

DINNER MENU



Starters

Herb & Garlic Bread | 9.90

confit garlic toasted Turkish bread 🛭

Cheesy Garlic Bread | 10.90

confit garlic toasted Turkish bread with mozzarella 💋

Marinated Olives | 15.50

with sourdough 🕖

Turkish Dip | 18.90

fried chickpeas, dukkah, chili oil with toasted sourdough 🛭

Charcuterie Board | 44.50

prosciutto, hot sopressa salami, triple smoked ham, bresaola, olive salami, aged manchego, French brie, olives, lavosh, olive oil, balsamic, beetroot relish, grapes & toasted sourdough

Small Share Plates

Sweet Chilli Squid | 16.50

with dried shallot, sweet chilli dressing & lemon @

Crispy Cauliflower | 17.50

with sesame, sticky sauce vg of of

Pork Meatballs | 20.50

(7) with parmesan & Napoli sauce **9**

Grilled Haloumi | 20.50

with maple glaze gremolata 💋 🤢

Prawn Tacos | 22.50

(2) with coconut prawns, tomato, cucumber, coriander, spring onion & kewpie mayo

Sesame Chicken Bao | 22.50

(2) sesame chicken with cucumber & shallot di

Schezwan Chicken Wings | 24.90

with fried shallot, chilli & ginger df gf

Beetroot Cured Salmon | 26.90

with relish, tendril, lemon 🍑 🥑

Salads

Julius Salad | S 19.90 | L 24.90

witlof, prosciutto, crouton, parmesan, poached eggs & house made dressing

Squid Salad | S 18.90 | L 23.90

slaw mix, ginger, lemongrass, coriander, ailoi & sweet chilli dressing 🐠

Bunker Beets Salad | S 18.90 | L 23.90

snow pea tendril, green beans, baby carrots, beetroot relish, buckwheat & beetroot falafel 💋 🔞 🐧

Burrata & Tomato Salad | S 18.90 | L 23.90

heirloom tomato, basil, burrata & balsamic of



Large Share Plates

To be shared between 2-3 people

Sweet Chilli Squid | 27.90

with dried shallot, sweet chilli & lemon @

Moroccan Chicken | 52.50

Moroccan grilled whole chicken with lime df gf

Plum & 5 Spice Pork Ribs | 52.50

full rack with kipler potatoes @ @

Whole Baby Baked Barramundi | 61.50

whole baby barramundi, lime, shallot, chilli & ginger df gf

Slow Cooked Lamb Shoulder | 73.50

cooked for 8 hours, served with beetroot relish, rosemary jus & feta @

Dry Aged OP Rib Eye 500g | 84.90

with chimichurri

Angus Reserve MB2 Cattleman Cut 1kg 94.90

with cowboy butter **9**

Individual Plates

Grilled Tofu | 27.90

with ginger, chilli, coleslaw & sweet chilli dressing 💋 🧐 🍑

Pappardelle with Lamb Ragu | 37.50

with gremolata, pangrattato & parmesan

Grilled Salmon | 46.50

with beetroot relish, green beans, almonds, snow pea tendrils & feta @

250g Wagyu Rump Fillet | 52.50

with spinach, tomato, field mushrooms, broccolini & jus @

Sides

House Potato Fries | 9.90

chilli and oregano salt & aioli 💋 🍑 🧊

Green Beans | 12.50

& broccolini with garlic toasted almonds 💋 🥑

Brussel Sprouts | 15.50

with bacon, pangrattato & confit garlic

Sweet Potato Fries | 12.50

with chilli and oregano salt & aioli 💋 🌐 🛒

Roasted Carrots | 15.50

with beetroot, feta & balsamic

Whipped Mash | 15.50

with confit garlic @ @

Add on something extra

scoop ice cream | aioli | parmesan | Australian cultured pepe saya butter | fresh chilli | mascarpone 2.50

House relish | gluten free bread | béarnaise | beetroot relish | strawberries 4.00

Fries | spinach | gluten free bun | feta | jus 5.00

Grilled chicken | avocado | triple smoked ham | cowboy butter | chimichurri Halloumi | mushrooms | bacon 5.50

Slow cooked lamb | house smoked salmon | prosciutto | mixed olives 6.00

Gluten free options available with any meal that comes with toast or a bun, toast to gf bread for 4.00, or bun to gf bun for 5.00

- vegetarian - vegan - gluten free - di - dairy free | Sunday surcharge of 10% | Public holidays surcharge of 15% | Take away menu available

Don't forget to follow & tag us on Facebook (@thebunkercbr) & instagram (thebunkercbr). Available online or call 1300 172 920



Desserts

Sticky Date Pudding | 17.90

with peanut butter ice cream, peanut brittle

Apple & White Chocolate Cheesecake | 17.90

with cinnamon shard & mascarpone of

Ruby Chocolate Tart | 17.90

with fresh raspberries & honeycomb ice cream 💋

Snickers Bar | 17.90

with caramel nougat, peanut, vegan chocolate of the sign of the si

Desserts Beverages

Port | 10.70

Galway Pipe

Port | 16.20

Penfolds Grandfather

Fireball, Baileys | 10.70

Chocolate Luxe Baileys, Amaretto | 11.10

Liqueur Coffee | 12.00

choice of Jameson, Kahlua, Tia Maria or Baileys, long black style with cream

Dessert Wine | 14.00

Orange Mountain "Mountain Ice" Sweet Viognier

Cognac | 14.00

Courvoiser VSOP

Cognac | 24.90

Hennessy XO

Single Malt Whisky | 14.50

Laphroaig Islay 10yr, Glenmorangie Highlands 10yr, Yamazaki Distiller's Reserve Japan

Coffee & Tea

Baby-ccino with chocolate & marshmallow | 1.10

Ristretto, Short Black, Macchiato, Long Black | 4.20

Tea: English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Jasmine, Lemongrass & Ginger, Chai | 5.00

Flat White, Cappuccino, Latte, Piccolo | 5.00

Hot Chocolate, White Chocolate Mocha, Affogato, Mocha, Chai Latte | 5.50

Extra Shot, Soy, Lactose-Free, Oat Milk, Almond Milk, Syrup (Vanilla, Caramel, Hazelnut) | 1.00

Mug size add | 1.00