIC BREAD (V) (4)		9.0
Focaccia, garlic & herb butter, parmesan		
BREAD & OLIVE BOARD (VG)		14.5
Bread & olives, balsamic, sea salt, extra virgin olive oil		
BRUSCHETTA (V) (3)		13.9
Fresh tomato, red onion, basil, feta, balsamic glaze		
TRUFFLE MUSHROOM ARANCINI (V) (4)		15.9
Risotto rice, mushroom, parmesan, truffle oil, house garlic aioli		
HOUSE MADE CALAMARI (GF)		14.9
Lime pepper calamari, lemon, tartare sauce		
ASIAN BAO BUNS (3)		19.5
Steamed bao bun, pulled pork, asian slaw, hoisin sauce		
CHICKEN WINGS		17.9
Buffalo wings with blue cheese ranch dressing and a choice of house made BBQ sauce or traditional chilli buffalo sauce		
LOADED NACHOS		19.9
Bbq pork rib meat, mozzarella cheese, sour cream, guacamole, corn chips		
BEEF CHEEKS		15.9
5 hour slow braised beef cheek, pickled daikon and jus		



BURGERS & WRAPS

All served with chips

CHICKEN CAESAR WRAP	18.9
Chicken, bacon, cos lettuce, parmesan, house made Caesar dressing	
BUNGALOW BURGER	18.9
Beef patty, caramelised onion, sliced tasty cheese, iceberg lettuce, tomato, bbq sauce, brioche bun	
BUNGALOW SIGNATURE STEAK SANDWICH	18.9
Rib fillet, caramelised onion, iceberg lettuce, tomato, tasty cheese, bbq sauce, thick toasted bread	
Add a glass of Grant Burge 'Miamba' Shiraz	+8.8
CRUMBED FISH BURGER	17.9
Panko crumbed fish, iceberg lettuce, tomato, fresh dill pickle, tartare sauce, brioche bun	
ADD THE LOT TO YOUR BURGER	8.0
Maple bacon, fried egg, beetroot, caramelised onion	

Lactose Free & Dairy Free cheeses available upon request

GF = Gluten Free V = Vegetarian
GFO = Gluten Free Option VO = Vegetarian Option



Non Members prices listed

All meals receive a \$2 discount with a valid members card.

SALADS

CRISPY BACON CAESAR (GFO)	21.9
Baby cos lettuce, bacon, croutons, egg, parmesan, house made anchovy dressing, extra anchovies (optional)	
ADD A TOPPER: crispy chicken or calamari	+6.0
THAI BEEF SALAD (GF)	23.5
Mixed lettuce leaves, cucumber ribbons, tomatoes, red onion, pea shoots, crushed peanuts, sweet chilli dressing	
Add a glass of Tatachilla Pinot Grigio – Delicately light and fresh	+7.0
PULLED DUCK SALAD (GF)	24.0
Pulled duck, chilled house pickled vegetables, rocket, Persian feta, cider dressing	

MAINS

MOROCCAN CHICKEN (GF)	24.9
Moroccan style chicken slow cooked in tomato, red capsicum, sweet paprika, onions & black olive with apricot cous-cous	
THAI GREEN CURRY (GF)	29.5
Thai green curry with confit duck leg, Bok-choy, chilli, green roasted capsicum, jasmine rice, prawn crackers	
Add a schooner of James Squire 150 Lashes Pale Ale	+8.3
BUNGALOW HOUSE SMOKED RIBS (GF)	36.9
6hr smoked meaty pork ribs, rainbow slaw, chips	
CHICKEN PARMY	24.9
Crumbed chicken, napoli, ham, cheese, chips, salad	
TEXAN SCHNITZEL	24.9
Crumbed chicken, bbq sauce, bacon, cheese, chips, salad	

All due care is taken to avoid cross contamination of sensitive ingredients, such as gluten, however traces may still remain. Please notify our friendly restaurant staff if you have any allergy concerns.

PIZZA

BBQ MEATLOVERS (GFO)	24.0
Chorizo, bacon, pulled pork, salami, mozzarella, chipotle mayo, bbq base	GF +1.5
GARLIC PRAWN (GFO)	28.0
Tomato base, mozzarella, prawns, cherry tomatoes, basil, garlic sauce	GF +1.5
BUNGALOW SUPREME (GFO)	24.0
Pulled pork, salami, bacon, olives, pineapple, capsicum, red onion, mushroom, mozzarella, tomato base, anchovies optional	GF +1.5
HAWAIIAN (GFO)	21.0
Baked leg ham, pineapple, mozzarella, tomato base	GF +1.5

SEAFOOD

CRUMBED FISH	23.0
White fish panko crumb, garden salad, chips, lemon, tartare	
Add a XXXX Dry Stubby – Low Bitterness leads to a dry finish, perfect with fried food	+6.5
BATTERED FISH	23.0
White fish, garden salad, chips, lemon, tartare	
HOUSE MADE CALAMARI (GFO)	20.9
Lime pepper calamari, garden salad, chips, lemon, tartare	
Knappstein Riesling – Fresh citrus compliments clean seafood dishes	+9.0
CREAMY GARLIC PRAWNS (GF)	32.0
Tiger prawns, garlic, onion, white wine and double cream, Jasmine rice	
MARKET FISH	POA
See specials board for Chef's creation of the day	



PASTA

GNOCCHI (V)	24.5
Gnocchi arrabiata, napoli sauce, chilli, baby spinach, slow roasted tomatoes, fresh garden basil	
Add a glass of Houghtons 'Crofters' Chardonnay - Classic Margaret River Chardonnay	+8.0
SPAGHETTI BOLOGNESE (GFO)	23.5
Traditional Spaghetti bolognese, shaved parmesan, olive oil	GF +1.5
PENNE CARBONARA (GFO)	23.5
Penne pasta, ham, mushrooms, onion, cream, white wine, parmesan	GF +1.5

OLD SCHOOL

POT PIE - see specials board for today's choice	20.9
CRUMBED STEAK w chips & gravy	22.0
HOMEMADE LASAGNE w chips & salad	22.0
SAUSAGES w mashed potato & gravy (GF)	22.0
TRADITIONAL BEEF CASSEROLE	22.0
ROAST OF THE DAY (see board for today's choice)	22.0
CHICKEN SCHNITZEL w chips & salad	22.0

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FROM THE GRILL

All grill meals come with your choice of sauce:
Pepper, Mushroom, Creamy Garlic, Dianne, Gravy

LUNCH RUMP w chips (lunch only)	18.0
RUMP 300gm - Yearling grade, grass fed beef	25.9
Sourced from the rich pastures of Southern Victoria. Served with chips & salad OR mash & veg	
ADD creamy garlic prawns	+8.0
RIB FILLET 250gm - Yearling grade, grass fed beef	34.9
Sourced from the rich pastures of Southern Victoria. Served with chips & salad OR mash & veg	
ADD creamy garlic prawns	+8.0
MOISTURE INFUSED PORK CUTLET w crackling	34.0
Moisture infused to ensure it's tender and juicy every time. Grain fed, sourced from southern NSW served with chips & salad OR mash & veg	
Add a glass of Stonier Pinot Noir – savoury, fruit driven wine perfect with Pork	+9.0
T-BONE 250gm	45.0
Truffle creamed potatoes, garlic & parsley, Tiger Prawns, Shiitake mushrooms	

HOMEMADE DESSERTS

\$8.50 each

CHOCOLATE BROWNIE w hot chocolate sauce

TRADITIONAL ITALIAN TIRAMISU

LEMON POSSET w biscotti crumb

Please see our dessert cabinet or dessert board
for our other weekly dessert specials

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