

The background is a solid teal color with white topographic contour lines. The lines are irregular and wavy, resembling a map's contour lines, and are scattered across the page, with some clusters in the top right and bottom right corners, and others on the left side.

# DINNER

5 pm - late

# discover dinner

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## entrée & sharing

<b>Damper</b>	<b>10</b>
fresh lemon myrtle damper <i>v</i>	
<b>Garlic Bread <i>v</i></b>	<b>7</b>
<b>Fresh Ceduna Oysters</b>	<b>4 each</b>
freshly shucked with your choice of natural with lime, Kilpatrick with bacon chiffonade, or grilled champagne and prosciutto <i>gfo</i>	
<b>Warm Marinated Olives</b>	<b>10</b>
<b>House Smoked Hickory and Rosemary Lamb Ribs</b>	<b>15</b>
with a BBQ chipotle sauce <i>gf</i>	
<b>Vegan Hakkieni</b>	<b>14</b>
crispy house made battered vegetable spring rolls served with a Thai dipping sauce <i>v, ve, df</i>	
<b>Soup of the Day <i>gfo</i></b>	<b>10</b>
<b>Whole Australian King Prawns</b>	<b>21</b>
with chipotle aioli, nahm jim and lemon <i>gf</i>	
<b>Tasting Plate for Two</b>	<b>35</b>
five daily changing specialties served with fresh house baked bread and olive oil	

## mains

<b>Moroccan Quinoa and Bean Salad</b>	<b>22</b>
with fresh torn basil, avocado, broad beans, red onion, sumac spiced apricots, pepita seeds, preserved lemon, rocket and a roasted shallot vinaigrette <i>ve, gf</i>	
<b>Chilli Mussels</b>	<b>21</b>
in a smoky chilli Napoli sauce served with lemon and fresh bread <i>gfo</i>	
<b>Mt Barker Chicken Breast</b>	<b>30</b>
carved onto a bed of creamy garlic paradelle pasta, mediterranean vegetables, basil and shaved parmesan and drizzled with truffle oil	
<b>Fresh Line-Caught Local Fish</b>	<b>MP</b>
served on balsamic beetroot disc's, buttered spinach, walnuts, herbs and pea mousse and a orange spiked hollandaise <i>gfo</i>	
<b>Beer Battered Kimberley Barramundi</b>	<b>28.5</b>
with house-made tartar sauce, beer battered chips and salad	
<b>Pitch Black Scotch Fillet</b>	<b>34</b>
280 grams served on a smokey paprika potato gratin, mushroom pate, steamed broccolini and a shiraz jus <i>gf</i>	
<b>Crumbed Pork Cutlet</b>	<b>31</b>
with cauliflower cream, sautéed kailan, pickled beetroot, toasted seeds and tonkatsu sauce	
<b>Vegan Risotto</b>	<b>28.5</b>
with asparagus, palm hearts and mushroom in an almond spiked risotto with house made vegan cheese and kale <i>v, ve, df</i>	

## tacos

### Wattleseed Beef Brisket Tacos 12.5

a serve of two with pico de gallo, cheddar cheese, rocket and sour cream *gf*

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### Greek Style Smoked Goat Tacos 12.5

a serve of two with iceberg lettuce, haloumi cheese and a citrus avocado salsa *gf*

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### Vegan Tacos 12.5

a serve of two with heirloom tomatoes, nut sugo, marinated tofu, fresh rocket, vegan mozzarella and a citrus avocado salsa *ve, gf, df*

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## sides

Steamed Green Vegetables	<b>9.5</b>	Beer Battered Chips	<b>8.5</b>
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Garden Salad	<b>8</b>	Seasoned Wedges	<b>9.5</b>
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**Please check out our counter  
fridge for delicious sweet treats**

## **kids corner** - all served with garden salad and chips

Battered Fish	10
Beef Tacos	10
Ham, Pineapple and Cheese Pizza	10
Spaghetti Bolognese	10
Cheese Toastie	10
Mini Chicken Schnitzel Burger	10

## **dessert**

<b>Traditional Banana Split</b> <i>gf</i>	<b>8</b>
with ice cream, peanuts, cream and chocolate sauce	
<b>Ice Cream Sundae</b>	<b>8</b>
with 100's & 1000's, chocolate sauce, Oreo biscuits and cream	



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.



[dolphindiscovery.com.au](http://dolphindiscovery.com.au)

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