

The Bungalow





Sides

\$5.00 avocado | cured fish | orange marmalade

\$4.00 bacon | halloumi | potato & cauliflower hash | mushrooms

\$3.00 eggs (2)

\$2.00 local honey

Breakfast

Benedict

gfo | vo | nf

Rye or sourdough toast, pink hollandaise, zaatar with your choice of avocado \$19.90 | halloumi \$18.90 | cured fish \$20.90 | bacon \$19.90

Nutella Brioche

\$20.90 vegetarian

Housemade nutella brioche with crushed meringue, candied citrus peel & vanilla mascarpone

Breakfast Gnocchi

\$22.90

Homemade sweet potato gnocchi, bacon lardons, soft poached egg, potato nest, parmesan, smoked cheddar sauce and garlic chips

Breaky Burger

\$14.90 gfo | dfo | nf

Brioche bun, fried egg, double bacon, american cheese & bbq sauce

Smashed Avo

\$17.90 vegetarian | gfo | nf

Sourdough or rye bread with housemade marinated feta & lime

Fresh Fruits

\$14.90

Local Yeyphoon pineapple and watermelon slices

Chilli Scramble

\$19.90 vegetarian | gfo

Sourdough toast, potato and cauliflower hash, chilli scrambled egg, cheddar, nut butter and garlic chips

Coconut Yoghurt Labneh

\$16.90 gf | df

Fresh seasonal fruits, passionfruit compote, chia seed cracker and young coconut

BET

\$16.90 gfo

Bacon, eggs cooked your way on sourdough or rye toast

Lunch

Fish Burger

\$19.90 nf

Tempura local snapper, housemade pickles, tartare sauce, cos lettuce on lightly toasted brioche bun

Rump Steak

\$23.90 gfo

250g steak with mushroom sauce za'atar salad and house seasoned fries
truffle butter or bourbon & jamon butter +\$1.00

Chicken Bowl

\$19.90 gf | vegan option available

Mediterranean herbed chicken breast with roasted cauliflower, tabbouleh and burnt butternut pumpkin hummus

500g Fresh Prawns

\$34.90 gf | df

With aioli

Beef Brisket Croquettes

\$21.90

with corn puree and chargrilled corn summer salad

Half Dozen Oysters

\$26.90 gf

With chilli and pineapple relish

Mediterranean Beef Salad

\$21.90

soft herb salad, bruised tomatoes, pearl cous cous, tzatziki and pomegranate

Double Beef Burger

\$19.90 nf | dfo

Medium Rare Double beef patty, double american cheese, pickles, tomato sauce, aioli & lettuce with house seasoned fries



Cold Drinks

SMOOTHIES

Green Machine smoothie - \$10.00

spinach, coconut water, mango, banana, ginger & passionfruit

Fruit Cup smoothie - \$10.00

strawberry, mango, apple juice & passion fruit

Banana Berry Smoothie - \$10.00

banana, mixed berries & almond mylk

Honey Nut Smoothie - \$10.00

banana, peanut butter, honey, almond mylk & cacao

FRESH JUICE

Tropical - \$8.00

watermelon, pineapple, orange & lemon

Greenie - \$8.00

spinach, lemon, ginger, green apple & celery

Booster - \$8.00

orange, turmeric, lemon, ginger, pineapple

Create Your Own Juice - \$8.00

choose a **MINIMUM** of 2 fruits

pineapple, orange, watermelon, lemon, celery, spinach, celery, green apple, beetroot & ginger

MILKSHAKES

Milo Shake - \$8.00

milo, icecream & milk topped with milo

Salted Caramel Shake - \$8.00

salted caramel fudge, icecream & milk topped with caramel fudge and popcorn

Strawberry Shake - \$8.00

strawberry flavor, icecream & milk topped with cream and pink floss

Biscoff Shake - \$8.00

biscoff spread, icecream & milk topped with cream, biscoff biccy

Coffee

Introducing Inglewood Coffee Roasters
roasted & packed in melbourne.

House blend best for milk coffee

Sunset Blvd

tasting notes: hazelnut, chocolate, malt
& almond

Filter coffee **\$5.00**

Ethiopia single origin

tasting notes: rose jam, strawberry
milkshake, creamy

Espresso / Black coffee

Nicaragua single origin

tasting notes: peach, passionfruit, floral

Decaf

Colombia

tasting notes: cacao, butterscotch,
apple, date

regular 6oz - \$4.00 1 shot

medium 12oz - \$4.70 2 shots

large 16oz - \$5.30 3 shots

single espresso - \$3.00

Extras

vanilla or caramel syrup or extra shot
+\$0.70

Milklab almond, lactose free & coconut

Happy Happy soy boy, Oat milk +\$0.70

loose leaf tea

2 cup pot - \$5.00

english breakfast, earl grey, peppermint,
green, chamomile & lemongrass

ICED DRINKS

Iced drinks - \$6.00

iced latte, iced mocha

iced chocolate, iced chai

iced long black \$5.00

Passionfruit Crush - \$6.00

passionfruit, pulp, sparkling & ice
blended

Pineapple Crush - \$6.00

pineapple, sparkling & ice blended

Young fresh coconut - \$8 each

Sides

Burnt Cauliflower \$11.90
With cheese sauce and crumble

Broccoli Tabbouleh \$11.90 gf | vegan
With a pan fried stem and orange segments

Green Beans \$9.90 gf | vegan
With za'atar and shitake mushroom

Butternut Pumpkin \$11.90 nf
With ginger, tomatoes and lime yoghurt

Joujou Breads \$9.90 nf
Oven baked

House Seasoned Fries \$11.90 gf | df
shoestring fries with aioli and the best seasoning you'll ever taste

Entree

Lamb Meatball \$16.90
With tzatziki sauce and potato nest

Burrata \$18.90 gfo
Olive oil and joujou breads & barberries

Jamon Iberico \$22.90
With bourbon, jamon butter, confit garlic and joujou bread

Beef Brisket Croquettes(3) \$16.90
With corn puree

Tempura Zucchini \$16.90 vegetarian
With grated parmesan

Crab Fingers Rolls \$17.90
Tempura soft shell crab, brioche fingers rolls (2)

Half Dozen Oysters \$26.90 gf
With chilli and pineapple relish

500g Fresh Prawns \$34.90 gf | df
With aioli

Dinner

Scotch Fillet

\$39.90 gf | dfo | nf

With buttered braised kefler potatos and either jus, bourbon & jamon butter or truffle butter

1.5kg Porterhouse (thick cut t-bone) Steak

\$109.90 gf | dfo | nf - roughly 50min cook time

With roasted vegetables, bourbon & jamon butter and truffle butter

Reef fish

\$34.90 gf | df

Steamed in banana leaf with chilli mustard and char grilled pineapple

Sweet Potato Gnocchi

\$30.90 vegetarian | nf

With wild Mushrooms, dutch carrots, mushroom mousse and pangarttato

Harissa Chicken Maryland

\$32.90

Chicken Maryland with polenta, sumac onions and tabbouleh

Sweet Stuff

Passionfruit Pavlova

\$17.90 gf

With pistachio cream and seasonal fruit

Bungalow Brownie

\$14.90

With burnt meringue and ice cream

Inglewood stack

\$14.90

Inglewood sunset blvd blend, thin sponge, icecream, chocolate disk

Love Cake

\$14.90

stone fruit love cake with treacle



Cocktails

sour face \$18.00

pavan, cointreau, vodka, lemon, lime, solo & mixed fresh fruits

smoked gin bramble \$20.00

larios gin, chambord, lemon, blackberry & soda served in a smoked dome

summer sangria \$18.00

rosé, passoa, orange, fresh fruits, lemonade

refresh this \$18.00

whitley Neill grapefruit gin, passoa, grapefruit, floss, citrus & soda

espresso martini \$18.00

mozart gold, liqor 43, vodka and fresh espresso

lemon drop \$18.00

vodka, triple sec, sugar, citrus

bloody mary \$18.00

vodka, worchestershire sauce, tabasco, tomato juice, lemon, red wine, salt, pepper & celery

vodka apple \$10.00

fresh green apple juice with kettle one vodka

strawberry twister \$18.00

gordons pink gin, citrus, strawberries, soda & fresh fruits

aperol spritz \$18.00

aperol, prosecco, soda & fresh orange

blueberry margarita \$18.00

lime, salt, sauza tequila, cointreau, blueberry & sugar

classic margarita \$18.00

lime, salt, sauza tequila, cointreau & sugar

lychee martini \$18.00

vodka, parasio, pineapple

passionfruit tom collins \$18.00

passionfruit, lemon, larios gin, sugar, soda

whisky smash \$18.00

jameson, mint, lemon, sugar

Gins

Four Pillars Shiraz Gin

best with fevertree aromatic tonic

\$12.00

Four Pillars Negroni

best with indian tonic

\$12.00

Jinzu Japanese Gin

best with fevertree sicilian lemon tonic

\$12.00

Four Pillars Navy Strength

best with fevertree sicilian lemon tonic

\$12.00

Whitley Neill Grapefruit Gin

best with indian tonic

\$13.00

Four Pillars Rare Dry Gin

best with indian tonic

\$12.00

The Botanist

best with fevertree elderflower tonic

\$11.00

Brookies Dry Gin

best with indian tonic

\$12.00

Monkey 47

Slow Sipper with Ice

\$14.00

Brookies Byron Slow Gin

best with indian tonic

\$12.00

Gin Mare

best with fevertree elderflower tonic

\$11.00

Bombay London Dry Gin

best with indian tonic

\$10.00

The London No.1

best with indian tonic

\$12.00

Gordons Pink Gin

best with indian tonic

\$10.00

Tanqueray

best with indian tonic

\$10.00

Hendrick's

best with indian tonic

\$12.00

Settlers Blood Orange & Chilli

best with fevertree indian tonic

\$12.00

Husk Distillery Ink Gin

best with indian tonic

\$12.00

Settlers Breakfast

best with indian tonic

\$12.00

Settlers Pink Gin

best with fevertree aromatic tonic

\$12.00

Settlers Coriander

best with indian tonic

\$12.00

Squealing Pig Rose Gin

best with fevertree elderflower tonic

\$11.00

Settlers Spiced Fig

best with indian tonic

\$12.00

Squealing Pig Pinot Gin

best with fevertree aromatic tonic

\$11.00

Settlers Yuzu

best with indian tonic

\$12.00

Tanqueray No.10

best with fevertree aromatic tonic

\$12.00

Four Pillars Olive Leaf

best with indian tonic

\$12.00

Whitley Neill Parmer

best with fevertree elderflower tonic

\$13.00

Brisbane Gin

best with fevertree sicilian lemon tonic

\$12.00

Whitley Neill Raspberry

best with fevertree aromatic tonic

\$13.00

Malfy Gin Limone

best with fevertree aromatic tonic

\$12.00

Whitley Neill Rhubarb & Ginger

best with indian tonic

\$13.00

Roku Gin

best with fevertree elderflower tonic

\$13.00

Sip Smith Sloe Gin

best with fevertree aromatic tonic

\$12.00

Settlers Shiraz

best with fevertree aromatic tonic

\$12.00

Larios Gin

best with indian tonic

\$11.00



White

Pennys Hill Sauvignon Blanc \$49
2019 - Dry, Herbaceous, capsicum and passionfruit

Totara Sauvignon Blanc \$9/\$36
2019 - Tropical fruit and Passionfruit

Rieslingfreak #5 Riesling \$12/\$54
2019 - Lime Cordial, a touch of sweetness

Chalmers Wine Vermentino \$13/\$55
2019 - Dry savoury and minerally

Motley Cru Pinot Grigio \$10/\$43
2020 - Green apples and green pears

The Other Wine Co Pinot Gris \$62
2019 - Red apples and nashi ripe pear with little oiliness

In Dreams Chardonnay \$53
2019 - Toasty tropical fruits and melon

Murdoch Hill Chardonnay \$14/\$65
2018 - Toasty, Creamy and Tropical Fruit

Red

El Desperado Pinot Noir \$10/\$45
2019 - Light red, cranberries and strawberries

Rising Pinot Noir \$66
2019 - Blueberries, currants and spice

Zinio Tempranillo \$9/\$40
2018 - Dry and savoury with plums

Poggio Anima Sangiovese \$47
2019 - Herbal, red fruits and tomato leaves

Whistler Thank God Its Friday Shiraz \$13/\$57
2019 - Big rich bold cassis and toast

Nick O'Leary Heywood Shiraz \$75
2018 - Blueberries and bakers spice

Snake & Herring Dirty Boots Cab Sauv
\$12/\$52
2017 - Dry savoury capsicum and red fruits

Sparkling

Bandini Prosecco

\$9/\$48

Dry, Floral and tropical fruit

42 Degrees Sth Sparkling Brut \$11/\$65

Rich, toasty lemon and stone fruits

Champagne Taittinger

\$110

Toasty, creamy lemon and strawberries

Rose & Orange

Black Cottage Rose

\$9/\$48

2020 - Dry with Watermelon, Strawberries and Cream

Petit Amor Dry French Rose \$13/\$56

2019 - Dry grapefruit and orange rhind

Dessert wine

Keith Tulloch Botrytis Semillon \$12 gl.

2017 - Rich, sweet with honey and mandarin

All Saints Rutherglen Muscat \$9 gl.

Deep rich and brown in colour

Beer & Finnies

Stone & Wood Pacific Ale	\$9.00
XXXX Gold	\$7.00
Balter Hazy	\$9.00
Balter IPA	\$9.00
Black Hops Pale Ale	\$8.00
Victoria Bitter	\$7.00
Feral Draught	\$8.00
Young Henrys Newtowner APA	\$8.00
Coors	\$8.00
Feral Biggie Juice IPA	\$8.00

Rekorderlig Passionfruit	\$10.00
Rekorderlig Strawberry & lime	\$10.00
Pressmans Apple Cider	\$10.00

Jim Beam White	\$10.00
Canadian Club & Dry	\$10.00
Canadian Club & Cola	\$10.00

ON TAP - subject to change

Brookevale Union Ginger Beer

s. \$10.00

p. \$12.00

Great Northern Original

s. \$8.50

p. \$10.50

Great Northern Super Crisp 3.5%

s. \$8.00

p. \$10.00

Green Beacon Wayfarer Tropical

s. \$9.50

p. \$11.50

Balter XPA

s. \$9.50

p. \$11.50

Balter Captain Sensible 3.5%

s. \$9.00

p. \$11.00







You may have noticed that on public holidays we add a 15% surcharge to your bill. We pass this on to our staff who are on full penalty rates, as we adhere to all award protocols. We value our staff as we do our customers.

We pride ourselves on cooking with fresh quality ingredients and making all of our food in store and to order.

Due to nature of our kitchen, some menu items contain **nuts**, seeds, **gluten**, dairy and other allergens and possible cross contamination may occur.. Be sure to please notify staff when placing your order of your food allergies so we can take extra care when preparing and cooking.

Unfortunately we can not guarantee your food will be 100% allergen free.

Opening hours:

6am - late | 5 days a week

Food & drinks available from

6am - late | 5 days a week

**Have a event or booking enquiry?
send us an email at**

hello@thebungalowyepoon.com.au

For all other bookings, head to our website

www.thebungalowyepoon.com.au

to book for groups up-to 20pax