

\$35 Corona Bucket

5 CORONAS WITH LEMON OR LIME
from 11am daily

Dinner on Bulli Beach

EVERY FRIDAY & SATURDAY EVENING
from 5pm - late

Reserve your table online

HEAD TO OUR WEBSITE
bullibeachcafe.com.au
to reserve your table now

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with events packages starting from just \$15 per person.
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BULLI BEACH
CAFÉ

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BULLI BEACH
CAFÉ

Breakfast & Lunch Menu

breakfast

SERVED DAILY 7AM - 11AM

BIG BREAKFAST / 25
two free range fried eggs, bacon, pork & fennel sausage, sautéed baby spinach, roasted roma tomato, balsamic roasted mushrooms, hash browns, house made baked beans & sourdough

CHILLI HERB SCRAMBLE / 21
fried chorizo, snow pea cress & sourdough **GFA**

FLORENTINE / 18
two free range poached eggs, sautéed baby spinach & house made hollandaise sauce on toast **GFA V**
+ bacon (benni) / 4.5
+ smoked salmon (atlantic) / 6

BIG VEGGIE BREAKFAST / 23
field mushrooms, grilled zucchini, sautéed baby spinach, house made baked beans, smashed avo, roasted tomato, baba ganoush, spiced cauliflower, hash browns & toast **V VEA GFA**
+ two free range eggs / 4
+ haloumi / 4.5

NUTELLA FRENCH TOAST / 17
topped with banana, strawberries, crushed peanuts & vanilla ice cream **V**

BREAKFAST TACOS / 17
free range scrambled egg, bacon, smashed avo, sriracha & cress on two soft tacos **V**

kids

KIDS MUFFIN / 9.50
free range fried egg & bacon **GFA**

KIDS TOASTED BANANA BREAD / 9.50
served with sweetened natural yoghurt & sliced seasonal fruit **V**

KIDS WAFFLE / 9.50
maple syrup, banana & vanilla ice cream **V**

all day breaky

BLISS BOWL / 23
sweet potato, smashed avocado, zucchini, beetroot puree, chickpeas, spiced cauliflower, seared haloumi, citrus vinaigrette & free range egg **V VEA GFA**

BREAKY BURGER / 16
free range fried egg, bacon, roma tomato, baby spinach, cheese, hash brown & house made aioli sauce **GFA V**
+ smashed avo / 2

SEASONAL FRUIT SALAD / 14
topped with sweetened natural yoghurt & passionfruit compote **V**
+ house made granola / 4

build your own breakfast

EGGS ON TOAST / 11
served poached, fried or scrambled with roasted tomato **GFA V**

ADD SIDES
+ hashbrowns / 2.5
+ mushrooms / 2
+ bacon / 4.5
+ smashed avo / 3.5
+ baby spinach / 2
+ house made baked beans / 1.5
+ pork and fennel sausages / 4.5
+ roasted tomato / 2
+ extra slice toast / 2
+ danish fetta / 3.5
+ haloumi / 4.5
+ smoked salmon / 6

acai flow bowl

100% Pure Acai | lactose free | powder free | gluten free | vegan | no artificial additives | preservative free

ORIGINAL ACAI BOWL / 17
acai smoothie base topped with house made granola & fresh seasonal fruits **V VEA GFA**

CUSTOMISE YOUR BOWL
+ add peanut butter / 0.50
+ add frozen mixed berries / 1
+ add sweet natural yoghurt / 1
+ add passionfruit compot / 1
+ add natural honey / 0.50

CHERRY TOMATO & SMASHED AVO TOAST
1 SLICE \$13 | 2 SLICES \$18
crumbled danish fetta, red vein sorrel, olive oil & lemon **GFA V VEA**
+ two free range fried eggs / 4

BACON & EGG ROLL / 9.50
free range fried egg, bacon & your selection of BBQ, tomato or house made aioli sauce **GFA**

TOAST / 7
white sourdough | wholemeal sourdough | multigrain sourdough | gluten free | raisin bread with your selection of strawberry jam, vegemite, peanut butter, honey or nutella **GFA VEA V**

drinks

coffee

COFFEE 3.5
double espresso, machiatto, piccolo

COFFEE CUP 4.1 | MUG 4.6
latte, cappuccino, flat white, hot chocolate long black

MOCHA CUP 4.3 | MUG 4.8

CHAI LATTE CUP 4.3 | MUG 4.8

ICED LATTE 6
on ice

ICED COFFEE 6.5
w/ ice cream + cream

ICED LONG BLACK 5.5

ADDS: .80
+ vanilla | hazelnut | caramel syrup
+ extra shot | decaf | Bonsoy | Almond Milk

teapots 4.5

Pyramid bag tea served in a pot
Green | English Breakfast | Malabar Chai | Supreme Earl Grey | Peppermint

fresh juice SML/6 LG/8

Straight Up nothing but your choice of orange, apple or watermelon
Vitamin C orange, carrot & ginger
Refresh apple, mint & cucumber
Berry Delight watermelon, mixed berries & mint
Zing orange, watermelon & passionfruit pulp

real fruit smoothies 8.5

blended with coconut water | dairy free | vegan | 100% real fruit

Black Magic activated charcoal, cherry, blackberries, black-currents, blueberry & banana
Coco Loco coconut, pineapple, mango, mint & lime
Pash n Shoot passionfruit, mango & pineapple
Blueberry Thrill blueberries, raspberries, banana & flaxseed
Veggie Smoothie check out our specials board for our veggie smoothie of the day

cold drinks

FRAPPE 6.5
Chocolate | Mocha | Espresso | Caramel

SPIDER 6.5
Coke | Coke Zero | Solo | Lemonade
poured over vanilla ice cream

CLASSIC SMOOTHIE SML/5 LG/8
Fruit smoothie blended w. ice cream & milk
Banana | Mixed Berry | Mango Passionfruit

MILKSHAKES SML/4 LG/6
Chocolate | Caramel | Vanilla | Strawberry

ICED CHOCOLATE 6.5
w/ ice cream and whipped cream

LEMON LIME & BITTERS 6.5

GINGER BEER 4.5

lunch

SERVED FROM 11AM

mains

GRILLED BARRAMUNDI / 28
roasted zucchini, chat potatoes, romesco sauce & lemon **GF**

DILL & LEMON BEER BATTERED SOUTHERN BLUE EYED WHITING / 23
fries, side salad, lemon & house made aioli
+ upgrade to grilled barramundi / 5

SALT & PEPPER SQUID / 24
fries, side salad, lemon & house made aioli

PAPRIKA SPICED CHICKEN / 26
grilled chicken thigh, roma tomato, onion and basil rocket salad, spiced chickpeas, roasted capsicum & garlic yoghurt sauce **GFA**

SEARED HALOUMI STACK / 24
caramelised honey balsamic pumpkin, cherry tomatoes, baby spinach & pepita pinenut crumb **V VEA**
+ grilled chicken / 6

ROASTED VEGETABLE PASTA / 18
house made napolitana sauce, pumpkin, capsicum, zucchini, olives & crumbled fetta **V VEA**
+ chorizo 2.50

BEACH BASKET / 26
dill and lemon battered southern blue eyed whiting, panko crumbed prawns & salt & pepper squid served with fries, side salad & house made aioli dipping sauce

burgers

ADD SIDE OF FRIES TO YOUR BURGER / \$4

THE CLASSIC / 15
beef patty, cheese, pickles, cos lettuce, onion jam, roma tomato & burger sauce
+ bacon / 2.5

SZECHUAN SPICED SQUID BURGER / 15
cress salad, cucumber, roma tomato, red onion & house made aioli sauce

GRILLED CHICKEN BURGER / 16
paprika spiced chicken thigh w/ rocket, cheese, roasted capsicum & garlic sauce **GFA**
+ smashed avo / 2

BIG BOY / 18
beef patty, bacon, pineapple, tomato, free range fried egg, pickles, cheese, cos lettuce, onion jam & burger sauce

ROASTED FIELD MUSHROOM BURGER / 14
marinated capsicum, wild rocket, smoked baba ganoush & house made aioli **VEA V GFA**
+ haloumi / 2.5

CHEESEBURGER / 14
beef patty, double cheese, pickles, red onion, American mustard & ketchup
+ bacon / 2.5

salads

SEASONED SQUID SALAD / 18
Asian wombok slaw, mint, coriander & peanut lime dressing

PANKO PRAWN & LYCHEE SALAD / 24
roasted capsicum, orange segments, cucumber, cress & citrus vinaigrette

CAESAR SALAD / 17
cos lettuce, bacon, croutons, shaved parmesan & free range egg

BLISS BOWL / 23
sweet potato, smashed avocado, zucchini, beetroot puree, chickpeas, spiced cauliflower, seared haloumi, citrus vinaigrette & free range egg **V VEA GFA**

SALAD ADDS
+ grilled chicken thigh / 6
+ haloumi / 4.5
+ smoked salmon / 6.5
+ chorizo / 4.5
+ crumbed whiting / 4.5
+ panko crumbed prawns / 6

bites

OYSTERS
served natural with lemon / 1.50 each
served kilpatrick / 2.50 each

BULLI BEACH DIP PLATE / 13
baba ganoush, beetroot puree, chilli dip, semi sun-dried tomato & garlic yoghurt dips served with Lebanese breads **V VEA**

MEZZE PLATE / 30
marinated fetta and olives, hot sopressa salami, fried sweet potato, chorizo, chilli dip, romesco, pickles, baba ganoush, garlic yoghurt, bruschetta tomatoes & Lebanese breads

GARLIC BREAD / 6

BRUSCHETTA / 14
tomato and red onion bruschetta with basil, crumbled fetta & aged balsamic reduction **V VEA GFA**

BOWL OF FRIES / 6.50

CHILLI SALTED FRIES / 8
lemon & house made aioli

kids

NAPOLITANA PASTA / 9.50
parmesan cheese **V**

KIDS BACON & EGG MUFFIN / 9.50
free range fried egg & bacon **GFA**

FISH COCKTAILS / 9.50
served with chips

CHICKEN BITES / 9.50
served with chips **GFA**

KIDS TOASTED BANANA BREAD / 9.50
sliced seasonal fruit & yoghurt **V**

drinks

beer & cider

CORONA 8.5
SUPERDRY 7.5
STONE & WOOD PACIFIC ALE 9
COOPERS GREEN PALE ALE 8
CASCADE LIGHT 6.5
GREAT NORTHERN MID STRENGTH 7
APPLE CIDER 8
FURPHY 8

buckets

CORONA BUCKET 35
5 Coronas w. lemon or lime

wines

Our wine menu changes seasonally.
Please find our current wine blends listed at the bar

HOUSE WINE BLENDS

SPARKLING	STD GL	LG GL	BTL
NV Brut Cuvee	7.5		26
Prosecco	8.5		29

WHITE

Semillion Sauvignon Blanc	7.5	9.5	26
Chardonnay	7.5	9.5	26
Moscato	7.5	9.5	26
Pinot Grigio	7.5	9.5	26

RED

Cabernet Merlot	7.5	9.5	26
Shiraz	7.5	9.5	26
Rose	7.5	9.5	26

cocktails

ESPRESSO MARTINI 17
double espresso, Patron XO Cafe & Licor 43

ST. RITA 16
A classic margarita infused with Elderflower Liqueur

FRENCH MARTINI 15
Chambord Liqueur & vodka shaken with pineapple juice

PASSIONFRUIT MOJITO 17
Bacardi rum, lime, mint & passionfruit pulp

BERRY CAIPIROSKA 18
Vodka, Chambord Liqueur, muddled berries & lime

PIÑA COLADA 16
Bacardi Rum, Malibu Coconut Rum shaken with pineapple juice & coconut cream

cocktail jugs

one litre cocktail jug to share

PIMM'S JUG 30 Pimm's No.1, Gin, seasonal fruits, lemonade & ginger beer
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FIREBALL SANGRIA 30
A classic red wine sangria spiked with Fireball whisky

LYCHEE MOJITO 30
Bacardi Rum, Lychee Liqueur, lime, mint & lychees

spirits & mixes

LEMON LIME & BITTERS 6.5
SPIRIT & MIX 8.5

15% Surcharge Applies on Public Holidays.

Dietary Requirements: V Vegetarian; VEA Vegan available; GFA Gluten Free Alteration (1.50 surcharge) Please advise staff of your dietary requirements when ordering.

Alterations to the menu may cause delays in the kitchen or be refused during busy service periods.

1.5% surcharge on credit and paypass transactions.