

starters & dinner

bunker burger & beer

available till 6pm **25.00**

Your choice of a burger & a beer from a weekly selection
Ask staff for details on this weeks selection!

starters

Garlic Bread (V) **8.50**

Confit garlic & thyme buttered turkish bread
Add Mozzarella - 1.00 **gluten free bread available - 2.50 additional cost*

Olives & Sourdough (V) **12.50**

House marinated olives with toasted sourdough
**gluten free bread available - 2.50 additional cost*

Antipasto Platter **30.00**

A selection of grilled & marinated vegetables, cured & smoked meats served with toasted breads
Add cheese - 7.00 **gluten free bread available - 2.50 additional cost*

small plates

Polenta Chips (V, GF) **14.50**

Fontina & herb polenta chips with tomato relish

Empanadas **18.50**

Spiced beef empanadas with salsa verde

Croquettes **19.50**

Pulled pork croquettes with apple & radish salad

Ocean Trout (GF) **20.50**

Soy cured ocean trout with togarashi & amaranth

Scallops (GF) **20.50**

Seared scallops with cauliflower cream, curry & rocket

Mixed Platter **45.00**

Choose any 3 small plates to create your own tasting platter

large plates

Gnocchi (V) **29.50**

House-made ricotta gnocchi with beetroot, kale, walnuts, lemon & goats cheese
Add Chorizo - 5.50 Add Prosciutto - 6.00 Add Prawns (3) - 7.50

Chicken Breast (GF) **29.50**

Roasted chicken breast with bacon, chestnut, brussels sprout & juniper jus

Duck & Pork Ragu **32.50**

Duck, pork & tomato ragu with pumpkin & walnut ravioli & sage

Barramundi (GF) **33.50**

Miso crusted Humpty Doo barramundi with oyster mushroom, zucchini & dashi

Wagyu Brisket (GF) **35.50**

Red wine, black onyx braised brisket with celeriac, asparagus, heirloom carrot, pickled onion & red wine jus

Beef Fillet (GF) **38.50**

190gm grass-fed beef fillet with mash potato, pumpkin, kale, confit garlic & thyme jus

share, sides & desserts

to share

Fried Chicken 48.00

Buttermilk fried chicken with coleslaw and red wine jus

Lamb Shoulder (GF) 73.00

Slow cooked lamb shoulder with beetroot hummus seasonal greens, za-atar & thyme jus

sides

House potato fries with chilli rosemary salt & aioli (GF) **7.50**

Sweet potato fries with lemon & caper aioli (GF) **9.50**

Steamed seasonal vegetables with thyme & garlic butter (GF) **9.50**

Buttered mash potato (GF) **10.50**

Salad of green leaves, roasted tomatoes & parmesan (GF) **12.50**

desserts

Pavlova (GF) 14.50

Raspberry & lime pavlova roulade with raspberry sorbet

Rhubarb Tart 14.50

Almond & rhubarb tart with poached rhubarb & ginger cream

Date Pudding 15.50

Sticky date & banana pudding with butterscotch & macadamia ice cream

Brûlée 15.50

Chocolate brûlée with gingerbread, pear & dulce de leche

The Bunker Sundae 15.50

Blondie, butterscotch, macadamias & caramel ice cream sundae

cheese platter

Platter served with crackers, dried fruit, apples, nuts & onion jam

(Check daily specials board for selection of cheeses)

1 cheese 11.00

3 cheeses 30.00

chef's tasting menu

per person 70.00

try a range of speciality selected items from our menu see page over!

chef's tasting menu

a selection of tasting plates from our menu per person 70.00

House marinated olives with toasted sourdough,
pulled pork croquettes with apple & radish salad,

ricotta gnocchi with pumpkin, kale, walnuts, lemon and
goats cheese,

braised brisket with celeriac, asparagus, heirloom carrot,
pickled onion & red wine jus,

steamed seasonal vegetables with thyme & garlic butter,
buttered mash potato,

almond & rhubarb tart with poached rhubarb & ginger
cream

sticky date & banana pudding with butterscotch &
macadamia ice cream

**some items may change due to group numbers and availability*

***please check with our staff for the available selection*

dessert beverages

cold drinks

Coke, Lemonade, Solo, Ginger Beer, Coke Diet, Coke No Sugar **4.00**

Juice - Orange, Cloudy Apple, Pineapple, Tomato **4.00**

Iced Drinks Coffee, Chocolate, Mocha **5.50**

Sparkling Water (glass 4.00) **bottle 6.50**

coffee & tea

Baby-chino with chocolate & marshmallow **1.00**

Ristretto, Short Black, Macchiato, Long Black, Iced Long Black **3.50**

Tea: English Breakfast, Earl Grey **4.00**

Herb Tea: Peppermint, Chamomile, Jasmine, Green, Lemongrass & Ginger, Chai **4.00**

Flat White, Cappuccino, Piccolo **4.00**

Latte, Chai Latte, Iced Latte **4.00**

Hot chocolate **4.00**

Peppermint Mocha, Affogato, Tumeric Latte, Matcha Latte **4.50**

Extra Shot, Soy, Lactose-Free, Almond Milk, Syrup (Vanilla, Caramel, Hazelnut) **0.50**

Mug size add **1.00**

dessert beverages

Port - Galway Pipe 8.50

Fireball, Amaretto, Baileys 8.50

Chocolate Luxe Baileys 9.50

Hot Toddy 9.50

choice of english breakfast or earl grey tea, served black with either
Coruba Rum, Johnnie Walker or Jameson & honey

Liqueur Coffee 9.50

choice of Jameson, Kahlua, Tia Maria or Baileys, long black style with cream

Cognac Courvoiser VSOP 12.50

Single Malt Whisky 13.00

Laphroaig Islay Single Malt 10yr, Hellyers Single Malt Whisky TAS 10yr,
Glenmorangie Highlands Single Malt, Scotch Whisky 10yr

Port - Penfolds Grandfather 14.50

Limeburners Peated Single Malt WA 19.50

Cognac Hennessy XO 19.50

Whisky Flight 19.50

includes half shots of Laphroaig, Hellyers & Glenmorangie

Combining a team of talented driven people with locally sourced produce we strive to deliver a casual dining experience at a consistently high standard.

We offer a meeting place, a place to connect and a place that... feels like home, whilst dining out.