

MENU DINE-IN & TAKE AWAY

M Member
 NM Non-Member
 GF Gluten Free Option
 V Vegan Option



Something Light

M NM

BEEF BURGER Meat patty, lettuce, tomato, candied bacon, pickles, cheese, truffle aioli and ketchup.....	18	20
CHICKEN CAESAR SALAD Cos lettuce, chicken breast, shaved parmesan, house made croutons and dressing.....	16	18
FISH TACO Salmon rilette, pico de gallo (tomato salsa), grilled flat bread and fresh lime.....	16	16
SANDWICHES Variety of fresh sandwiches.....	from	10

Entrées

SCALLOPS Seared scallops served with a cauliflower puree, green apple, squid ink crisp and apple cider reduction.....	19	21
GNOCCCHI With roast autumn vegetables, salsa verde, topped with shaved parmesan cheese [GF, V].....	17	19
TORTELLINI Sautéed mushrooms with black garlic, goat's cheese and oven baked pumpkin in a sage butter emulsion [V].....	19	21
BONELESS CHICKEN WING Bacon dauphine, brussels sprouts, carrots and burnt mandarin pieces.....	15	17
HOUSE MADE FOCACCIA Served with whipped honey butter [V].....		9

Chef's Specials

PORK BELLY Served with cauliflower puree, remoulade and jus.....	30	32
HOUSE MADE FETTUCCHINI Prawns sauteed in white wine with garlic, onion, lemon, bacon and parsley.....	30	32
ATLANTIC SALMON Served with potato, cucumber and lemon butter.....	38	40
HOUSE MADE CHICKEN SCHNITZEL Served with tossed salad, chips and gravy.....	22	24
STUFFED MUSHROOM CUPS With garlic, onion, cumin, goat's cheese and harissa, topped with fresh baby basil [GF, V].....	25	27

Sides

MEDLEY OF SEASONAL VEGETABLES Steamed vegetables topped with candied pecan nuts and hung yoghurt	10
BOWL OF CHIPS [V]	6

House Made Desserts

WHITE CHOCOLATE PANNA COTTA Topped with a chocolate crisp and accompanied by raspberry sorbet.....	15
STRAWBERRY CHEESECAKE Served with fresh strawberries, marshmallow, orange reduction and milk skin.....	15
CHOCOLATE MOUSSE Served with fresh strawberries, chocolate soil and vanilla bean ice cream.....	15

Mini Golfers Meal and Dessert

12 years and under.....	15
FETTUCCHINI BOLOGNESE House made bolognese sauce served on fettuccini with shaved parmesan	
CHICKEN DRUMETTE Tender chicken drumette served with chips and sauce	
PUMPKIN POPPERS Oven baked pumpkin tossed with house made bolognese sauce and salad	
HOUSE MADE CHOCOLATE BROWNIE Served with vanilla ice cream	



Bunker down and taste the difference

Proudly operated by Witmore Ltd

02 6518 3921 | 51 Boundary Road, Singleton NSW 2330 | www.thebunkersingleton.com.au