

MENU

BOLD FLAVOURS AND UNIQUE DISHES CREATED
WITH FRESH LOCAL PRODUCE, OFFERING A
KNOCKOUT *Beachfront dining experience*

TO START

CHARRED SOUR DOUGH Garlic butter – Balsamic Oil (V)	12
HALF A KILO OF CHICKEN WINGS Siracha Glaze - Sour cream (GF)	18
OYSTERS NATURAL EACH Lemon – Asian Dressing (GF,DF)	5
KING PRAWNS Herb, Chilli, Garlic - Crusty Bread	21
SALT & PEPPER SQUID Homemade Sweet Chilli – Asian Salad - Lemon (DF)	16
SUPER FOOD SALAD With beef or tofu - Asian Dressing - Lemon (GF, DF, VO)	19
CHEESY GARLIC BREAD (V)	12
CHICKEN CAESAR SALAD Bacon - Baby Gem - Parmesan	16
MUSHROOM ARANCINI Mix leaf - Balsamic - Harissa Mayonnaise (V)	14
FALAFEL Vegan Aioli (VE,GF,DF)	14
TOMATO & SQUASH SALAD Heritage Tomatoes - Mint - Bocconcini - Balsamic Glaze (V, GF)	18

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team who will be happy to talk to you about our ingredients*

LARGER PLATES

SIRLOIN STEAK Truffle Fries - Buko Slaw - Garlic and Herb Butter (GF)	38
4oz BEEF BURGER Brioche Bun - BBQ sauce – Gherkin – BUKO Slaw – Cheese - Tomato Chutney Crispy Shallots - Fries	25
CHICKEN PARMIGIANA Heritage Tomato Compote – Prosciutto – Parmesan custard – Fries	32
PERI PERI CHICKEN BURGER Brioche Bun - Peri Peri Sauce – BUKO Slaw - Tomato Chutney - Crispy Shallots - Fries	25
BATTERED REEF FISH & CHIPS Tartar Sauce – Lemon - Salad	30
SEARED TUNA Asian Salad - Heritage Tomatoes - Nahm Jihm Dressing (GF,DF)	35
BUKO TACOS Please Ask Waitstaff For Today's Flavour (VO)	29
PAK CHOI SALAD Soy Glaze – Cous Cous - Green Vegetables – Seeds (VE)	24
QUINOA BURGER Fries (VE,DF)	22
BANANA BLOSSOM "FISH & CHIPS" Lemon - Salad - Vegan Tartar Sauce (VE,DF)	28

SIDES

PAN FRIED HALLOUMI SWEET CHILLI SAUCE - LEMON (V, GF)	12
RUSTIC FRIES Parmesan – Truffle mayonnaise (V, GF)	10
BBQ CORN Spiced Butter (V, GF)	9
TEMPURA ONION RINGS (V, DF)	8
SEASONAL GREENS (V, GF)	8

DESSERT

LIME YOGURT SEMIFREDDO Blueberries 3 Ways - Meringue (V)	19
MACADAMIA & LIME CHEESECAKE Passionfruit compote - Ice Cream (VE, GF)	18
CHARGRILLED PINEAPPLE Rum caramel - Coconut Ice Cream - Meringue (V, GF)	17
SWEET POTATO BROWNIE Chocolate Sauce - Berries (VE, GF, DF)	18
Λ MEDLEY OF SORBETS Chefs Selection (VE, GF, DF)	14
SELECTION OF CHEESES Truffle & Honey - Chutney - Biscuits (V)	29
AFFOGATO Vittoria espresso, vanilla ice cream with a choice of liqueur (V, GF)	15
CHOCOLATE FONDANT (V) Ice Cream - Crumb Please note: 15 minute cooking time for fondant	19

DESSERT BEVERAGES

DESSERT WINE	
CRAIGMOOR BOTRYRIS	9/45
COCKTAILS	
SALTED CHOCOLATE ORANGE ESPRESSO MARTINI Like a Jaffa cake dipped in coffee, perfect to give you a bit of pep in your step	19
LEMON MERINGUE PIETINI Creamy, zingy, unforgettable little drink, perfect after dinner	19
COFFEE INFUSED NEGRONI Dry gin infused with arabica coffee beans coupled with a sweet vermouth and balanced with bitter orange	19

VEGETARIAN & VEGAN MENU

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SUPER FOOD SALAD

With Tofu - Asian Dressing (VE)

\$17

TOMATO & SQUASH SALAD

Heritage Tomatoes - Mint - Bocconcini - Balsamic Glaze (V, GF)

\$18

MUSHROOM ARANCINI

Mix leaf - Balsamic - Harissa Mayonnaise (V)

\$14

FALAFEL

Vegan Aioli (VE,GF,DF)

\$14

CHARRED SOUR DOUGH

Garlic butter – Balsamic Oil (VEO)

\$12

CHEESY GARLIC BREAD (V)

\$12

MAINS

QUINOA BURGER

Fries (VE,DF)

\$22

BANANA BLOSSOM "FISH & CHIPS"

Lemon - Salad - Vegan Tartar Sauce (VE,DF)

\$26

PAK CHOI SALAD

Soy Glaze – Cous Cous - Green Vegetables – Seeds (VE, GF)

\$24

EGGPLANT STEAK

Feta, Tomato & Spinach - Balsamic (V, GF)

\$26

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