



## sunset bar summer menu

<b>soup of the day</b> served with fresh baked sour dough	10
<b>beef burger</b> 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	18
<b>spring falafel burger (v)</b> with cos lettuce, pickle, tomato, onion jam, sour cream and a harissa yogurt dressing with chips	20
<b>smoked fish taco's (3) (gfo)</b> with cos lettuce, avocado, pico de gallo, spiced mayo and sour cream	21
<b>Thai satay chicken taco's (3) (gfo)</b> with crispy cos lettuce, cucumber yogurt and avocado	21
<b>fish and chips</b> beer battered chips with house-made tartare and salad	21.5
<b>chicken banh mi burger</b> with Asian herbs, bacon, cucumber ribbons, and cos lettuce served with spiced mango mayo in a French baguette and chips Add cheese: 1 add egg : 3	22.5
<b>vegan coconut, cashew, and butternut curry (ve)</b> a light Indian style curry with raisins, ginger and tomatoes served with turmeric rice, lime pickle and grilled paratha bread	25
<b>chicken parmigiana</b> crispy chicken parmigiana with napoli sauce, shave leg ham, and topped with cheddar. Served with chips, sour cream and salad.	26
See our digital display for more specials	

<b>house smoked lamb fattoush salad (gf)</b> with capers, crisp tortillas, roasted red peppers, semi dried tomatoes, fetta, red onion, cucumbers and cos lettuce and shaved smoked lamb	27
<b>grilled Kimberly barramundi (gf)</b> served on a bowl of Singapore rice noodles with green onion, snow peas, peppers, bean sprouts, asparagus, green chilli & coriander	29
<b>Pizzas - (gluten free bases available, contains egg)</b>	3
<b>the margherita (v)</b> heirloom tomatoes, bocconcini trio of basil and Spanish onion	18
<b>the farm</b> BBQ chicken, bocconcini, sweet potato, spinach, onion jam and jalapenos	20
<b>the manji (ve, df)</b> vegan pizza base, Napoli sauce, wild mushrooms, vegan cheese and topped with toasted hemp seeds, pine nuts and rocket then drizzled with truffle oil	22
<b>the bunno</b> BBQ sauce, chicken, bacon, mozzarella, bocconcini, Spanish chorizo and onion jam	24
<b>the inlet</b> smoked pork collarbutt, bocconcini, green peppers, wild mushroom, hoisin sauce and cherry tomatoes, topped with fresh rocket	24.5
<b>sides</b>	
<b>seasoned wedges</b>	9.5
<b>beer battered chips</b> served with your choice of two sauces (garlic aioli, BBQ, chipotle aioli, sour cream, tomato sauce or sweet chilli)	8.5
<b>extra sauce</b>	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

dolphindiscovery.com.au

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