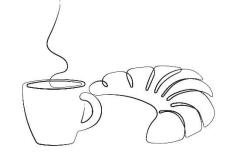
The Bunker Bar Breakfast Menu

Open 8am-11am Friday – Sunday



Eggs on Toast \$12 GFA

Two free range eggs cooked your way on toasted sourdough Poached DF / Fried DF / Scrambled \$2 Add Bacon / Chorizo / Wild Mushrooms \$5 or Hash Brown / Smashed Avocado \$4

Smashed Avocado \$22 dfa gfa

Toasted sourdough, smashed avocado, poached egg, crumbled feta, dukkha, balsamic glaze & fresh herbs

Truffled Mushrooms \$24 v dfa gfa

Baby spinach, wild mushrooms with herbs & garlic, crumbled feta, truffle oil, baby herbs served on toasted sourdough Add poached egg \$3

Smoked Salmon Bowl \$26 GF

Mixed lettuce leaves, Tasmanian smoked salmon, cucumber, cherry tomatoes, carrot, red onion, poached egg, smashed avocado, crumbled feta, pickled chilli, sprouts & citrus mustard dressing

The Big Bunker \$28 dfa Gfa

Eggs your way, bacon, grilled chorizo, wild mushrooms, baked beans, hash brown, "The Bunker" tomato chilli jam & toasted sourdough

Eggs Benedict \$20 GFA

Two poached free-range eggs, wilted baby spinach & hollandaise sauce on toasted sourdough

With smoked ham or bacon rasher's \$25 - Tasmanian smoked salmon \$27

Bacon, Egg & Cheese Roll \$16 DFA GFA

Two soft fried free-range eggs, bacon, double cheese, bbq sauce & "The Bunker" tomato chilli jam on a toasted roll
On a tortilla wrap \$1.50

Breakfast Combo Deal \$22

Bacon, Egg & Cheese Roll + Small Coffee + Hash brown

Benny Roll \$18 GFA

Two soft fried free-range eggs, bacon, double cheese, baby spinach & Hollandaise sauce on a toasted roll



The Bunker Brekkie Roll \$22 DFA GFA

Two fried free-range eggs, bacon, grilled chorizo, cheese, hash brown, tomato jam & bbq sauce on a toasted roll
On a tortilla wrap \$1.50

Extra / Add On's

Smoked Salmon \$7

Bacon / Chorizo / Wild Garlic & Mushrooms \$5

Hash Brown / Smashed Avocado / Baked Beans \$4

Extra Egg / Gluten Free Bread or Roll \$3 /Cheese slices \$2 Vegan Cheese available

Sauces — "The Bunker" Tomato Chilli Jam / Hollandaise sauce \$2.50

Aioli / Tomato / bbq / Sweet Chilli / Vegan Aioli \$1.50

DF- Dairy Free / DFA – Dairy Free Available / GF – Gluten Free Available / GFA – Gluten Free Available / V – Vegetarian / VE – Vegan

Children's Breakfast Menu \$14

12 Years and under

Ham & Cheese Toasted Sandwich

Served with hash brown & tomato sauce

Egg & Bacon on Toast

One egg & bacon on toasted sourdough, hash brown, tomato sauce

Something Light

Toasted Banana Bread \$9

Buttermilk Scone \$9
Warm scone with strawberry jam & cream

Toasted Sourdough with Butter & Condiments \$10 - Two slices of sourdough With a choice of Marmalade / Strawberry jam/ Peanut butter / Vegemite / Honey

Toasted Raisin Toast (2) & Butter \$9

Toasted Ham & Cheese Croissant \$10 Smoked leg ham & cheese

Assorted Sandwiches, Muffins & Cakes are available from the Café display fridge

Bunker Bar Lunch Menu

Wednesday - Sunday 11.30am-3pm

Starters / Share Plates

Garlic & Herb Bread \$8 DF V VE Add Cheese \$2 Add Bacon \$2

Marinated Olives \$10 $_{\text{DF GF V VE}}$ Warm whole olives marinated in citrus & spice

Sourdough Bread & Dips \$18 v ve Toasted sourdough, hummus, beetroot relish, olive oil& balsamic

Bruschetta \$20 v GFA

Whipped garlic feta, cherry tomatoes, pickled red onion,
Balsamic glaze, olive oil & baby herbs on toasted sourdough
(Substitute deta for beetroot relish to make it vegan)
With Tasmanian smoked salmon \$27

Butternut Pumpkin & Mozzarella Arancini

(4) \$14 v/Parmesan & lemon herb aioli

Duck Spring Rolls (4) \$15 DF Fried shallots, pickled chilli & Katsu sauce

Crispy Fried Squid \$15 DF GF

Citrus papper & sea saly seasoned squid, lemon herb aioli, fresh lime

Chicken Skewers (6) \$20 DF GF

Marinated chicken skewers, aromatic curry dipping sauce, cucumber, Pickled onion & mint salad, fried shallots

Grilled Mussels (6) \$20 DF

Grilled half shell Mussels with lemon, garlic, pickled chilli, spring onion, Fresh herbs served with roasted sourdough

Soup of the Day

Check out our specials board or ask one of our friendly staff

Seasoned Fries \$10 DF GF V

Served with garlic aioli

Truffle & Parmesan Fries \$14 GFV

Truffle spiced salt, shaved parmesan, herbs with lemon herb aioli

Salads

Prawn & Halloumi Salad Bowl \$25 GF

Garlic & herb, grilled halloumi, roasted pumpkin, cherry tomatoes, Pickled red onion, lettuce leaves, crispy chickpeas, beetroot relish, & balsamic glaze (Add grilled Tofu for Vegan option)

Pork Belly Noodle Salad Bowl \$26 DF

Slow cooked pork belly in sticky soy chilli sauce, soba noodles, cucumber, Cherry tomatoes, sweet corn, pickled red onion, mint, shallots, bean sprouts, Japanese Katsu sauce & Kewpie may (Add Todu for Vegetarian / Vegan option)

Smoked Salmon Salad \$26 GF DFA

Tasmanian smoked salmon, crunchy house salad, beetroot relish, Danish feta, baby capers, fresh herbs & lemon mustard dressing

Burgers

<u>All Burgers served on toasted Turkish roll</u> with side of seasonal fries

BLAT Burger \$23 DF

Bacon, lettuce leaves, smashed avocado, sliced tomato, herb aioli

Pork Belly Burger \$25 DF

Slow braised pork belly in chilli & soy sauce, cabbage slaw, cucumber, Red onion, pickles, Kewpie mayo, Japanese Katsu sauce

Beef Burger \$25 DFA

Black Angus beef patty, caramelised onion, cheese, beetroot relish, Lettuce, tomato, pickles & "The Bunker" tomato chilli jam

Fish Burger \$24 DF

Crispy battered flathead fillet, lettuce, slaw, red onion, pickles & tartare sauce

Chicken Hawaiian Burger \$24 DFA

Lemon & garlic marinated chicken breast, lettuce, cheese, bacon, Pineapple, red onion, herb aioli

Tofu Burger \$24 ve

Chilli & soy glazed Tofu, cabbage slaw, cucumber, red onion, pickled Chilli, vegan aioli, Japanese Katsu sauce

Bacon / Egg / Avocado \$3 / Vegan Cheese available / Sliced Cheese \$2 / Extra Salad \$1 / Gluten free bun \$3

Pasta

Seafood Linguini \$34 DF

King prawns, mussels, squid, cherry tomatoes, shallots, parsley, Dill, pickled chilli, confit garlic & lemon olive oil

Wild Mushroom Linguini \$25 v

Caramelised onion, wild mushrooms, shallots, garlic, cream, fresh herbs, Baby spinach, shaved parmesan cheese & truffle oil

Spinach & Ricotta Ravioli \$28 v

Cherry tomatoes, walnuts, sage, brown butter, confit garlic, baby spinach & shaved parmesan cheese

Add Chicken / Prawns / Pork Belly \$6

Mains

Barramundi Fillet \$34 GF

Saltwater Barramundi fillet, crunchy house salad, caper & herb Hollandaise saice

Scotch Fillet \$36 DF GF

300gm Scotch beef fillet steak, seasoned fries, "The Bunker" tomato

T-Bone Steak \$38 DF GF

Ppper & Thyme marinated 350mg beef T-bone, seasoned fries, "The Bunker" tomato chilli jam

Slow Cooked Pork Ribs \$36 DF GF

Rack of slow cooked pork ribs in honey bbq & smoked paprika sauce, Crunchy salad, seasoned fries

Steak & Rib Combo \$54 DF GF

Scotch filler or T-bone steak, pork ribs in honey bbq & smoked paprika sauce, Crunchy salad, seasoned fries

Chicken Schnitzel \$25 DF

Hand-cut & panko crumbed chicken breast, crunchy salad & seasoned fries

Schnitzel Toppers

-Parmigana, Naopli sauce, smoked ham & mozzarella \$28
-Prawns in garlic white wine & herb cream sauce \$30
-Grilled prawns in garlic olive oil & herbs \$30 degrigation of the prawns in garlic olive oil & herbs \$30 degrigation.

-"Katsu" with fried egg, Japanese Katsu sauce, Kewpie may,
Crispy onions \$30 degrigation.

-The "Frenchy" Bacon rasher's, double brie cheese, smashed
Avocado, hollandaise \$30
-Surf 'n' Schnitzel, seasonal seafood in garlic white wine & herb
Cream sauce \$38 degrigation.

Fish 'n' Chips \$ DF

Crispy battered flathead fillets served with crunchy salad, seasoned fries, Tartare sauce & fresh lemon

Squid 'n' Chips \$25 DF GF

Crispy fried squid, citrus pepper & sea salt seasoning, crunchy salad, Seasoned fries, herb aioli, fresh lime

Extras / Sauce

Side Salad \$6 / Fried potatoes with garlic & herbs \$9 / Broccolini with
Olive oil & herbs \$9
Grilled garlic & herb prawns \$10 / Prawns in garlic white wine
Cream sauce \$10 / Seaosnal seafood in garlic white wine
Cream sauce \$14 (Dairy free available)
Bbq / Tomato / Sweet Chilli / Tartare / Garlic Aioli /
Herb Aioli / Vegan Aioli \$1.50 GF DF
Gravy GF DF / Hollandaise GF / "The Bunker" Tomato Chilli Jam GF DF /
Garlic & Herb Cream Sauce GF \$2.50

DF – Dairy Free / DFA – Dairy Free Available / GF – Gluten Free / GFA – Gluten Free Available / V – Vegetarian / VE – Vegan

Thank you visiting us

Interested in holding your next event here?

Contact us on the details below.

Bunkerbar@tallwoods.com.au 02 6593 3256

Bunker Bar Dinner Menu

Wednesday - Saturday 5pm - Close

Starters / Share Plates

Garlic & Herb Bread \$8DF V VE Add Cheese \$2 / Add Bacon \$2

Sourdough Bread & Dips \$18_{V VE}
Toasted sourdough, hummus, beetroot relish, olive oil & balsamic

 $Marinated\ Olives\ \$10_{\text{DF}\ \text{GF}\ \text{V}\ \text{VE}}$ Warm whole mixed olives marinated in citrus & spice

Butternut Pumpkin & Mozzarella Arancini (4) \$14v

Duck Spring Rolls (4) \$15_{DF} Fried shallots, pickled chilli & Katsu sauce

Crispy Fried Squid $$15_{DF\,GF}$ Citrus pepper & sea salt seasoned squid, lemon herb aioli, fresh lime

Chicken Skewers (6) \$20_{DF GF}

Marinated chicken skewers, aromatic curry dipping sauce, cucumber, Pickled onion & mind salad, fried shallots

Grilled Mussels (6) \$20_{DF}

Grilled half shell Mussels with lemon, garlic, pickled chilli, spring onions, Fresh herbs, served with toasted sourdough

Soup of the day

Check out our specials board or ask one of our friendly staff

Seasoned Fries \$10_{DF GF V}

Truffle & Parmesan Fries $$14_{\text{GFV}}$ Truffle spiced salt, shaved parmesan, herbs, lemon herb aioli

Salads

Prawn & Halloumi Salad Bowl \$25_{GF}

Garlic herb prawns, grilled halloumi, roasted pumpkin, cherry tomatoes, Pickled red onion, lettuce leaves, crispy chickpeas, beetroot relish & Balsamic glaze (Add grilled Tofu for vegan option)

Pork Belly Noodle Salad Bowl \$26_{DF}

Slow cooked pork belly in sticky soy chilli sauce, soba noodles, cucumber, Cherry tomatoes, sweet corn, pickled red onion, mint, shallots, bean sprouts, Japanese Katsu sauce & Kewpie mayo (Add Tofu for Vegetarian / Vegan option)

Smoked Salmon Salad \$26_{GF DFA}

Tasmanian smoked salmon, crunchy house salad, beetroot relish, Danish feta, baby capers, fresh herbs & lemon mustard dressing

Burgers

All burgers served on toasted Turkish roll with side of seasoned fries

Pork Belly Burger \$25_{DF}

Slow braised pork belly in chilli & soy sauce, cabbage slaw, cucumber, Red onion, pickles, Kewpie mayo, Japanese Katsu sauce

Beef Burger \$25dfA

Black Angus beef patty, caramelised onions, cheese, beetroot relish, Lettuce, tomato, pickles & "The Bunker" tomato chilli jam

Chicken Hawaiian Burger \$24_{DFA}

Lemon & garlic marinated chicken breast, lettuce, cheese, bacon, pinapple, Red onion, herb aioli

Tofu Burger \$24_{V VE}

Chilli & soy glazed Tofu, cabbage slaw, cucumber, red onion, pickled chilli, Vegan aioli, Japanese Katsu sauce

Pasta

Seafood Linguini \$34_{DF}

King prawns, mussels, squid, cherry tomatoes, shallots, parsley, dill, Pickled chilli, confit garlic & lemon olive oil

Wild Mushroom Linguini \$28_v

Caramelised onions, wild mushrooms, shallots, garlic, cream, fresh herbs, baby spinach, shaved parmesan cheese & truffle oil

Spinach & Ricotta Ravioli \$28_v

Cherry tomatoes, walnuts, sage, brown butter, confit garlic, baby spinach,
Shaved parmesan cheese

Add to any pasta dish - Chicken / Prawns / Pork Belly \$6

Mains

Barramundi Fillet \$36_{GF DF}

Crispy skin saltwater Barramundi, roasted zucchini & mussels with landian curry sauce

Greek Lamb Shank \$34

Braised Greek style lamb shank with mediterranean couscous, mint & lemon yoghut

Seafood Bouillabaisse \$42_{DF}

Seasonal seafood cooked in a fragrant classic French Provencal stew, Served with toasted sourdough bread

Scotch Fillet \$38_{DF GF}

300gm Scotch beef fillet steak, garlic & herb chat potatoes, broccolini, Caramelised onion mustard seed jus

T-Bone Steak \$38 pf GF

Pepper thyme marinated 350gm beef T-bone, garlic & herb chat Potatoes, broccolini, caramelised onion mustard seed jus

Slow Cooked Pork Ribs \$36_{DF GF}

Rack of slow cooked pork ribs in honey bbq & smoked paprika sauce, Crunchy salad, seasoned fries

Steak & Rib Combo \$54_{DF GF}

Scotch fillet or T-bone steak, pork ribs in honey bbq & smoked paprika sauce, crunchy salad, seasoned fries

Chicken Schnitzel \$25_{DF}

Hand-cut & panko crumbed chicken breast, crunchy salad & seasoned fries

Schnitzel Toppers

-Parmigiana, Napoli sauce, smoked ham & mozzarella \$28

-Prawns in garlic white wine & herb cream sauce \$30

-Grilled prawns with garlic olive oil & herbs \$30_{DF}

-"Katsu" with fried egg, Japanese Katsu sauce, kewpie mayo, crispy onions \$30pf

-The "Frenchie" Bacon rasher's, double brie cheese, smashed avocado, Hollandaise \$30

-Surf 'n' Schnitzel, seasonal seafood in garlic white wine & herb cream sauce \$38DFA

Fish 'n'Chips \$25_{DF}

Crispy battered flathead fillets served with crunchy salad, seasoned fries, Tartare sauce & fresh lemon

Extras / Sauce

Side Salad \$6 / Fried potatoes with garlic & herbs \$9 / Broccolini with olive oil & herbs \$9 Grilled garlic & herb prawns \$10 / Prawns in garlic white wine cream sauce \$10 Seasonal seafood in garlic white wine cream sauce \$14 (Dairy free option available)

Bbq / Tomato / Sweet Chilli / Tartare / Garlic Aioli / Herb Aioli / Vegan Aioli \$1.50 GF DF

Gravy GF DF / Hollandaise GF / "The Bunker" Tomato Chilli Jam GF DF \$2.50

Caramelised onion mustart seed jus GF DF / Garlic & Herb cream sauce GF \$2.50

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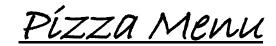
Something Sweet

Biscoff Cheesecake \$14

White chocolate sauce, whipped vanilla cream

Sticky Date & Cinnamon Pudding \$14

Ginger butterscotch sauce, rock salt caramel ice cream, walmnut crumble



<u>Available Wednesday – Saturday 11-close / Sunday 11am – 3pm</u> 12-inch Pizza's – Gluten free 12-inch Base \$3 extra / Vegan Dairy free Pizza Cheese available

Three Cheese \$18

Napoli sauce, mozzarella, parmesan, feta, dried basil, olive oil

Prosciutto \$24

Garlic olive oil, mozzarella, shaved prosciutto, red onion, Kalamata olives, Rocked, balsamic glaze

Hawaiian \$23

Napoli sauce, mozzarella, smoked ham, pineapple, red onion Add jalapenos for a fiery Hawaiian

Chilli Prawn & Chorizo \$25

Napoli sauce, mozzarella, prawns, chorizo, cherry tomato, rocket, pickled chilli, oregano

Truffled Beef \$26

Mozzarella, Pulled beef, wild mushrooms, caramelised onions, herbs Feta, aioli, truffle oil

The Butcher's Lot \$30 — Bbq sauce, mozzarella, pulled beef, sliced chicken, bacon, pepperoni, chorizo, red onion, capsicum & hollandaise sauce drizzle

Tony Pepperoni \$20

Napoli sauce, mozzarella, loaded pepperoni, oregano & chilli

Vegetarian \$23

Napoli sauce, mozzarella, garlic mushrooms, roasted capsicum, baby spinach, Kalamata olives, red onion & oregano (Vegan cheese available)

Supreme \$25

Napoli sauce, mozzarella, bacon, pepperoni, garlic mushrooms, roasted capsicum, pineapple, Kalamata olive & dried basil

Jalapeno Chicken \$26

Napoli sauce, slicked chicken, mozzarella, Jalapenos, baby spinach, Pineapple, red onion & aioli drizzle

Katsu Pork Belly \$26

Japanese Katsu sauce, mozzarella, diced pork belly, pickled chilli, red onion Kewpie mayo, spring onions

Bunker Bar (02)6593 3256 bunkerbar@tallwoods.com.au

The Little Ones \$15

Children's meals for 12 years & under, Each dine-in meal comes with a complimentary bowl of ice cream topped with their favorite topping!

Cheeseburger DFA

Beef patty, cheese & tomato sauce on a Sesame seed bun, served with fries

Popcorn Chicken Bites DF Served with fries & tomato sauce

Fish & Chips DF

Crispy battered flathead fillet, fries, Tartare sauce & lemon

Pasta Napolitana DFA

Linguini pasta tossed in Napoli sauce, Topped with cheese

Hand in your colouring in with your name and contact number to go into our monthly contest to win a free meal.

Full Name		

Contact #_____

