

THE BUNGALOW

BEER GARDEN & RESTAURANT

ORDER & PAY AT THE BAR, GRAB A NUMBER AND WE'LL BRING YOUR FOOD OUT WHEN IT'S READY.

PICK ME UP (8 eat me)

Fries / 10 (GF)(V)(DF)
w/ aioli
+++ Add loaded - bacon, cheese, assorted sauces / 5

Boneless Chicken Bites / 16 (GF)(NF)
w/ peri peri mayo

Mushroom Popcorn / 15 (GF)(DF)(V)(VG)
w/ grilled lime & vegan sriracha mayo

Buffalo Wings
Six / 14 or Twelve / 21
w/ choice med, hot & hot arse sauce

Nachos / 23 (GF)
Tomato salsa, melted cheese, guacamole, sour cream, jalapeños & coriander
+++ Add pulled pork / 6

Lemon & Pepper Calamari / 17 (GF)(DF)
w/ aioli & lemon wedge

Chefs Selection Arancini / 15 (V)
5 per serve w/ aioli

Saturday + Sunday BOTTOMLESS +++ BRUNCH



Indulge in the ultimate brunch experience with The Bungalow's renowned Bottomless Brunch sessions, available every Saturday and Sunday. Includes 2 courses accompanied by a selection of cocktails, spritz, wine, sparkling, mimosas & beer on tap for 2 hours.
/ 75 per person

(*Limited availability - Bookings are essential)

+++ Something DIFFERENT

Baked Crab Pasta / 30
Spaghetti, blue swimmer crab, prawns, calamari, garlic, lemon zest, chilli, fresh tomato, white wine & butter baked in paper bag

Miso Blackened Red Emperor / 29 (GF)(DF)
Wild Red Emperor fillet, miso marinade, black rice, cucumber salad w/ coconut yoghurt dressing & edamame

Asian Noodle Salad / 23 (DF)(GF)
w/ rice noodles, snow peas, mixed leaf, cucumber, bean sprouts, red onion, coriander, mint, tomato, crispy shallot, peanuts w/ zesty Thai dressing
+++ Add coconut prawns / 6 (GF)
+++ Add sliced porterhouse / 7 (GF)

Gnocchi Alfredo / 26 (V - option available)
Handmade gnocchi w/ sauteed mushroom, chicken, garlic & parsley in cream sauce topped shaved parmesan

Roasted Eggplant / 23 (GF)(V)
Lightly crumbed and flashed topped w/ Napoli sauce, mozzarella basil & olives

FROM THE GRILL ROTISSERIE +++++

Open Plate Souvlaki / 29
Pork, chicken or mixed w/ Greek Salad, Tzatziki, lemon wedge, pitta & fries

Steak Asada / 38 (DF)(GF - option available)
Striploin marinated in orange, lime, coriander, parsley, garlic & olive oil w/ tomato salsa, avocado & soft tortilla

BBQ Pork Ribs / 30 (GF)
Slow cooked w/ house made bbq sauce, slaw & dipping sauce

Chicken Marsala / 35 (GF)
Pan seared free range chicken breast in mushroom & marsala creamy sauce w/ mashed potato & green beans

COMFORT FOOD XXX ALL SERVED W/ FRIES

Bungalow Burger / 26
Beef patty, cheddar, lettuce, tomato & house made pickles with burger sauce on brioche w/ fries & onion rings
+++ Love BUDS plant based patty / 3 (V)
+++ Add bacon / 2

Chicken Parma / 28 (GF)(NF)
Free range chicken breast, Virginian ham, Napoli sauce, mozzarella cheese w/ salad

Steak Sandwich / 27 (GF - option available)
120gm porterhouse, sliced tomato, onion jam, mixed leaf, swiss cheese, bbq sauce & seeded mustard on Turkish bread

Fish & Chips / 27 (GF)(DF)
House crumbed Red Emperor w/ salad, fries & tartare sauce

Garden Salad / 7 (VG)(DF)
w/ mimosa dressing

Seasonal Greens / 9 (GF)(V)
w/ miso butter and slithered almonds

Iceberg Wedge / 9 (V - option available)
w/ ranch dressing diced tomato and bacon bits



THE Sides

menu FOR AGES 12 & UNDER

Fish & Chips / 12 (GF)(DF)
w/ salad and chips

Crumbed Chicken Tenders / 12 (GF)
w/ salad and chips

Cheese Burger / 12 (V - option available)
w/ cheese and tomato sauce

SWEEPSTAKES SWEET THANGS

Cookie Pot / 10 (GF)
House made chocolate pudding topped with choc chip cookie & vanilla bean ice cream

Bungalow Sundae / 10
w/ Belgian style waffle, vanilla bean ice cream, assorted fruits topped with chocolate sauce & whipped cream

(*) Guide only // (GF) - Gluten Free // (DF) - Dairy Free // (V) - Vegetarian // (VG) - Vegan //

Menu items may contain or come into contact with Allergens i.e WHEAT, EGGS, PEANUTS, TREE NUTS, SEAFOOD and DAIRY. For more information, please speak with your wait staff.

Items & prices are subject to change without notice.

COCKTAILS

AMARETTO SOUR / 20

Disaronno Amaretto liqueur, chickpea juice & lemon juice

BUMBLE BEE / 22

Vodka, fresh honey, chickpea juice, vanilla syrup, twist of lemon served with crushed honeycomb flakes

BUNGALOW SPRITZ / 22

Aperol, Triple Sec, passionfruit syrup, grapefruit soda & prosecco

CHILLI GINGER MOJITO / 22

Fresh chilli & ginger, Bacardi white rum, sugar syrup, mint, topped with ginger beer

CLASSIC ESPRESSO MARTINI -HAND MADE / 20

Vanilla vodka, Licor 43, Kahlua, espresso, shaken & strained

COCONUT COOLER / 22

Vodka, Midori, Chartreuse, pineapple, coconut milk & lime

LYCHEE & PEACH / 20

Vodka, lychee, Paraiso liqueur, peach schnapps, white cranberry juice

MAI TAI / 22

Dark Rum, White Rum, Cointreau, a splash of lime juice, orange juice, almond syrup, topped with a dash of raspberry

MARILYN MONROE / 22

Belvedere vodka, Chambord, vanilla syrup, splash of pineapple juice & lime

OCEAN BREEZE / 22

Vanilla vodka, Alizé, Malibu, lychee & passionfruit, sugar syrup, topped with lemonade

PASSIONFRUIT MARTINI / 22

Vodka, Passoa, passionfruit pulp, lime juice with a dash of sugar syrup

PEAR OF ACES / 22

Vodka, peach liquor, lemon juice, muddled pears, sugar syrup, chickpea juice

PINEAPPLE TINGLE / 22

Vodka, Chambord, topped with pineapple juice & a twist of fresh lime

PORNSTAR MARTINI / 22

Vanilla vodka, passionfruit liqueur & puree, topped with prosecco

TWISTED TOM COLLINS / 22

Gin, St Germain Elderflower liquor, muddled cucumber & strawberries, sugar syrup, topped with lemonade

WINE

SPARKLING / CHAMPAGNE

- Azahara Brut NV Murray Darling VIC — 10
- Tar & Roses Prosecco King Valley VIC — 12

WHITE

- Totara Sauvignon Blanc Marlborough NZ — 12
- Mojo Full Colour Sauvignon Blanc Limestone Coast SA — 10
- Shaw & Smith Sauvignon Blanc Adelaide Hills SA — 12
- Aquilani Pinot Grigio Friuli Italy — 12
- Kismet Moscato Victoria — 10

ROSÉ

- Reverie Rosé Pay D'oc France — 12
- Giant Steps Yarra Valley Rosé Yarra Valley VIC — 12

RED

- Cloud Street Pinot Noir Victoria — 10
- Mojo Shiraz Barossa Valley SA — 10
- Snake 7 Herring Dirty Boots Cab/Sav Margaret River WA — 10
- Fat Bastard Malbec Argentina — 12
- Alkoomi Frankland River Cabernet Merlot Franklin River WA — 12
- Tomfoolery Son of a Gun Cabernet/Shiraz Barossa Valley SA — 12

BY THE GLASS

JUGS

BEACH COCKTAIL / 38

Malibu, Parasio, lychee syrup, a splash of vodka, lime and cranberry juice

BUNGALOW MARGARITA / 38

Tequila, Cointreau, lime & lemon topped with Lift soda

LYCHEE & PEACH / 38

Vodka, lychee, peach schnapps, white cranberry juice

BUNGALOW POP / 38

Vodka, Passoa, apple, lime, strawberries & a hint of fresh mint leaves

STRAWBERRY MOJITO / 38

Classic Mojito with white rum, fresh strawberries, lime & mint

SPARKLING / CHAMPAGNE

- Kreglinger Brut NV Tasmania — 45
- Veuve Ambal Blanc de Blanc Burgundy France — 70
- NV Louis Roederer Collection Champagne France — 130

WHITE

- Shaw & Smith Sauvignon Blanc Adelaide Hills SA — 55
- Giant Steps Yarra Valley Chardonnay Yarra Valley VIC — 45
- Mojo Full Colour Sauvignon Blanc Limestone SA — 40
- Aquilani Pinot Grigio Friuli Italy — 45
- Kismet Moscato Victoria — 40

ROSÉ

- Reverie Rosé Pay D'oc France — 45
- Giant Steps Yarra Valley Rosé Yarra Valley VIC — 45

RED

- Cloud Street Pinot Noir Victoria — 40
- Mojo Shiraz Barossa Valley SA — 40
- Fat Bastard Malbec Mendoza Argentina — 40
- Alkoomi Grazing Collection Cabernet Merlot Franklin River WA — 40
- Tomfoolery Son of a Gun Cabernet/Shiraz Barossa Valley SA — 45

BY THE BOTTLE

BEER and CIDER

Rotating TAPS

SCHOONER 425ML / JUG 1140ML

- Carlton Draught 4.6% — 12 / 26
- Carlton Dry 6.5% — 12 / 26
- Great Northern 4.2% — 12 / 26
- Great Northern Super Crisp 3.5% (MID) — 11 / 25
- Better Beer 4.2% — 10 / 24
- Balter XPA Pale Ale 5% — 12 / 28
- 4 Pines Pale Ale 5.1% — 12 / 26
- Canadian Club Dry 4.8% — 14 / 38
- Hard Rated 4.5% — 14 / 38
- Melbourne Bitter 4.6% — 12 / 26

REFRESH * * * ments

SOFT DRINKS / 5

Coca Cola, Coca Cola no sugar, Raspberry, Sprite, Tonic, Soda, Dry Ginger

JUICES / 6

Orange, Cloudy Apple, Pineapple, Cranberry

ENERGY DRINKS / 8

MTV Energy Drink

OTHER

CANADIAN CLUB & DRY / 14

196 SUNTORY / 12

APEROL SPRITZ / 15

Aperol, prosecco, soda

MOCKTAILS / 12

Ask our bartender



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