

The background is a solid teal color with white, thin, irregular contour lines that resemble topographic maps. These lines are scattered across the page, with some forming larger, more complex shapes in the corners and others being simpler, more linear patterns.

**DISCOVER
DELICIOUS**

woodfired wednesdays

woodfired pizzas

10% off our usual Pizza Menu

The Margherita heirloom tomatoes, bocconcini, trio of basil, Spanish onion - **18**

The Forest trio of mushrooms, goat cheese, shallots, truffle oil, parmesan, rocket - **20**

The Farm BBQ chicken, bocconcini, sweet potato, spinach, onion jam, jalapeños - **20**

The Sicilian tomato, anchovies, chorizo, goat cheese, capers, onion, basil, parmesan - **22**

The Vegan tomato, vegan mozzarella, melitzana, asparagus, capers, sweet potato, rocket - **22**

The Greek goat, feta, eggplant, olive, caramelised onion, spinach, mushroom - **22**

The Bunno BBQ sauce, chicken, bacon, mozzarella, bocconcini, Spanish chorizo, onion jam - **22**

other delicious options

Wood Smoked Lamb Shank with chimichurri, coleslaw and chips - **20**

Louisiana BBQ Beef Short Ribs with beer battered fries and cobb salad - **30**

10-hr Smoked Beef Brisket with charred corn and chopped cobb salad - **24.5**

tapas and taco thursdays

tacos

Two tacos per serve, in a traditional blue corn tortilla - **12.5**

Wattleseed Beef Brisket Tacos with pico de gallo, cheddar, rocket and a drizzle of sour cream

Greek Style Smoked Goat Tacos with fresh iceberg lettuce, haloumi and a light citrus avocado salsa

Marinated Tofu (Vegan) Tacos with heirloom tomato, nut sugo, rocket, vegan mozzarella and a light citrus avocado salsa

Piri-Piri Chicken Tacos with cos lettuce, feta, cucumber and pico de gallo

Smokey Lamb Tacos with fresh iceberg lettuce, chimichurri, feta and onion

tapas

Smokey Chicken Skewers with Chimichurri - 3 each

Pollo Al Ajillo Garlic - smoked paprika chicken wings - 13

Sautéed Buffalo Chorizo with Marsala wine - 12.5

Grilled Asparagus Wrapped in Prosciutto - 12

Beef Empanada (3) with pico de gallo - 10

Guacamole Stuffed Jalapeños with sour cream dipping sauce - 10

Spanish Croquettes with pancetta, cheese and onion - 12.5

Local Marinated Olives with lemon and herbs - 10

House Pickled Octopus served with lime - 12

fiery fridays

homemade curries

All our curries and pastes are made in-house using the freshest local ingredients. Served with traditional flatbread or pilaf rice and accompaniments.

Please ask a staff member for prices.

Rogan Josh - 22

Seafood Tom Yum - 20

Mung Bean Dahl - 12

Pumpkin and Coconut Curry - 18

Chicken Korma - 20

seafood saturdays

Our fresh seafood dishes change weekly depending on what's fresh at the market. Ask one of our friendly staff for this week's specials.



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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