



WELCOME TO THE BUDDHA BELLY

SOMETHING TO START

SOURDOUGH BREAD \$ 5.00

Dukkha, olive oil & balsamic

SMOKED TROUT SALAD \$ 5.00

With lemon & lime dressing on beetle leaf

JAPANESE PANKO PRAWNS \$ 8.00

Asian salad & lime aioli

VEGETARIAN & VEGAN

BAKED PORTOBELLO MUSHROOM \$23.50 * GF VEGAN

Asparagus, ratatouille, tomato, basil

TEMPURA ZUCCHINI FLOWERS \$ 18.00

Filled with chevre goat's cheese, pine nuts, fresh herbs,
green mango salad & hollandaise sauce

VEGAN SALAD \$17.50 *GF VEGAN

Nashi pear, Spanish onion, capsicum, green mango, paw paw, lychee,
sliced avocado, organic honey & lemon dressing

PUMPKIN, GOATS CHEESE AND ROASTED CASHEW SALAD \$17.50 VEGAN OPTION

With sweet balsamic dressing, julienne capsicum & baby rocket leaves

KIDS MEALS

12YRS & UNDER

VEGETARIAN SPRING ROLLS \$ 8.90

with tomato sauce & salad

CHICKEN NUGGETS \$ 11.50

served with chips & tomato sauce

TEMPURA FISH \$ 11.50

served with chips & tomato sauce



THE BUDDHA BELLY

ENTRÉE

BUDDHA BELLY TRIO \$ 17.90

Chef's daily tasting plate

DUCK SPRING ROLLS \$16.00

Vietnamese chili sauce & green paw paw salad

SEARED OCEAN SCALLOPS \$ 16.50*GF

Wrapped in jamon, poached asparagus, avocado & dill mayonnaise

GARLIC & CHILI KING PRAWNS \$15.50 *GF OPTION

In a sizzling hot pot with crisp sourdough bread

MAINS

TEMPURA FISH OF THE DAY \$ 19.90

Served with beer battered chips, Asian salad, lime aioli

THAI CHICKEN CURRY \$ 24.00 *GF

Wild mushrooms, snow peas, capsicum, chili, cashews, basmati rice

BUDDHA BELLY TWICE COOKED DUCK \$ 29.00

Steamed Asian greens, basmati rice, tamarind jus

SEARED OCEAN TROUT FILLET \$ 28.00 *GF

Filled with lychees & wrapped in nori, orange, green tea noodle & nashi pear salad

SOUS VIDE MARINATED SCOTCH FILLET \$ 35.00

Char grilled, roasted garlic mash, broccolini, Oyster mushroom sauce

WINTER CITRUS SALAD \$ 28.00 *GF

Nashi pear, tiger prawns, smoked trout, spanner crab meat, wakame, green mango, paw paw, garden herbs, mild wasabi & lime mayo

SIDES

Beer battered potato chips with lime aioli \$ 7.50

Side of Basmati Rice \$ 6.00

Steamed Asian vegetables in oyster sauce \$ 8.50

Peppered Rocket Salad and shaved parmesan \$ 7.50



THE BUDDHA BELLY

DESSERTS

CHOCOLATE BANANA SPRING ROLLS \$ 12.00

Coconut butterscotch sauce, vanilla bean ice cream

CRÈME BRÛLÉE \$ 12.90 *GF

White chocolate & mango custard, with a crisp toffee crust

CHEESE PLATTER \$ 20.00

Local & International cheese selection, muscatels, quince paste
(Gluten free crackers also available)

CAKE OF THE DAY \$ 9.90

Served with vanilla bean ice cream

AFFOGATO \$ 15.90

Espresso, vanilla ice-cream & your choice of liqueur

SORBET *GF

Please ask wait staff for available flavours

1 SCOOP \$ 4.50 - 2 SCOOP \$ 8.00 - 3 SCOOP \$10.00

MUFFINS \$ 4.50

Triple Chocolate, Orange & Poppy seed, Mixed Berry *GF

COOKIES BROWNIES & PASTRIES

Rainbow smarties, Macadamia choc chip cookies **\$ 4.00**

Chocolate Fudge & Hazelnut Brownie **\$ 4.50**

Almond Short Bread **\$ 4.00**

Baklava served **\$6.00**

Lemon Citron Tart **\$6.00**



THE BUDDHA BELLY

DEGUSTATION MENU

TEMPURA ZUCCHINI FLOWER

Filled with goat's cheese, pine nuts, fresh herbs, hollandaise sauce

Chandon - NV Brut 2015

GARLIC & CHILI PRAWNS & SEARED OCEAN SCALLOPS

Wrapped in prosciutto, asparagus, avocado & dill mayonnaise

Mount Riley - Pinot Gris (Marlborough, NZ) 2015

WINTER CITRUS SALAD *GF

Nashi pear, king prawns, smoked trout, spanner crab meat, wakame, green mango, paw paw, garden herbs, mild wasabi & lime mayo

Monkey Bay - Sauvignon Blanc (Marlborough, NZ) 2015

SEARED OCEAN TROUT *GF

Filled with lychees & herbs, wrapped in nori, orange, green tea noodle & nashi pear salad

Frontera – Pinot Noir (Chile) 2014

BUDDHA BELLY TWICE COOKED DUCK & CRISPY SKINNED PORK BELLY COMBINATION

Chinese broccoli, carrots, saffron basmati rice, tamarind jus

Angove Family Crest – Grenache Shiraz Mourvedre (McLaren Vale, SA)

CRÈME BRÛLÉE

White chocolate & mango custard with a crisp toffee crust

Tempus Two – Botrytis Semillon 2013

6 MONTH OLD MANCHEGO

Muscateles, quince paste, sesame crackers

Grant Burge – Moscato 2015

\$90 per person (minimum 2 people)

Wines to match each course \$40 per person



THE BUDDHA BELLY

BREAKFAST

Available on Weekends 9am till 11am

TOASTED BANANA BREAD

\$ 6.00

With butter & organic honey

TOAST

\$ 6.00

Sourdough / Turkish / Gluten Free
with butter, jam or organic honey

BUDDHA BELLY BACON & EGG ROLL

\$ 11.50

Mild capsicum & chili relish, basil hollandaise, Turkish roll

EGGS FLORENTINE

\$ 16.50

Baby Spinach, smoked salmon, poached eggs, basil hollandaise, sourdough

FREE RANGE POACHED EGGS

\$ 9.90

With hollandaise on sourdough toast

FREE RANGE SCRAMBLED OR FRIED EGGS

\$ 9.90

On sourdough toast

BIG BREAKFAST

\$ 19.50

Your choice of eggs on toast with chili mushrooms, oven roasted tomato, avocado, chorizo
sausage, Bacon & hash brown

VEGETARIAN SPECIAL

\$ 16.50

Your choice of eggs on toast with chili mushrooms, oven roasted tomato, avocado, wilted
baby spinach & hash brown

NASI GORENG

\$ 19.50

Indonesian fried rice, bacon, chorizo, prawns, poached egg

SIDES

\$ 3.50

Extra Eggs (2)

Hash brown (2)

Roasted Roma Tomato's

Wilted Baby Spinach

Spanish Chorizo Sausage

Bacon

Smoked rainbow Trout

Chili Mushrooms

Tasmanian Smoked Salmon

Avocado

Kids (12 years & under)

\$ 9.00

Scrambled, fried or poached egg with bacon

Pancake with maple syrup & ice cream