

The background is a solid teal color with white, thin, wavy contour lines that resemble topographic maps. These lines are scattered across the page, with a notable cluster in the top right corner and another in the bottom right corner. The word "DINNER" is centered in the middle of the page in a large, white, sans-serif font.

DINNER

5 pm - late

discover dinner

entrée & sharing

| | |
|---|---------------|
| Fresh House Baked Damper | 10 |
| with dukkah, vintage balsamic and olive oil | |
| Garlic Bread | 7 |
| Fresh Ceduna Oysters | 4 each |
| freshly shucked with your choice of natural with lime, Kilpatrick with bacon chiffonade or lemon myrtle crumble <i>gfo</i> | |
| Buffalo Chorizo with lime <i>gf</i> | 12.5 |
| Sesame Chickpea Balls | 12.5 |
| with rocket and harissa dressing <i>v</i> | |
| Wattleseed Beef Brisket Tacos | 12.5 |
| a serve of two with pico de gallo, cheddar, rocket and sour cream <i>gf</i> | |
| Korean Spiced Chicken Wings | 14 |
| Whole Australian King Prawns | 21 |
| with chipotle aioli, nahm jim and lemon <i>gf</i> | |
| Soup of the Day <i>gfo</i> | 10.5 |
| Tasting Plate for Two | 35 |
| Five daily changing specialties served with fresh house baked bread and olive oil | |

sides

| | | | |
|--------------------------|------------|---------------------|------------|
| Steamed Green Vegetables | 9.5 | Beer Battered Chips | 8.5 |
| Garden Salad | 8 | Seasoned Wedges | 9.5 |

mains

| | |
|---|-------------|
| Asparagus Salad | 21 |
| with heirloom tomatoes, sumac pumpkin, avocado, goat cheese, spinach, onion and toasted seed <i>v, gf</i> | |
| Chilli Mussels | 21 |
| in a smoky chilli Napoli sauce served with lemon and fresh bread <i>gfo</i> | |
| Mt Barker Chicken Breast | 28 |
| on udon noodle salad with egg, radish, cucumber, mint and crispy onions with a light honey soy dressing <i>gfo</i> | |
| Fresh Line-Caught Local Fish | MP |
| served on a quinoa, asparagus, kale, crispy wakame, green onion and heirloom tomato salad with a house citrus dressing <i>gfo</i> | |
| Beer Battered Kimberley Barramundi | 28.5 |
| with house-made tartar sauce, beer battered chips and salad | |
| Pitch Black Scotch Fillet | 34 |
| 280 grams served with rosemary and garlic spiked rösti, confit shallots, broccolini and a red wine jus | |
| American Style BBQ Pork Ribs | 32 |
| 750 grams with chunky patatas bravas, chipotle corn salsa and side salad | |

**Please check out our counter
fridge for delicious sweet treats**



Did you know that the Bunbury Dolphin Discovery Centre is a not for profit community group? Our focus is conservation, education and research, where revenue is used to cover operational costs and our research and rehabilitation projects. This fantastic new building was funded by Royalty for Regions Funding and we have done our best to ensure that our operation is as environmentally friendly as possible by hooking up a solar power system, avoiding single use plastics, using green chemicals, recycling, sourcing locally and supporting the conscious coffee drinker philosophy. We are very proud of our Advanced Ecotourism Accreditation and the fact that the Dolphin Discovery Centre is one of the best places in the world to interact with wild dolphins.



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