



# THE BUDDHA BELLY

Serving for over 20 years

In the midst of Terrey hills, sitting comfortably in a thicket of Buddha belly bamboo.

Relax, with friends beneath a Balinese picturesque style pavilion,  
Surrounded by a tranquil Asian gardens, in-door & out-door seating.

Delicious mouth-watering food, infused with a blend of Australian and Asian flavours  
makes its way to you as you... while away the day.

All prepared in the fusion method combining taste, presentation and an environment  
Second to none.

The Buddha Belly has earned a strong reputation and loyal following for its fresh food,  
generous portions, friendly service and relaxed ambience.

Head Chef Sam Tehrani takes inspirations from around the world,  
To create you an amazing dining experience.

Whether it's a special occasion, a work meeting, or just catching up for that quick getaway...

*The Buddha Belly's the Perfect Destination*

LIVE MUSIC

EVERY SUNDAY 12-3pm

**HARPIST - ALEX CRONIN**



**NOW OPEN**

**LUNCH: WEDNESDAY to SUNDAY 12 – 3pm**

**DINNER: THURSDAY to SATURDAY from 5:30pm**

## ENTRÉES

### FRESH SYDNEY ROCK OYSTERS \*gf -df

NATURAL | freshly cut lemon & lime

THAI | lime | chilli | coriander

half doz \$ 24.00

one doz \$ 44.00

### TEMPURA ZUCCHINI FLOWERS veg \$ 18.00

goat's cheese | pine nuts | fresh herbs | green mango salad

### SEARED OCEAN SCALLOPS \*gf \$ 22.00

garlic & herb butter | kimchi | sesame

### SALT & PEPPER LOCAL SQUID \$ 20.00

asian salad | citrus | tartare sauce

### CRYING TIGER BEEF \*gf -df \$ 22.00

asian salad | crying tiger sauce

### BUTTERNUT PUMPKIN & GOATS CHEESE SALAD \*gf -df vegan opt \$ 20.00

Manuka honey balsamic dressing | baby rocket leaves | julienne capsicum | goat's cheese  
| roasted cashews

### MAPLE SMOKED HUMMUS Vegan -df \$ 18.00

pomegranate molasses | muhammara | toasted nuts | sesame | crisp lavash bread

## MAINS

### TEMPURA LOCAL CATCH OF THE DAY \$ 32.50

beer battered potato chips | asian salad | tartare sauce

### ORIENTAL MUSHROOM RISOTTO V-option \$ 34.50

enoki | oyster mushroom | thyme | truffle oil | parmesan

### BUDDHA BELLY TWICE COOKED DUCK \$ 36.50

seasonal steamed vegetables | basmati rice | tamarind jus | nasturtium

### FREE RANGE THAI CHICKEN CURRY \*gf -df vegan opt \$ 34.00

mushrooms | coconut | chili | cashews | basmati rice | snow peas

### FRESH SKINLESS TASMANIAN SALMON FILLET \*gf option \$35.50

green tea noodles | orange | toasted walnuts | fresh garden herbs | green papaya salad

### AUSTRALIAN BLACK ANGUS GRASS FED EYE FILLET STEAK 180g \$ 42.00

beer battered potatoes | fresh herbs | green mango salad | chefs' oriental mushroom sauce

## SIDES

|                            |         |                    |         |
|----------------------------|---------|--------------------|---------|
| Beer battered potato chips | \$ 8.00 | Green papaya salad | \$ 7.50 |
|----------------------------|---------|--------------------|---------|

|              |         |                                    |         |
|--------------|---------|------------------------------------|---------|
| Basmati rice | \$ 7.00 | Steamed vegetables in oyster sauce | \$ 9.00 |
|--------------|---------|------------------------------------|---------|

|   |  |  |         |
|---|--|--|---------|
| Sourdough bread (2pc) extra virgin olive oil & balsamic vinegar |  |  | \$ 6.00 |
|---|--|--|---------|

# DEGUSTATION EXPERIENCE

---

## TEMPURA ZUCCHINI FLOWER

goat's cheese | pine nuts | fresh herbs | green mango salad

Da Luca Prosecco

---

## SALT & PEPPER SQUID

asian salad | citrus | tartare sauce

Isabel Estate Sauvignon Blanc

---

## SEARED OCEAN SCALLOP

garlic & herb butter | kimchi | sesame

Grant Burge Rose

---

## FREE RANGE THAI CHICKEN CURRY

mushrooms | coconut | chili | cashews | basmati rice | snow peas

--- OR ---

## FRESH SKINLESS TASMANIAN SALMON FILLET

green tea noodles | orange | toasted walnuts | fresh garden herbs | green papaya salad

The Other Wine Co. Pinot Gris

---

## AUSTRALIAN BLACK ANGUS GRASS FED EYE FILLET STEAK

beer battered potatoes | fresh herbs | green mango salad | chefs' oriental mushroom sauce

The Black Chook Shiraz

---

## TRIPLE CHOCOLATE DOME

dark chocolate | milk chocolate | white chocolate mousse | dark chocolate sorbet | fresh berries

--- OR ---

## RED VELVET MOUSSE

russian tale peach mousse | strawberry compote | coconut dacquoise | red velvet biscuit  
| coconut kaffir lime sorbet | almonds | fresh berries

Mitchell Noble Semillion

---

### 6 COURSE DEGUSTATION EXPERIENCE

\$ 115.pp

Wines to match \$ 40.pp (60mls)

**AVAILABLE: LUNCH & DINNER**

(WHOLE TABLE ONLY)

## DESSERTS

### MATCHA CHERRY CHEESECAKE \$ 15.00

pate sablee biscuit | strawberry & cointreau sorbet | fresh berries

### MANGO & VANILLA EGG \$ 18.00

chocolate nest | mango yolk | vanilla bean ice cream | fresh berries \*gf

### TRIPLE CHOCOLATE DOME \$ 15.00

dark chocolate | milk chocolate | white chocolate mousse | dark chocolate sorbet | fresh berries

### RED VELVET MOUSSE \$ 15.00

russian tale peach mousse | strawberry compote | coconut dacquoise | red velvet biscuit  
| coconut kaffir lime sorbet | almonds | fresh berries \*vegan \*gf

### 3 SCOOP SORBET \$ 15.00

dark chocolate | strawberry & cointreau | coconut kaffir lime \*vegan \*gf

### HONEY AFFOGATO \$ 15.00

fresh espresso shot | vanilla bean ice-cream | chocolate honeycomb | drizzled with honey



## MADURA ORGANIC TEA

English breakfast | Earl Grey | Chamomile | Peppermint | Sweet Green \$ 4.50

Lemon & Ginger Tea \$ 5.00

Jasmine Tea Flower Hand-woven jasmine green tea flower \$ 6.50

Traditional Organic brewed Chai Traditional spicy Indian tea \$ 6.00

## ESPRESSINI ARABIAN COFFEE

Cappuccino | Latte | Flat White | Short Black | Long Black | Macchiato \$ 4.50

Mocha | Hot Chocolate \$ 5.00

Large | Extra Shot | Decaf | Almond Milk \$ 0.50

Bonsoy | Extra Large \$ 1.00

## BUDDHA BELLY DRINKS

ORGANIC CHAI LATTE warm creamy milk | cinnamon stick | cinnamon \$ 5.00

ENERGY CHAI organic tea | guarana | ginseng | warm creamy milk | cinnamon \$ 5.00

COCONUT & WALNUT DRINK warm creamy milk | coconut | walnuts \$ 4.50

HAZELNUT & CINNAMON DRINK warm creamy milk | roasted hazelnuts | cinnamon \$ 4.50

TUMERIC LATTE warm creamy milk | cinnamon stick | cinnamon \$ 5.00

## MILKSHAKES

CHOCOLATE | VANILLA | STRAWBERRY | CARAMEL \$ 7.50

## SWEET & SPARKLING

|                |          |      |                    |            |
|----------------|----------|------|--------------------|------------|
| Da Luca        | Prosecco | NV   | Sicily, Italy      | \$ 10 / 46 |
| Tatachilla     | Brut     | NV   | McLaren Vale, SA   | \$ 6 / 33  |
| Veuve Clicquot | Brut     | NV   | Reims, France      | \$ 119     |
| Grant Burge    | Moscato  | 2018 | Barossa Valley, SA | \$ 38      |

## WHITE WINE

|                       |                 |      |                    |            |
|-----------------------|-----------------|------|--------------------|------------|
| Tatachilla            | Sauvignon Blanc | NV   | McLaren Vale, SA   | \$ 10 / 39 |
| Beaumont              | Chardonnay      | 2019 | Clare Valley, SA   | \$ 6 / 33  |
| Grant Burge Benchmark | Pinot Grigio    | 2019 | Barossa Valley, SA | \$ 10 / 44 |
| The Other Wine Co.    | Pinot Gris      | 2019 | Adelaide Hills, SA | \$ 55      |
| Isabel Estate         | Sauvignon Blanc | 2020 | Malborough, NZ     | \$ 49      |
| Credaro Five Tales    | Chardonnay      | 2020 | Margaret River, WA | \$ 47      |
| Shaw + Smith          | Sauvignon Blanc | 2020 | Adelaide Hills, SA | \$ 60      |
| Eddystone Point       | Pinot Gris      | 2018 | Tasmania           | \$ 65      |
| Petaluma Hanlon Hill  | Riesling        | 2019 | Coonawarra, SA     | \$ 50      |
| Eddystone Point       | Chardonnay      | 2018 | Tasmania           | \$ 70      |
| Cloudy Bay            | Sauvignon Blanc | 2020 | Malborough, NZ     | \$ 85      |
| Grosset Piccadilly    | Chardonnay      | 2018 | Clare Valley, SA   | \$ 120     |

## ROSE

|                         |      |      |                    |            |
|-------------------------|------|------|--------------------|------------|
| Grant Burge Benchmark   | Rose | 2018 | Barossa Valley, SA | \$ 10 / 44 |
| Rameau d'Or Petit Amour | Rose | 2019 | Provence, France   | \$ 50      |

## RED WINE

|                           |                    |      |                      |            |
|---------------------------|--------------------|------|----------------------|------------|
| Tatachilla                | Shiraz Cabernet    | NV   | McLaren Vale, SA     | \$ 6 / 33  |
| Crowded House             | Pinot Noir         | 2018 | Marlborough, NZ      | \$ 10 / 50 |
| Macho Gaucho              | Malbec             | 2019 | Mendoza, Argentina   | \$ 10 / 44 |
| The Black Chook           | Shiraz             | 2019 | Adelaide Hills, SA   | \$ 45      |
| Scarborough               | Pinot Noir         | NV   | Hunter Valley, NSW   | \$ 69      |
| Chapoutier Cote Du Rhone  | GSM                | 2020 | Rhone Valley, France | \$ 45      |
| Craggy Range Appellation  | Syrah              | 2016 | Hawkes Bay, NZ       | \$ 66      |
| Petaluma Project Co       | Malbec             | 2017 | Coonawarra, SA       | \$ 89      |
| Hardy's Tintara           | Grenache Reserve   | 2016 | McLaren Vale, SA     | \$ 119     |
| Henschke                  | Keyneton Euphonium | 2015 | Barossa, SA          | \$ 95      |
| Chateau Haut Madrac Rouge | Cabernet Merlot    | 2017 | Bordeaux, France     | \$ 73      |
| Petaluma                  | Cabernet Sauvignon | 2018 | Coonawarra, SA       | \$ 59      |
| Grant Burge Nebu          | Cabernet Shiraz    | 2016 | Barossa Valley, SA   | \$ 150     |

## DESSERT WINE

|                |           |      |                        |            |
|----------------|-----------|------|------------------------|------------|
| Mitchell Noble | Semillion | 2018 | Clare Valley, SA 60mLs | \$ 10 / 42 |
|----------------|-----------|------|------------------------|------------|



## BEERS

|                  |          |               |          |
|------------------|----------|---------------|----------|
| LUCKY BUDDHA     | \$ 12.00 | ASAHI         | \$ 10.00 |
| ONE FIFTY LASHES | \$ 10.00 | BINGTANG      | \$ 9.50  |
| CORONA           | \$ 9.50  | CASCADE LIGHT | \$ 7.50  |



## COCKTAILS

|                  |  |          |
|------------------|--|----------|
| JAPANESE SLIPPER | midori   cointreau   lemon                       | \$ 21.00 |
| MOJITO           | bacardi   mint leaves   lime                     | \$ 21.00 |
| LIME CAIPIROSKA  | vodka   cointreau   lime                         | \$ 19.00 |
| BUDDHA BLUE      | tequila   cointreau   alizé bleu   lime          | \$ 22.00 |
| MIDORI SPLICE    | midori   malibu   pineapple juice   coconut      | \$ 24.00 |
| ESPRESSO MARTINI | vodka   Kahlua   cointreau   fresh espresso shot | \$ 19.00 |
| FROZEN DAIQUIRI  | mixed berries   bacardi   cointreau   ice        | \$ 25.00 |
| FROZEN MARGARITA | mango   lychee   tequila   cointreau   ice       | \$ 25.00 |

## SPIRITS & LIQUORS

|   |          |
|---|----------|
| FRANGELICO   KAHLUA   BAILEYS   TIA MARIA   BENEDICTINE   SAMBUCA     | \$ 10.00 |
| VODKA   BACARDI   GORDONS GIN   MALIBU   MIDORI   COINTREAU   TEQUILA | \$ 10.00 |
| BELVEDERE VODKA   SAPPHIRE GIN  | \$ 15.00 |
| JOHNNY WALKER RED   JACK DANIELS   JIM BEAM BOURBON   BUNDABERG RUM   | \$ 10.00 |
| CHIVERS REGAL   JAMESON IRISH WHISKEY                                 | \$ 15.00 |
| GLEN ORRIN WHISKEY Aged 30years                                       | \$ 20.00 |

## Signature MOCKTAILS

|                  |   |          |
|------------------|---|----------|
| THE BUDDHA BELLY | mango   lychee   jackfruit   pineapple      | \$ 14.00 |
| BUDDHA CALADA    | pineapple   coconut   lychee   mint   honey | \$ 14.00 |
| SUMMER MORNING   | pineapple   passion fruit   mint            | \$ 14.00 |

## BUDDHA BELLY DRINKS

|                           |   |         |
|---------------------------|---|---------|
| ORGANIC CHAI LATTE        | warm creamy milk   cinnamon stick   cinnamon                  | \$ 5.00 |
| ENERGY CHAI               | organic tea   guarana   ginseng   warm creamy milk   cinnamon | \$ 5.00 |
| COCONUT & WALNUT DRINK    | warm creamy milk   coconut   walnuts                          | \$ 4.50 |
| HAZELNUT & CINNAMON DRINK | warm creamy milk   roasted hazelnuts   cinnamon               | \$ 4.50 |
| TUMERIC LATTE             | warm creamy milk   cinnamon stick   cinnamon                  | \$ 5.00 |

## SOFT DRINKS

|   |         |
|---|---------|
| Coke   Coke Zero   Lemonade   Lemon Squash   Tonic Water   Soda Water   Ginger Beer | \$ 5.00 |
| Lemon Lime Angostura Bitters   Soda Lime & Angostura Bitters                        | \$ 7.90 |
| Sparkling Mineral Water (San Pellegrino) 750mL                                      | \$ 9.90 |