

The Bungalow



available from 6am - 2pm

Breakfast

Eggs Benedict

gfo | vo | nf

Rye or sourdough toast, spinach, pink hollandaise, za'atar with your choice of avocado \$19.90 | halloumi \$18.90 | smoked salmon \$20.90 | bacon \$19.90

Nutella Brioche

\$20.90 vegetarian contains nuts

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

Breaky Burger

\$15.90 gfo | dfo | nf

Brioche bun, fried egg, bacon, spinach, caramelised onion, american cheese & chipotle

Smashed Avo

\$17.90 vegetarian | gfo

Sourdough or rye bread with housemade marinated feta, beetroot & garlic hommus, baby veg, sweet corn & lime

Wild Mushroom Toast

\$16.90 vegan | gfo

Sourdough toast with roasted wild mushrooms, confit garlic, coconut yoghurt, thyme & black pepper with hemp seed dukkah

Marinated Eggplant

\$17.90

With creme fraiche spread, romesco, sumac pickled shallots, heirloom tomatoes and a soft poached egg

Ricotta & Blueberry Hotcake

\$18.90

With lime mascarpone, blueberry compote, meringue & crushed macadamia

KIDS MENU

Scrambled egg on toast

Mushrooms on toast

Mini blueberry hotcake with ice cream

\$12.90 ea. available 6am - 11am

Chicken Nuggets & chips

Fish Bites & Chips

Mini Cheese Burger & Chips

Mini Vege Bowl

\$12.90 ea. available 11am - late

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 | cn | vo

Mediterranean herbed chicken with tabbouleh and burnt butternut pumpkin hummus
or make it a vegan bowl, just ask the staff

500g Fresh Prawns

\$34.90 gf | df

With aioli

Beef Brisket Bowl

\$19.90 contains nuts

With corn puree and chargrilled corn summer salad

Half Dozen Oysters

\$26.90 gf

With chilli and pineapple relish

Mediterranean Beef Salad

\$21.90

sliced rump steak, kale, cucumber, tomato, herb & pearl cous cous salad with coyo & 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

Nasi Goreng

\$18.90 gf

With brown rice & quinoa, kale, ponzu, wombok, peas, chilli, garlic & ginger with a soft fried egg and lime

Cold Drinks

SMOOTHIES

Green Machine smoothie - \$10.00

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

Fruit Cup smoothie - \$10.00

strawberry, mango, fruit juice & passionfruit

Mango Weis Smoothie - \$10.00

mango, milk, ice cream & honey

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, mint, apple & ginger

MILKSHAKES

Milo Shake - \$8.00

milo, icecream & milk topped with milo

Salted Caramel Shake - \$8.00

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

Plain Vanilla or Choc Shake - \$6.00

Kids Size shake - \$5.00

vanilla, strawberry, choc or caramel

Coffee Frappé - \$8.00

coffee, milk, ice cream & ice blended

Coffee

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 - ground to order

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

\$3.00 Keep Cup Coffee*

**any hot coffee, any size for only
\$3.00.**

Alternative milks +70c

Cold coffee +\$1

Extras

vanilla, hazelnut, 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, sparkling & ice blended

Pineapple Crush - **\$6.00**

pineapple, juice & ice blended

Sides

Burnt Cauliflower \$11.90 cn
With cheese sauce & dukkah

Broccoli Tabbouleh \$11.90 gf cn
Broccoli, red quinoa, red cabbage and orange segments

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

Butternut Pumpkin \$11.90
With coyo, roasted pinenuts & sumac

Joujou Breads \$9.90 cn | vegan
Oven baked to order with sesame & poppy seeds with pumpkin hommus

House Seasoned Fries \$11.90 gf | df
shoestring fries with aioli

- gf gluten free
- gfo gluten free option available
- nf nut free
- df dairy free
- dfo dairy free option
- vo vegetarian option
- cn contains nuts

Entree

Lamb Meatball \$16.90
Cooked medium rare with coyo, za'atar & julienne cucumber

Burrata \$18.90 gfo
Spicy romesco puree, nigella seeds, barberries & olive oil

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

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

Tempura Zucchini \$16.90 vegetarian
With grated parmesan

Fish Buns \$17.90
Light tempura snapper, pickles & tartare on 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 potatoes, caramelised onion & spinach 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 on banana leaf with chilli mustard and grilled pineapple wedge salad

Sweet Potato Gnocchi

\$30.90 vegetarian | nf

With wild Mushrooms, dutch carrots, mushroom mousse and pangarttato

Harissa Chicken

\$32.90

Chicken with polenta, dukkah, sumac and tabbouleh

Sweet Stuff

Passionfruit Pavlova

\$17.90 gf contains nuts

With pistachio, cream, passionfruit and mango

Bungalow Brownie

\$14.90

With burnt meringue and ice cream

Inglewood coffee stack

\$14.90

Inglewood sunset blvd blend, brownie, icecream, chocolate flakes

Love Cake

\$14.90 gf contains nuts

with caramelised stone fruit and ice cream



Cocktails

bubblegum sour **\$18.00**

citron vodka, chamboard, cranberry, citrus, bubblegum, egg white

piña colada **\$18.00**

coconut, pineapple, bicardi, dead mans fingers coconut rum, ice cream

amaretto sour **\$18.00**

disarrano, makers mark, bitters, sour, egg white, sugar

classic mojito **\$18.00**

citrus, bicardi, mint & soda

whisky smash **\$18.00**

jameson, mint, lemon, orange, sugar

bloody mary **\$18.00**

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

sour face **\$18.00**
pavan, cointreau, vodka, lemon, lime, solo
& mixed fresh fruits

gin bramble **\$18.00**
larios gin, chambord, lemon, blackberry &
soda

summer sangria **\$18.00**
rosé, peach, orange, fresh fruits,
lemonade

refresh this **\$18.00**
whitley Neill grapefruit gin, elderflower,
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

vodka apple **\$10.00**
fresh green apple juice with kettle one
vodka

strawberry twister **\$18.00**
gordons pink gin, citrus, strawberries,
mint, 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

smoked influencer **\$20.00**
four pillars shiraz gin, chamboard,
rosemary & lemon in a smoked dome

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

Fevtree Tonics +\$2.00



White

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

Tai Nui 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

Montevecchio Moscato

\$10/\$40

2019 - Light and fruity with just a hint of spritz

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

served with love cake on the side

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
Your Mates Larry	\$10.00
Your Mates Sally	\$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

Please note:

During our peak periods we refuse the right to not accept menu alterations as our kitchen is very busy.

Our kitchen makes all of our components and dishes from scratch, due to this we can not guarantee there will be no cross contamination between meals, as we do make our own breads in store and flour is regularly used. We can not guarantee your meal to be 100% gluten free.

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.



Opening hours:

6am - late | tuesday - sunday

Food & drinks available from

6am - late | 6 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 12pax