

The Buddy Boy Kitchen buddies proudly present their *adventurous* menu for you to *explore*.

STARTERS

GYOZA DUMPLING PLATE (I) (V) \$20
Prawn, Pork or Vegetable dumplings served with a Gyoza no Tare dipping sauce.

PEKING DUCK SPRING ROLLS \$22
Golden-fried Asian duck spring rolls served with Asian slaw and szechuan dipping sauce.

CRISPY COCONUT PRAWNS (I) \$20
Freshly prepared and cooked prawns coated in crispy coconut batter, served with coconut chips & tangy mango-chilli dipping sauce.

BAJA CHICKEN TACOS \$22
Soft tacos filled with spiced crispy chicken, mixed leaves, and pico de gallo salsa, served with ranchero sauce.

SALT & PEPPER CALAMARI (I) \$20
Lightly fried calamari seasoned with salt, pepper, basil & chilli oil, served with zesty lemon aioli.

SMOKEY ROMAN HEARTS (V) (GF) \$19
Charred baby cos lettuce and crispy almonds, avocado & egg.

**ENJOY THE
GOOD TIMES!**

(V) Vegetarian | (GF) Gluten Free | (N) Contains Nuts
(I) Imported Seafood
Surcharges - 15% Surcharge on Public Holidays

BUDDY BOY KITCHEN

Where fun meets flavour

MAIN MEALS

CRISPY SKIN DUCK \$38
Duck breast in thyme, seared in a skillet pan until golden & crispy, served with roast pumpkin salad & cranberry juice.

SEARED YELLOW FIN TUNA STEAK (GF) (I) \$36
Seared tuna served with crispy Japanese rice cake, citrus salad and drizzled with a warm tonkatsu dressing.

TEMPURA REEF FISH & BATTERED CHIPS (I) \$32
Golden fried reef fish served with crispy battered chips, tartare sauce & a fresh garden salad.

SLOW COOKED PORK BELLY (GF) \$36
Oven baked slow-cooked pork belly with crispy crackling, served with cauliflower puree, pomegranate salad, tahini sauce & apple jam.

PAD THAI NOODLES (N) (I) \$31
Stir fried vegetables served with lime wedges, ground chilli (optional), topped with bean sprouts & served with your choice of beef, chicken, prawns (+4) or tofu.

PRAWN & CHORIZO LINGUINE (I) \$36
Fresh linguine with prawns and smokey chorizo, fresh garlic, & herbs topped with fresh parmesan.

BEEF MASSAMAN CURRY (GF) \$33
Tender beef pieces cooked in a rich massaman curry sauce with coconut, fresh vegetables & fragrant Thai herbs with jasmine rice.

BUTTER CHICKEN \$31
Classic butter chicken in creamy tomato sauce, served with basmati rice & naan bread.

PERI PERI OVEN ROASTED CHICKEN \$29
Oven roasted chicken maryland with a homemade peri peri sauce, roasted herb potato, seasonal greens, corn & carrots.

BRAISED LAMB SHANKS \$36
Braised with red wine, tomato confit, seasonal vegetables, fresh herbs and served on smoked cheddar mash.

SIDE DISHES

Battered Chips \$13
Steamed Greens \$13
Herbed Chats Potatoes \$13
Mixed Leaf Garden Salad \$13

STEAKS

EYE FILLET STEAK (GF) \$42
200g slivers of eye fillet on a bed of seasonal vegetables, topped with Japanese style marinade, on a sizzling platter served with rice.

SCOTCH FILLET STEAK \$49
300g steak cooked to your liking, with truffle pavé potatoes, seasonal greens with a mushroom jus'.

RUMP STEAK \$44
400g steak served with chat herb potatoes, herb green beans & carrots.



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DESSERTS

CHOCOLATE LAVA CAKE (V) \$18
Rich chocolate cake with a molten centre, served with vanilla ice cream and a berry coulis.

COCONUT PANNA COTTA (V) \$17
Creamy coconut panna cotta topped with tropical fruit salsa.

TIRAMISU (V) \$17
Italian inspired espresso coffee layered dessert finished with a dusting of dark chocolate and a dark chocolate ganache sauce.

STRAWBERRY BALSAMIC CHEESECAKE (V) \$18
Classic strawberry cheesecake with a twist of balsamic dressing.

Tuesday – Saturday
Breakfast: 6:30am - 9am
Monday – Saturday
Dinner: 5:30pm – 8:30pm

Facebook: www.facebook.com/buddyboykitchen
Instagram: www.instagram.com/buddyboykitchen
Website: www.buddyboykitchen.com.au