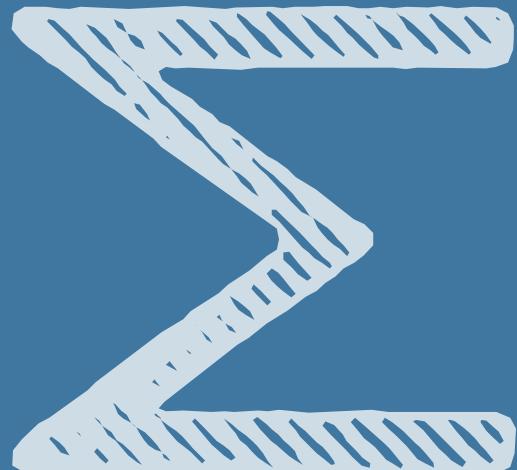
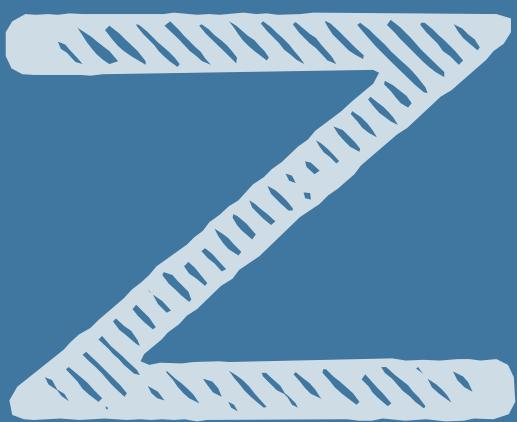




bundeena CSC



SYDNEY ROCK OYSTERS

	1/2 doz doz
Natural (gf)	\$20 \$36
Kilpatrick	\$22 \$38
Mornay	\$22 \$38
Vietnamese Nuoc Cham	\$22 \$38
Mixed dozen (3 of each)	\$39

STARTERS

Bowl of chips | \$8 (sml)-\$10 (lge)

secret seasoning (vg)

Sweet potato fries | \$10

blue cheese aioli (gf*)

Beer battered onion rings | \$10

double dip with secret house made burger sauce and creamy ranch on the side (v)

Crumbed mozzarella sticks | \$15

house made chunky tomato jalapeno relish (v)

Pork belly bites | \$20

house made sticky hoisin sesame glaze, sriracha mayonnaise, sesame seeds

Salt & pepper squid | \$19 (sml)-\$25 (lge)

house seasoned tender squid, lemon, chilli ponzu, chilli lime aioli (gf*) - add chips & salad + \$8

SIDES

Crispy garden salad | \$4

Fresh steamed vegetables | \$4

Creamy mashed potato | \$4

Gravy or aioli on the side | \$1

HAND-STRETCHED LOADED FLATBREADS

Garlic & herb | \$10

confit garlic, virgin oil blend, fresh herbs (v, vg)

Gooey garlic & cheese | \$12

confit garlic, virgin oil blend, fresh herbs, mozzarella, parmesan (v, vg*)

Goat in the garden | \$16

grilled zucchini, goat's cheese, pickled Spanish onion, rosemary, confit garlic, mozzarella, pepper (v)

Pollo pesto | \$18

basil pesto base, BBQ chicken, Spanish onion, semi dried tomato, mozzarella, crushed pistachio

Truffle pig | \$18

black truffle base, charred portobello mushroom, leg ham, black olive, mozzarella, truffle aioli, rocket

SALADS

Roast pumpkin & beetroot | \$20

roast pumpkin, warm beetroot, mixed leaf, onion, cherry tomato, capsicum, cucumber, crumbled feta, cashews, honey mustard dressing (v, gf, vg*)

Traditional Caesar | \$20

cos lettuce, bacon, boiled egg, parmesan, garlic croutons, house made creamy Caesar dressing (v*)

Veg out vegan | \$22

roast baby root vegetables, quinoa, bean medley, dried cranberries, crushed pistachios, baby spinach, red onion, chickpeas, marmalade dressing (vg)

Panko prawn | \$25

panko crumbed prawns, mixed leaf, cherry tomato, cucumber, capsicum, Spanish onion, crispy hokkien noodles, toasted coconut, creamy chilli lime dressing

Soft shell crab | \$26

salt and pepper flash fried soft shell crab, mixed leaf, capsicum, Spanish onion, cherry tomato, cucumber, lychees, crushed peanuts, carrot, coriander, rice noodles, Nuoc Cham dressing, fresh lime

Salad toppers

Goat's cheese | +\$3

Anchovies | +\$2

Grilled house marinated chicken | +\$6

Smoked salmon | +\$5

Fresh QLD tiger prawns (3) | +\$7

Haloumi | +\$5

Macadamia crusted salmon fillet | +\$14

NACHOS & TACOS

Vegetarian nachos | \$24

toasted corn chips, mildly spiced vegetable and bean mix, melted cheese, guacamole, sour cream, corn coriander salsa (gf, vg*)

Pulled beef nachos | \$25

toasted corn chips, mildly spiced Mexican pulled beef and bean mix, mozzarella, sour cream, guacamole, corn coriander salsa (gf)

Trio of soft shell tacos | \$21

battered fish, pulled beef, pork belly bites, crunchy slaw, pickled cabbage, cheese, side salad, corn coriander salsa

Soft shell crab tacos | \$25

soft shell crab, soft tortilla, crunchy slaw, pickled cabbage, chilli, coriander lychee relish, crispy noodles, sweet chilli lime mayo, side salad, lime

FRESH FROM THE SEA

Hot & cold seafood indulgence plate | \$68

½ Moreton Bay bug, 3 fresh QLD tiger prawns, freshly battered QLD barramundi, trio of oysters (1 Kilpatrick, 1 mornay, 1 natural) salt and pepper soft shell crab, Szechuan squid, garden salad, chips, seasonal fruits, tartare, tequila cocktail sauce, lemon

Louisiana killer shrimp | \$30

BBQ fresh QLD tiger prawns in a sticky Cajun sauce, scented rice, toasted bread, fiery Tequila seafood sauce (gf*)

Beer battered fish | \$28

freshly battered QLD barramundi fillets, chips, garden salad, tartare, lemon

Traditional grilled barramundi | \$30

200g QLD barramundi fillet, chips, salad, lemon (gf*)

Thai red curry barramundi | \$31

200g QLD barramundi fillet, scented rice, medium spiced Thai red curry broth, seasonal vegetables, bean sprouts, lychees, coriander, prawn crackers

Crispy calamari rings | \$24 (6) - \$30 (12)

panko crumbed calamari, chips, salad, tartare, lemon

Boston Bay mussel hot pot | \$29

scented rice, dipping bread. Choose your broth - fennel, garlic, cream or chilli, tomato, capsicum

Macadamia crusted salmon fillet | \$35

baby potatoes, seasonal greens, hollandaise, pomegranate molasses

CHICKEN SCHNITZELS

Traditional | \$25

chips, garden salad, red wine gravy

Parmigiana | \$28

ham, mozzarella, napolitana, chips, salad

Hawaiian | \$28

ham, pineapple, mozzarella, napolitana, chips, salad

Boscaiola | \$28

bacon, shallots, mushroom, bechamel, parmesan shavings, salad, chips

Mexican | \$29

pulled beef and bean mix, jalapenos, mozzarella, napolitana, corn chips, sour cream, chips, salad

Switch it up

Add creamy garlic prawns (4) | +\$7

Add gravy side to any topped schnitzel | +\$1

Switch to sweet potato fries | +\$2

Switch mash and veg for chips and salad | +\$2

PAELLA, PASTA & CURRIES

Seafood paella | \$30

seared prawns, chorizo, mussels, squid, saffron flavoured rice, peas, parsley, lemon, hint of chilli (gf*)

Boscaiola | \$22

fettuccine, mushroom, bacon, shallots, garlic, creamy bechamel, parmesan shavings

Vegetarian lasagne | \$20

ricotta, roast pumpkin, semi dried tomato, spinach, bechamel, melted cheese, garden salad, chips

Vegetarian penne pasta | \$23

penne, goat's cheese, mushroom, baby spinach, zucchini, onion, tomato, capsicum, capers, pesto, rocket, parmesan

Sweet potato & coconut curry | \$23

medium heat vegan curry with whole Indian spices, toasted coconut flakes, chickpea, spinach served with rice and grilled flat bread (vg)

Curry of the week | \$25

see staff for today's selection

Pappadum & a pickle tray | \$6

mint raita, mango chutney, lychee pickle

BEEF STEAKS

Rump (250g) | \$27

Bone in striploin (300g) | \$37

Your choice of sides - chips & salad or mash & veg

Your choice of sauce - mushroom, pepper, red wine gravy, bearnaise

Switch it up

Switch chips for jacket potato and sour cream | +\$2

Switch chips for sweet potato fries | +\$1

Add creamy garlic prawns (4) | +\$7

Add chargrilled fresh QLD prawns (3) | +\$7

MEATY MAINS

Greek-style chargrilled lamb skewers | \$34

honey thyme mint yoghurt, warm flatbread, hummus, lemon, Greek salad, chips

BBQ pork baby back ribs | \$46

½ rack hickory smoked pork ribs, BBQ glaze, jacket potato, sour cream, blackened corn, creamy slaw

Peri peri chicken | \$25

½ chargrilled chicken basted in house peri peri, chips, blackened corn, creamy slaw, peri peri mayo

Rib & chicken combo | \$44

¼ rack hickory smoked pork baby back ribs, ½ peri peri chicken, chips, blackened corn, creamy slaw

CLASSIC BURGERS

Beef | \$22

lettuce, pickles, cheese, bacon, onion jam, secret sauce, chips

Chicken | \$22

marinated grilled chicken breast, crunchy herb slaw, cheese, bacon, aioli, chips

Mushroom | \$21

crumbed portobello mushroom, rocket, Swiss cheese, Spanish onion, chargrilled capsicum, pesto aioli, sweet potato fries

Steak sandwich | \$24

provolone, bacon, caramelised onion jam, rocket, roasted tomato, creamy ranch, BBQ glaze, chips

Switch it up

Switch to gluten free, vegan, dairy free bun | + \$3

Add onion rings (3) to any burger | +\$3

Switch regular chips for sweet potato fries | +\$1

GOURMET BURGERS

Step 1 | choose your protein

- beef patty
- grilled chicken breast (gf*)
- schnitzel
- crumbed portobello mushroom (v, vg*)

Step 2 | choose your burger style

Deluxe truffle | \$24

hash brown, onion rings, Swiss cheese, mushrooms, bacon, pickles, lettuce, roast tomato, maple truffle aioli, chips

Aussie | \$24

lettuce, bacon, fried egg, grilled pineapple, beetroot, tomato, BBQ sauce, aioli, chips

Kicker | \$24

lettuce, slaw, jalapeno relish, chargrilled capsicum, Spanish onion, tomato, avocado cream, chorizo, sriracha mayo, chips

KIDS MEALS | \$15*

Includes children's meal, 7oz soft drink & ice cream

- Chicken nuggets & chips
- Kids sized schnitzel & chips
- Calamari & chips
- Battered fish & chips | grilled fish & chips (gf*)
- Cheeseburger & chips (gf*)
- Fettuccine Bolognese
- Minute steak (gf*)

Switch chips & salad for veggies

*for children 12 & under

PIZZA, PIZZA, PIZZA

Margherita | \$20

napolitana, mozzarella, herbs

Hawaiian | \$22

napolitana, ham, pineapple, mozzarella

Vegetarian | \$24

napolitana, roast pumpkin, mushrooms, Spanish onion, baby spinach, olives, sun-dried tomato, capsicum, mozzarella, pesto aioli

Supreme | \$25

napolitana, ham, cabanossi, ground beef, pepperoni, onion, capsicum, baby spinach, mushroom, olives, pineapple, mozzarella

Meatlovers | \$26

napolitana, ground beef, chicken, ham, cabanossi, pepperoni, mozzarella, sticky BBQ sauce

Pesto al fungi | \$23

tomato pesto base, mushrooms, caramelised onion, spinach, goat's cheese, mozzarella, rocket, lemon

Caramelised garlic & four-cheese | \$23

olive oil base, caramelised garlic, parmesan, mozzarella, provolone, goat's cheese, herbs, rocket

Sweet & spicy chicken | \$25

Peking base, marinated chicken, cabbage medley, mozzarella, coriander, shallots, chilli, siracha mayo

Mediterranean spiced lamb | \$28

tomato base, lamb souvlaki, roast capsicum, onion, mozzarella, feta, honey thyme yoghurt, cashews

SWEET TREATS

Gelato trio | \$9

ask staff for today's selection

Chilled chocolate & hazelnut pudding | \$12

Baked blueberry cheesecake | \$12

coconut cream & peach compote

Nutella pizza | \$16

strawberry, banana, vanilla ice cream & walnuts

Vegan strawberries n' cream delight | \$12

strawberry compote, silky coconut cream, biscoff crumble, fresh strawberries

v – vegetarian | v* - vegetarian on request

gf – gluten free | gf* - gluten free on request

vg – vegan | vg* - vegan on request

Prices listed are for non-members. Members receive a 10% discount on all items. Advise staff when ordering of any allergies. Note that while all care is taken, we cannot guarantee any traces will remain as we do not operate in an allergy free environment. During busy periods waits may be longer than usual. 10% surcharge applies to public holidays.