

THE
BUNKER

DINNER MENU

MENU

DINNER

5PM - 9PM

Starters

Herb & Garlic Bread | 9.90

confit garlic toasted flat bread 🌿

Cheesy Herb & Garlic Bread | 10.90

confit garlic toasted flat bread with mozzarella 🌿

Marinated Olives | 15.50

with toasted sourdough 🌿

Turkish Dip | 18.90

fried chickpeas, dukkah, chilli oil with flat bread 🌿

Charcuterie Board | 44.50

prosciutto, hot sopressa salami, triple smoked ham, bresaola, olive salami, aged manchego, French brie, olives, lavosh, olive oil, balsamic, beetroot relish, grapes & toasted sourdough

Small Share Plates

Sweet Chilli Squid | 16.50

with dried shallot, sweet chilli dressing & lemon 🍷 gf

Cajun Cauliflower | 17.50

with vegan chipotle 🍷 df gf

Lamb Ribs | 23.50

with chimmichurri & house-made dukkah df 🍷 gf

Grilled Halloumi | 19.50

with maple glaze & gremolata 🌿 gf

Charred Prawns | 22.50

with pickled onion, fried capers, parsley & chilli oil

Corn Ribs | 20.50

with maple butter & parmesan 🌿 gf

Schezwan Chicken Wings | 24.90

with fried shallot, chilli & ginger df gf

King Fish Ceviche | 26.90

with orange, lemon, chilli oil & herbs df gf

Salads

Caesar Salad | S 19.90 | L 24.90

gem lettuce, prosciutto, crouton, parmesan, poached egg & house made dressing

Add chicken - 5.50, slow cooked lamb - 6.50, house tea smoked salmon - 6.50

Squid Salad | S 18.90 | L 24.90

slaw mix, ginger, lemongrass, coriander, aioli & sweet chilli dressing 🍷 gf

Pearl Cous Cous Salad | S 18.90 | L 24.90

roasted capsicum, pine nut, tomato & vegan yoghurt dressing 🌿 vg df

Burrata & Tomato Salad | S 18.90 | L 24.90

heirloom tomato, basil, burrata & balsamic gf

Gluten free options available with any meal that comes with toast or a bun, toast to gf bread for 4.00, or bun to gf bun for 5.00

🌿 - vegetarian vg - vegan gf - gluten free df - dairy free | Sunday surcharge of 10% | Public holidays surcharge of 15% | Takeaway menu available
Don't forget to follow & tag us on Facebook (@thebunkercbr) & Instagram (@thebunkercbr). Available online or call 1300 172 920

Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

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DINNER

5PM - 9PM

Large Share Plates

To be shared between 2-3 people

Sweet Chilli Squid | 27.90

with dried shallot, sweet chilli & lemon **gf**

Moroccan Chicken | 52.50

Moroccan grilled whole chicken with lime **df gf**

Smokey BBQ Ribs | 55.00

two full racks with creamy slaw & house fries **df gf**

Slow Cooked Lamb Shoulder | 73.50

cooked for 8 hours, served with beetroot relish, rosemary jus & feta **gf**

Dry Aged OP Rib Eye 500g | 74.90

with chimichurri **gf**

Angus Reserve MB4+ Cattleman Cut 1.3kg | 114.90

with cowboy butter **gf**

Individual Plates

Cauliflower Steak | 27.90

with pearl cous cous salad & vegan yoghurt **ve vg df**

Crab & Prawn Spaghetti | 36.50

with chilli & pangrattato

Pork Cutlet 350g | 44.90

with apple, onion & bourbon bacon butter

Grilled Salmon | 46.50

with beetroot relish, green beans, almonds, snow pea tendrils & feta **gf**

250g Wagyu Rump Fillet | 52.50

with spinach, tomato, field mushrooms, broccolini & jus **gf**

Sides

House Potato Fries | 10.50

with chilli and oregano salt & aioli **ve df gf**

Greens | 12.50

with broccolini, chilli, confit garlic & pangrattato **ve**

Charred Cabbage | 13.50

with chorizo, honey glaze & shallots **df**

Sweet Potato Fries | 12.50

with chilli and oregano salt & aioli **ve df gf**

Roasted Baby Carrots | 14.50

with harissa & labneh **ve gf**

Whipped Mash | 15.50

with confit garlic **ve gf**

Add on something extra

scoop ice cream | aioli | parmesan | fresh chilli |
Australian Cultured Pepe Saya butter 2.50

house relish | gluten free bread | béarnaise |
beetroot relish | jus | strawberries 4.00

fries | spinach | gluten free bun | feta 5.00

grilled chicken | avocado | triple smoked ham |
cowboy butter | chimichurri | halloumi |
mushrooms | bacon 5.50

slow cooked lamb | house tea smoked salmon |
prosciutto | mixed olives 6.50

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DESSERTS

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Desserts

Sticky Date Pudding | 17.50

with peanut brittle, butterscotch & ice cream 🌿

Chocolate Hazelnut Cheesecake | 17.50

with espresso mascarpone & hazelnuts 🌿 gf

Lemon Tart | 17.50

with raspberry sorbet & meringue dust 🌿

Pana Colada | 17.50

coconut pannacotta, pineapple, pineapple gel & lime 🌿 vg df gf

Dessert Beverages

Port | 10.90

Galway Pipe

Port | 16.50

Penfolds Grandfather

Fireball, Baileys | 11.00

Baileys Chocolat Luxe, Amaretto | 11.50

Liqueur Coffee | 12.00

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

Dessert Wine | 14.00

Orange Mountain "Mountain Ice" Sweet Viognier

Cognac | 14.00

Courvoisier VSOP

Cognac | 24.90

Hennessy XO

Single Malt Whisky | 14.50

Laphroaig Islay 10yr, Glenmorangie Highlands 10yr,

Yamazaki Distiller's Reserve Japan | 18.50

Coffee & Tea

Babyccino with chocolate & marshmallow | 1.10

Ristretto, Short Black, Macchiato, Long Black | 4.20

Tea - English Breakfast, Earl Grey, Green, Peppermint, Chamomile,
Jasmine, Lemon & Ginger, Chai | 5.00

Flat White, Cappuccino, Latte, Piccolo | 5.00

Hot Chocolate, White Chocolate Mocha, Affogato, Mocha, Chai Latte | 5.50

Extra Shot, Soy, Lactose-Free, Oat Milk, Almond Milk,
Syrup (Vanilla, Caramel, Hazelnut) | 1.00

Mug size add | 1.00

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