## **STARTERS**

### **CRISPY COCONUT PRAWNS**

Prawns coated in crispy coconut batter, served with tangy mango-chilli dipping sauce

### GRILLED GINGER & WATERMELON STEAK (V) (GF)

Ginger and sesame watermelon steak with rocket, feta cheese and pumpkin seeds

### SALT & PEPPER CALAMARI

Lightly fried calamari seasoned with salt, pepper, & fresh herbs, served with zesty lemon aioli

### **BUDDY BOY KITCHEN BRUSCHETTA (V)**

Toasted baguette topped with a mix of cherry tomatoes, basil, & balsamic glaze with a hint of soy

### **CRISPY SKIN CHICKEN BAO**

Bao bread with crispy skin chicken, served with mango chutney, tomato sauce & pineapple juice

### TUNA TATAKI (GF)

Lightly seared tuna drizzled with citrussoy dressing, served with a side of pickled vegetables



### PRICING

1 x course – Main/special or two starters or one starter & one dessert - \$40.00

2 x course – Main/special & either starter or dessert - \$58.00

3 x course – Main/special & starter & dessert -\$69.00

\* Children under 12 - half price!

(V) Vegetarian | (GF) Gluten Free Surcharges - 15% Surcharge on Public Holidays

# BUDDY BOY KITCHEN

**MAIN MEALS** 

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

### **BEEF MASSAMAN CURRY (GF)**

A complex curry featuring woody spices complementing fresh ingredients of lemongrass, galangal, chilli & garlic

### PAD THAI NOODLES (V)

Stir fried vegetables served with lime wedges and ground chilli (optional), topped with bean sprouts and served with your choice of beef, chicken, prawns or tofu

### MISO-GLAZED SALMON (GF)

Oven-baked salmon fillet with miso glaze, served with edamame risotto with garlic, herb & tomato confit

### CRISPY PORK BELLY (GF)

Slow-cooked pork belly with crispy crackling, served with cauliflower puree, tahini sauce & pomegranate salad

Monday – Saturday Dinner: 5:30pm – 8:30pm

Where fun meets flavour

GREEN GODDESS SALAD (V)(GF) A vibrant dish with crisp veggies and creamy

### sauce, served with tortilla chips

### **GARLIC PRAWN LINGUINE**

Linguine pasta with sautéed prawns, garlic, cherry tomatoes, & white wine sauce, garnished with fresh parsley

### **POMODORO PARMIGIANA CHICKEN (GF)**

Grilled chicken breast served with sundried tomato, garlic cream, parmesan & roasted herb potato

### **BUTTER CHICKEN**

Classic butter chicken in creamy tomato sauce, served with basmati rice & a side of naan bread

### EYE FILLET STEAK (GF)

Slithers of eye fillet on a bed of green vegetables with rice, topped with Japanese style marinade, served on a sizzling platter

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### **ASPARAGUS & PEA RISOTTO (V)**

Creamy risotto with fresh asparagus, peas, and a hint of lemon zest

### **BROCCOLI & CRAB CLAWS**

Battered broccoli, crab claws, red cabbage and cranberry slaw, served with chives & sour cream

### **MEDITERRANEAN LAMB SALAD (GF)**

Slithers of char-grilled lamb steak on top of a bed of mesclun lettuce, cherry tomatoes, continental cucumber, Spanish onion, black olives and fetta, drizzled with tahini sauce

### PORK RAMEN (GF)

Rich broth with noodles, slow-cooked pork, soft-boiled egg & seasonal greens

### DESSERTS

#### COCONUT PANNA COTTA (V)

Creamy coconut panna cotta topped with tropical fruit salsa

#### **CHOCOLATE LAVA CAKE (V)**

Rich chocolate cake with a molten center, served with vanilla ice cream and a berry coulis

#### MATCHA CHEESECAKE (V)

Light and fluffy matcha-flavoured cheesecake with crunchy biscuit crust, garnished with fresh berries

