

BANGALAY DINING

LUNCH MENU 12PM - 3PM

Sourdough with house made seaweed butter | 4 per person

TO SHARE

Marinated Kangaroo Valley olives with thyme, mandarin peel, garlic | 8

Local rock oysters with juniper, blood lime or mignonette dressing | 4.5 each

Kingfish ceviche, avocado, white soy, finger lime, ink cracker | 14

Smoked chicken cigars, nettle aioli, fine herb salad | 12

Sardines, fried sourdough, pickles, saffron custard | 12

Polenta chips, Bangalay chutney, confit garlic aoli | 10

CHARCUTERIE BOARD | 28

Cured salami, prosciutto, bresaola, chicken liver parfait, housemade lavosh, house pickles

CHEESE BOARD | 28

Local and imported cheese, local honey, housemade lavosh, fresh and preserved fruit, walnut

SEAFOOD PLATTER | 85

Oysters, myrtle cured salmon, honey bugs, crisp white bait, calamari, smoked kingfish rilletes, crispbread, pickled cucumber, condiments

MAIN

Flathead tail, geraldton wax burnt butter, charred leek, watercress | 38

Local dry aged wagyu sirloin, dauphinoise potatoes, native peppercorn, bone marrow | 38

BBQ herb rubbed chicken, corn spelt ragout, charred endive | 36

Organic cabbage, cheddar, saltbush, elderflower, walnuts | 32

Bangalay house salad. Cos lettuce, shaved fennel, radish, flaxseed crisp | 19
add myrtle cured salmon | 8

SIDES | 10

Organic salad leaves, white balsamic | Roast potatoes, rosemary |
Charred carrots, hazelnuts, thyme | Seasonal greens

Shoestring fries | 8

BANGALAY DINING

LUNCH DESSERT MENU

COFFEE

Regular | 4 large | 5

TEA | 5

Berry Tea Shop

English Breakfast, Earl Grey, Green, Ginger + Honey, Chamomile, Peppermint

MILKSHAKE | 8

Chocolate, strawberry, caramel, vanilla

ICED | 8

Coffee, chocolate, chai

Parkers Organic Juice. Orange, apple, pineapple and mint | 4.5

Parkers organic soft drink. Ginger beer, lemon lime & bitters, lemonade | 4.5

Coke, Coke Zero | 4

Bottomless sparkling water | 4 per person

DESSERT

Passionfruit souffle, vanilla Ice cream | 14

Seasonal tart, whipped local cream | 14

Sorbets + icecreams. Selection house made | 14

Affogato. Vanilla ice cream, espresso, salted caramel | 14

COCKTAILS

Bellini. Prosecco, Peach puree | 12

Bloody Mary. Archie Rose vodka, tomato juice, native spice | 18

Breakfast Martini. Gin, cointreau, lemon juice, lilli pilli marmalade | 18

Bangalay Bush Tonic. Archie rose gin with lemon myrtle, native lemongrass,
red peruvian quinine and citrus zest tonic | 14

Salt Bush Margarita. Tequila, cointreau, salt bush, finger lime | 18