



Spring Lunch Menu

Beef Burger 200g patty with cos lettuce, pickles, tomato, onion jam, and chipotle aioli in a milk bun with chips add cheese: 1 add bacon: 2 add egg: 3	18
Sweet Corn, Kumara and Veggie Burger (v) with cos lettuce, pickle, tomato, onion jam, sour cream and chipotle aioli in a milk bun	19
Cauliflower, Quinoa and Avocado Taco's (3) (ve gf) with green onion, vegan cheese and chickpea paste	21
Popcorn Chicken Taco's (3) with Asian slaw and wasabi infused kewpie	21
Fish and Chips beer battered chips with house-made tartare and salad	21.5
The Bay Poke Bowl (ve gf) marinated tofu, black sesame, cucumber, broccoli, brown rice, edame beans, asparagus, green chilli and lime crush with a white miso dressing	22
Spanish Beef Burger 200g beef and chorizo patty with cos lettuce, cheddar, pickles, tomato, onion jam, sour cream and chipotle aioli in a milk bun with chips add bacon -2 add egg - 3	22.5
Grilled Kimberly Barramundi (gf) on organic soba noodles with spring vegetables, wakame, crispy shallots and a miso broth	32
Local Prawn and Spanish Chorizo Gnocchi with rocket, shaved pecorino, red onion and a creamy tomato sauce	32.5

Soup of the Day (gfo)

with freshly baked bread

10

Traditional Lasagne and Salad

classic beef lasagne served with garden salad

17

pizzas *gluten free bases additional*

The Bunno

BBQ sauce, chicken, bacon, mozzarella, bocconcini, Spanish chorizo and onion jam

24

The Margherita (v)

heirloom tomatoes, bocconcini trio of basil and Spanish onion

18

The Jetty

local prawns, chorizo bocconcini, cheddar, Spanish onion, heirloom tomatoes and basil

24

The Farm

BBQ chicken, bocconcini, sweet potato, spinach, onion jam and jalapenos

20

The Ferg Valley (ve df)

vegan pizza base, basil tapenade, asparagus, broccoli, sweet potato, vegan cheese and topped with cashew nuts and spinach

24

sides

Seasoned Wedges

9.5

Beer Battered Chips

served with your choice of two sauces (garlic aioli, BBQ, chipotle aioli, sour cream, tomato sauce or sweet chilli)

8.5

Extra Sauce

.5

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Did you know that the Bunbury Dolphin Discovery Centre is a not for profit community group? Our focus is conservation, education and research, where tourism revenue is used to cover operational costs and our research, conservation and rehabilitation projects.

We are environmentally friendly using 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 recognised internationally as a leader of ecologically sensitive Dolphin & Marine interactive experiences through our conservation, eco-tourism, education & research programs.

Thank you for your support.

Some of our past and present projects include;

- Propagating corals and seeding the Artificial Reef off Bunbury
- Clown Fish Breeding Program
- Seahorse Breeding Program
- Rescue, Rehabilitation & Release of marine turtles
- Bottlenose Dolphin Research
- “Reel it in Bins” Fishing Line Bins situated at boat ramps locally
- Whale & Dolphin Stranding Response
- Dolphin Entanglement Rescues
- Marine Mammal Observation during construction projects
- Community & School Education Programs

You can support our Conservation, Education and Research activities by:

- Donating to the Bunbury Dolphin Discovery Environment Fund (tax deductible)
- Bequests
- Sponsorship
- Adopt a Dolphin
- Adopt a Turtle
- Adopt a Seahorse Stable
- Volunteering
- Participating in our tours
- Becoming a regular visitor to our cafe
- Holding functions at our facilities
- Encouraging your networks to visit and support the DDC

Visit our website to learn more....

dolphindiscovery.com.au

