


Breakfast *available until 3pm*


Fruit Loaf

toasted with butter 

Sourdough




2 slices (white bread, gluten free, sourdough, turkish bread) toasted with butter
with your choice of Vegemite, apricot jam, strawberry jam or peanut butter 

Banana Bread

toasted with butter 

Add whipped strawberry mascarpone & biscof crumb - 5.50, espresso mascarpone & strawberries - 5.50

Acai Bowl



with strawberries, banana, granola   

Add peanut butter - 1.00, Nutella - 1.00, chia seeds - 1.00, toasted coconut - 1.00

Bunker Breakfast Burger


egg, bacon, caramelised onion & smokey bbq sauce on a potato bun
Add egg (1) - 4.00, hash brown - 4.00, halloumi - 5.00, avocado - 5.50

Smashed Avocado

on sourdough, beetroot hummus, goat's cheese, pine nuts & a poached egg 
vegan option: smashed avocado, beetroot hummus, falafel, pine nuts 

*Add egg (1) - 4.00, hash brown - 4.00, grilled tomato - 4.50, sweet potato & corn fritter - 5.00,
halloumi - 5.00, mushrooms - 5.00, bacon - 5.00*

Eggs Benedict

2 poached eggs, sautéed spinach, béarnaise, on toasted sourdough 



Add hash brown - 4.00, mushrooms - 5.00, bacon - 5.00, chipotle lamb shoulder - 6.50, house tea smoked salmon - 6.50

Lunch *available until 3pm*

Lamb Cubano

slow cooked lamb, chipotle, cheese & pickle, on toasted sourdough
Add egg (1) - 4.00, fries - 4.50, gluten free bun - 5.00, bacon - 5.00, mushroom - 5.00, avocado - 5.50

Bunker Wrap

butternut pumpkin patty, spanish onion, carrot, tomato, spinach
& sweet potato fries, vegan aioli on the side  
*Add Portuguese chicken - 5.50, avocado - 5.50, house tea smoked salmon - 6.00,
prosciutto - 6.00, chipotle lamb shoulder - 6.50*

Gluten Free Chicken Schnitzel

house fries, slaw & aioli  
Add gravy - 3.00.

Chorizo & Prawn Spaghetti

with chilli, heirloom tomato, chilli oil & pangrattato 

All Day & Night

Pearl Cous Cous Salad

roasted capsicum, pine nut, tomato & vegan yoghurt dressing   

Caesar Salad

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

Beef Burger

burger cheese, house-made pickles, bunker burger sauce, sliced tomato, cos lettuce on a potato bun
Add egg (1) - 4.00, gluten free bun - 5.00, bacon - 5.00, mushroom - 5.00, avocado - 5.50

Portuguese Chicken Burger

Portuguese grilled chicken with creamy slaw, kewpie mayo on a potato bun
Add egg (1) - 4.00, gluten free bun - 5.00, bacon - 5.00, mushroom - 5.00, avocado - 5.50

Dinner

SMALL OPTIONS

Herb & Garlic Bread

confit garlic toasted flat bread 🌿

Cheesy Herb & Garlic Bread

confit garlic toasted flat bread with mozzarella 🌿

Leafy Greens

seasonal vegetables with garlic butter & lemon 🌿 gf

Burrata

with heirloom tomato, olive oil, herbs & balsamic 🌿 gf

Eggplant Chips

with miso caramel gf

Corn Ribs |

with maple butter, parmesan

Schezwan Chicken Wings

with fried shallot, sweetened teriyaki sauce, chilli & ginger gf df

INDIVIDUAL PLATES

Cauliflower Steak

with pearl cous cous salad & vegan yoghurt 🌿 vg df

Chilli Crab & Prawn Spaghetti

with pangrattato

FAMILY SHARE OPTIONS

Salt & Pepper Squid

with dried shallot, sweet chilli & lemon gf

Garlic & Lemon Whole Chicken

with dukkah, eschallots & garlic sauce gf df

Smokey BBQ Pork Ribs

with creamy slaw & house fries gf df

Lamb Shoulder

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

Add jus - 2.00, flat bread - 2.50

SIDES

House Potato Fries

with chilli and oregano salt & aioli 🌿 gf df

Sweet Potato Fries

with chilli and oregano salt & aioli 🌿 gf df

Kids

Chicken Nuggets

Cheeseburger