



BUNKER BRUNCH MENU

(9AM – 2PM)

EGGS COCOTTE BAKED EGGS (GFO) | \$20

GRUYERE, MUSHROOM, SPINACH, ROTI SHARDS

CURRY PRAWN OMELETTE (GFO) | \$24

AVOCADO, SALSA, ROTI SHARDS

SWEET CINNAMON FRENCH TOAST | \$18

CARAMELISED WHOLE BANANA, MANGO SORBET

PAPRIKA FRIED EGGS W RANCHERO CHORIZO SAUCE (GFO) | \$20

CHARRED STONE BAKED SOURDOUGH

RANCHERO CHORIZO SAUCE : BLACK BEANS, LIME AVOCADO, ZUCCHINI,
FETA, CRANBERRIES, RED CAPSICUM, CRUSHED TOMATOES, SPINACH , GRILLED ASPARAGUS

CRISPY FRIED TOFU ON LENTIL KOFTA (V|GF|DF) | \$20

SPICED CAULIFLOWER, CHICKPEAS

FRIED CHICKEN + PORK DUMPLING RAMEN | \$22

TEMPURA MUSHROOM, POACHED EGGS

BUNKER BURRITO WRAP | \$20

DUCK FAT POTATO, BACON, SCRAMBLED EGGS, ONION, LIME, PARSLEY, SMOKED CHEDDAR, MUSHROOMS,
SPINACH, SWEET POTATO WEDGES

CRISPY HALLOUMI (GF) | \$16

SMOKED PAPRIKA AIOLI, CRISP PROSCIUTTO SHARDS

TASMANIAN TEMPURA MUSHROOMS | \$18

SMOKED PAPRIKA AIOLI, SOY SAUCE

BEEF BRISKET WITH BOURBON JUS (GF) | \$28

CREAMY GARLIC MASH, CRISPY KALE

SEAFOOD CHOWDER POT + GARLIC RUBBED CIABATTA (GFO) | \$28

PRAWNS, SALMON, CALAMARI

SMOKED SALMON SALAD | \$28

FRIED HALLOUMI, ROCKET, FRIED CAPERS, PERSIAN FETA, LEMON & DILL DRESSING

CRISPY SPICED CALAMARI (GFO) | \$28

THAI NOODLE SALAD, CRUSHED PEANUTS, SHALLOTS, NAM JIM DRESSING (GFO)

FRIED CHICKEN THIGH BAO BUNS | \$22

SMOKED PAPRIKA AIOLI, DRESSED SLAW, CRISPY SHALLOTS

TEMPURA MUSHROOM BAO BUNS | \$22

SMOKED PAPRIKA AIOLI, DRESSED SLAW, CRISPY SHALLOTS

SIDE – ROTI \$6, BACON \$5, MUSHROOM \$4, SMOKED SALMON \$6, GRILLED CHORIZO \$5

(GF) GLUTEN FREE, (V) VEGETARIAN, (DF) DAIRY FREE (O) OPTIONAL VARIATION

**RECOMMENDED COCKTAILS: BLOODY MARY \$16 (VODKA, TOMATO JUICE, WORCESTERSHIRE) |
MUDSLIDE \$18 (VODKA, KAHLUA, BAILEY, COFFEE, CREAM) | CLASSIC MIMOSA \$12 (BUBBLES & OJ)**