

Breakfast menu – all day

- Elsie's soldiers breakfast – enjoy eggs (your way), bacon, mushroom, Lonsdale tomato, Belmont's finest meat & poultry Lamb and Mint sausages with sourdough. **22.45** GFO
-Vegetarian option. **19.95**
- Bungalow poached eggs with beetroot chutney, smashed avocado, Drysdale goats cheese and dukkha. **16.95** GFO
- Scrambled tofu with turmeric, tomato, spring onion and tomato relish with sourdough. **16.45** V/GFO
- Breakfast wrap with bacon, scrambled egg, spinach, tomato and avocado. **16.95**
- Rancher-style eggs, tomato chilli beans topped with a poached egg and a toasted tortilla **17.45**. GFO
- French toast - salted caramel, popcorn, mascarpone and peanut brittle. **16.95**
- Quinoa Porridge with roasted rhubarb, pistachio and almonds drizzled with honey **14.45** VO/GF
- Belgian Waffles - mocha syrup, mascarpone & toasted almonds **16.45**
- Rustic fruit, sourdough or seed toast with butter, local jam, honey or peanut butter. **6.45** GFO/VO

Lunch from 11am – 3pm

- Chef's local Portarlington mussels of the day. **16.95**
- Moroccan chicken with roasted capsicum, raisins, spring onion, pearl couscous & hummus. **22.95** GF
- Cuban panini - pulled pork shoulder, swiss cheese, pickle, mustard on a toasted baguette with spiced slaw **19.95**
- Beef steak sandwich with onion jam, tomato, lettuce, aioli on sourdough with wedges. **19.95** GFO
- Grilled King George Whiting served with roasted chat potato, crab slaw & pickled aioli. **21.95** GF
- Calamari tortilla with slaw, avocado & jalapenos **16.95** GFO/VO vegan option Tofu
- Bungalow Paella of mussels, prawns, calamari, chicken and chorizo with saffron infused rice **23.45** GF
- Halloumi salad with mixed lettuce, carrot, pearl barley and capsicum with a macadamia lime dressing. **16.45** GFO/VO

GF = Gluten Free **GFO** = Gluten Free Option **V** = Vegan **VO** = Vegan Option Available

Due to public holidays penalty rates we are forced to add a 12.5% surcharge on public holidays

Something smaller or to share

- Soup of the day. **9.95** Add Bread **1.00**
- Moroccan broccoli popcorn with aioli. **9.45** GF
- Roti bread with satay dipping sauce. **9.95**
- Coconut prawns – coconut crumbed prawns with mango aioli. **12.95** GF
- Garlic bread panini topped with garlic butter **9.95** GFO
- Wedges with sweet chilli mayo. **9.95**
- Crispy sweet potatoes with spicy mayo. **9.95** GF
- Crunchy chips with aioli. **9.95** GF/VO
- Halloumi fries- dusted halloumi, lemon and spicy mayo. **12.95** GFO
- Grilled calamari marinated in oregano and garlic with aioli **12.95** GFO
- Popcorn chicken bites covered in the bungalow spices with aioli **12.95**
- Trio of dips – Chefs dips of the day, marinated Camilo olives with toasted sourdough. **19.45**
- Bungalow Grazing platter- selection of meats, cheese and pickles with sourdough. **26.95** add dips **3.00** each
- Seafood medley of whiting, mussels, calamari & prawns with mango aioli and kale chips. **29.45**

For the little ones

- Eggs on toast their way with bacon. **9.95** GFO
- Kids French toast with chocolate sauce and ice-cream. **12.45**
- Waffles with maple syrup, ice-cream and seasonal fruit. **12.45**
- Beef burger on a brioche bun with cheese, tomato, salad and chips. **12.45** GFO
- Grilled Calamari with chips and salad. **12.45** GFO
- Grilled chicken tenders with chips and salad. **12.45** GFO
- Toast – fruit, sourdough or seed with butter, local honey, jam, Darryl's peanut butter. **4.45** GFO/V

Social Sweets to share **11.95**

- Apple pie bites with dipping cream, custard, caramel and crumble.
- Brownie board with dipping chocolate, cream, caramel and crumble.