



spring lunch menu 2021

beef burger	18
200g patty with cos lettuce, pickles, tomato, onion jam, sour cream and chipotle aioli in a milk bun with chips add cheese: 1 add bacon: 2 add egg: 3	
buttermilk chicken burger	22.5
chicken breast fillets marinated and crumbed served with cos lettuce, pickles, tomato, onion jam, Louisiana mayo in a milk bun with chips add cheese :1 add bacon :2 add egg : 3	
spring falafel burger	20
with cos lettuce, pickle, tomato, onion jam, sour cream and a harissa yogurt dressing with chips	
smoked fish taco's (3) (gfo)	21
with cos lettuce, avocado, pico de gallo, spiced mayo and sour cream	
Thai satay chicken taco's (3) (gfo)	21
with crispy cos lettuce, cucumber yogurt and avocado	
mango rice noodle salad (ve,gf)	23
fresh mango, red peppers, green onion, crispy shallot, cos lettuce, flat rice noodles, sweet potato, grilled tofu, cucumber ribbons and a light peanut dressing	
fish and chips	21.5
beer battered chips with house-made tartare and salad	
See our digital display for more specials	
soup of the day	10
served with fresh baked sour dough	

house smoked lamb fattoush salad (gf)	27
with capers, crisp tortillas, roasted red peppers, semi dried tomatoes, fetta, red onion, cucumbers and cos lettuce and shaved smoked lamb	
vegan poke bowl (ve, gf)	22.5
steamed Brown Rice, edamame bean salad, pumpkin and cannellini roulade, lemon, marinated tomato and avocado	
Pizzas - (gluten free bases available)	3
the bunno	24
BBQ sauce, chicken, bacon, mozzarella, bocconcini, Spanish chorizo and onion jam	
the margherita (v)	18
heirloom tomatoes, bocconcini trio of basil and Spanish onion	
the leschenault	24
semi dried tomato pesto, olives, red peppers, anchovies, prawns and snapper topped with cheddar and crispy pancetta	
the farm	20
BBQ chicken, bocconcini, sweet potato, spinach, onion jam and jalapenos	
the donny (ve, df)	22
vegan pizza base, napoli sauce, roasted red peppers, button mushroom, cherry tomato, fennel, roasted red onion, zucchini, olives and vegan cheese	
sides	
Seasoned wedges	9.5
beer battered chips	8.5
served with your choice of two sauces (garlic aioli, BBQ, chipotle aioli, sour cream, tomato sauce or sweet chilli)	
Extra Sauce	1

please note that a 10% surcharge applies on public holidays



df - dairy free | gf - gluten free | gfo - gluten free option | v - vegetarian | ve - vegan

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, ecotourism, education & research programs.



Some of our past and present projects include;

- Propagating corals and seeding the Artificial Reef off Bunbury
- Clown Fish and 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 a Turtle or a Stable of Seahorses
- 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