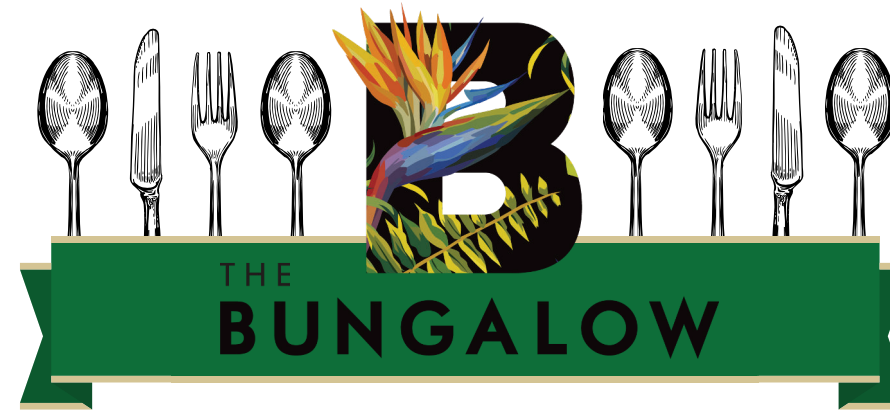


SHARE PLATES

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		
ADD cheese and bacon		+2.0
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)		15.9
Lime pepper calamari, lemon, tartare sauce		
TASTING PLATE		21
Arancini (2), Buffalo wings (4), Lime pepper calamari		
CHICKEN WINGS		18.9
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		

SENIORS MENU AVAILABLE UPON REQUEST
Lactose Free & Dairy Free cheeses
available upon request - \$1.50



LUNCH MEALS 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	
MISS PIGGY BURGER	18.9
Pulled pork, slaw, cheese, smokey BBQ sauce	
Add bacon and egg to any burger	+4.0

SALADS

CRISPY BACON CAESAR (GFO)	21.9
Baby cos lettuce, bacon, croutons, egg, parmesan, house made anchovy dressing, extra anchovies (optional)	
ADD A TOPPER: chicken or calamari	+6.0
WARM BEEF SALAD (GF)	23.5
Charred rump (med) mixed leaves, cucumber ribbons, tomatoes, red onion, crushed peanuts, sesame soy dressing, crisp vermicelli noodles	
MAPLE PUMPKIN BABY BEET & QUINOA SALAD (VGO)	24.0
Green salad leaves, red onion, toasted seeds, quinoa, cous cous, baby beetroot, maple pumpkin, Persian fetta blood orange & beetroot dressing	
ADD A TOPPER: chicken or calamari	

MAINS

GURPREET'S CURRY OF THE DAY (see board for today's choice)	POA
Our Chef creates these curries using the skills he learnt in his native home of India	
MOROCCAN CHICKEN	26.9
Char grilled moroccan spiced chicken breast, citrus cous cous, seasonal greens, toasted cashews, mint yoghurt sauce	
BUNGALOW HOUSE SMOKED RIBS (GF)	36.9
6hr smoked meaty pork ribs, rainbow slaw, chips	
MAPLE KING PORK CUTLET	31
Moisture infused to ensure it's tender and juicy, baked apple slices, creamy mash, seasonal greens, maple jus	
BEEF CHEEKS	25.9
5 hour slow braised beef cheek, creamy mashed potato, seasonal greens, red wine jus	

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.

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
TENNESSEE CHICKEN (GFO)	24.0	
Chicken, mushroom, jalapenos, guacamole, cheese, 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		
ADD a glass of Grant Burge 'Thorn' Riesling, Eden Valley – Fresh citrus compliments clean seafood dishes	+9.0	
	32.0	
Tiger prawns, garlic, onion, baby spinach, white wine and double cream, Jasmine rice, house salad		
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, zucchini, 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
GARLIC SEAFOOD GNOCCHI	29.5	
Bugs, prawn, calamari, creamy white wine garlic sauce, baby spinach, parmesan	GF	+1.5

OLD FAVOURITES

POT PIE w chips & salad (see board for today's choice)	20.9	
CRUMBED STEAK w chips & salad	22.0	
HOMEMADE LASAGNE w chips & salad	22.0	
ROAST OF THE DAY (see board for today's choice)	22.0	
CHICKEN SCHNITZEL w chips & salad	22.0	
Add Texan topper (BBQ sauce, bacon & cheese)	2.90	
Add Parmy topper (Italian tomato sauce, ham & cheese)	2.90	

FROM THE GRILL

Grill meals come with your choice of sauce:
Pepper, Mushroom, Creamy Garlic,
Dianne, Gravy, Red Wine Jus

LUNCH RUMP w chips only (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	+9.0
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	+9.0
BUNGALOW SIGNATURE STEAK	45.0
250gm Rib Fillet, garlic bug, tiger prawns, truffle cream potato mash, seasonal greens & our signature garlic cream sauce	

HOMEMADE DESSERTS

\$10.50 each

CHOCOLATE BROWNIE w hot chocolate sauce

LEMON CITRUS CHEESE CAKE w cream

TRADITIONAL ITALIAN TIRAMISU

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

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