

THE
BUNKER

DINNER MENU

MENU

DINNER

5PM - 9PM

Starters

Herb & Garlic Bread | 10.50

confit garlic toasted flat bread 🌿

Cheesy Herb & Garlic Bread | 12.50

confit garlic toasted flat bread with mozzarella 🌿

Marinated Olives | 15.50

with toasted sourdough 🌿

Turkish Dip | 19.00

fried chickpeas, dukkah, chilli oil with flat bread 🌿

Charcuterie Board | 45.00

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

Small Share Plates

Popcorn Cauliflower | 17.90

with teriyaki sauce 🌿 🍌 🥚

Salt & Pepper Squid | 18.50

with dried shallot, sweet chilli dressing & lemon 🌿 🍌

Burrata | 18.50

with heirloom tomato, olive oil, herbs & balsamic 🌿 🍌 🥚

Fried Cheese | 18.50

with hot honey garlic & jalapeno 🌿 🍌 🥚

Eggplant Chips | 19.50

with miso caramel 🌿 🍌

Corn Ribs | 20.50

with smokey paprika & chipotle 🌿 🍌 🥚

Lamb Kofta | 23.50

with labneh, cucumber, chilli oil & house-made dukkah 🌿 🍌 🥚

Schezwan Chicken Wings | 24.90

with fried shallot, sweetened teriyaki sauce, chilli & ginger 🌿 🍌 🥚

Charred Prawns | 26.50

with pickled onion, fried capers, parsley & chilli oil

Salads

Pearl Cous Cous Salad | S 19.00 | L 25.50

roasted capsicum, pine nut, tomato & vegan yoghurt dressing 🌿 🍌 🥚

Caesar Salad | S 19.90 | L 25.50

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

Add chicken - 5.50, chipotle lamb shoulder - 6.50, house tea smoked salmon - 6.50

Prawn Salad | S 20.50 | L 28.50

coriander, mint, peanut, dried shallot, sprouts & nam jim

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 🍌 - vegan 🍌 - gluten free 🥚 - 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.

MENU

DINNER

5PM - 9PM

Large Share Plates

To be shared between 2-3 people

Salt & Pepper Squid | 35.80

with dried shallot, sweet chilli & lemon 

Garlic & Lemon Whole Chicken | 53.00

with dukkah, eschallots & garlic sauce  

Smokey BBQ Pork Ribs | 59.90

with creamy slaw & house fries  

Dry Aged OP Rib Eye 500g | 75.90

with chimichurri  

Lamb Shoulder | 79.90

cooked for 8 hours, served with chipotle, tomato salsa & sour cream 

Add jus - 2.00, flat bread - 2.50

Individual Plates

Cauliflower Steak | 28.50

with pearl cous cous salad & vegan yoghurt   

Grilled Barramundi | 34.90

with kale, walnuts, beetroot, salsa verde & lemon 


Chilli Crab & Prawn Spaghetti | 36.90

with pangrattato

350g Crumbed Pork Cutlet | 42.90

with burbon butter, apple & capers

250g Beef Striploin | 52.50

with potato gratin or chips, & green peppercorn sauce 

Sides




House Potato Fries | 11.00

with chilli and oregano salt & aioli   



Leafy Greens | 12.50

seasonal vegetables with garlic butter & lemon  



Sweet Potato Fries | 13.00

with chilli and oregano salt & aioli   



Brussel Sprouts | 14.50

with crispy prosciutto & honey  

Roasted Baby Carrots | 14.50

with harissa & labneh  

Potato Gratin | 15.50

with parmesan & gremolata  

Add on something extra

scoop ice cream | aioli 2.50

house relish 3.00

béarnaise | jus | strawberries 4.00

gluten free bread | fries | spinach |

gluten free bun | feta 4.50

Portugese chicken | teriyaki chicken | avocado |





triple smoked ham | chimichurri | halloumi |

mushrooms | bacon 5.50

chipotle lamb shoulder | house tea smoked salmon |

prosciutto | mixed olives 6.50

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  - vegan  - gluten free  - 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.

MENU

DESSERTS

5PM - 9PM

Desserts

Sticky Date Pudding | 17.50

with peanut brittle, butterscotch & ice cream 🌿

Chocolate Hazelnut Cheesecake | 17.50

with espresso mascarpone & hazelnuts 🌿 gf

Cookies & Milk | 17.50

Blondie, vanilla malt milk, choc chip cookie & cookie dough ice cream 🌿

Chocolate Sundae | 17.50

chocolate sorbet, vegan ice cream, salted caramel & hazelnut brownie 🌿 vg gf df

Lemon Tart | 17.50

lemon curd, raspberry sorbet & meringue crumb 🌿

Dessert Beverages

Port | 10.90

Galway Pipe

Fireball, Baileys | 11.00

Mozart Chocolate Cream, Amaretto | 11.50

Liqueur Coffee | 12.00

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

Cognac | 14.00

Courvoisier VSOP

Single Malt Whisky | 14.50

Laphroaig Islay 10yr, Glenmorangie Highlands 10yr

Dessert Wine | 15.00

Orange Mountain "Mountain Ice" Sweet Viognier

Frangelico Affagato | 15.50

Frangelico, ice cream, espresso

Port | 16.50

Penfold's Grandfather

Yamazaki Distiller's Reserve Japan | 18.50

Apple Pie Cocktail | 22.00

Fireball Whisky, Absolut Vanilla, cloudy apple juice, cinnamon, sugar

Tiramisu Espresso Martini | 23.00

Vodka, Mr Black cold brew coffee liqueur, Baileys Irish Cream, espresso, sugar

Cherry Ripe | 23.00

Vodka, Mozart Choc Cream, Malibu, Cherry Brandy, sugar

Cognac | 24.90

Hennessy XO

Coffee & Tea also available

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.