

THE BUNGALOW PETERSHAM

WELCOME TO YOUR PERFECT DAY

Mornings and afternoons are made for connection, comfort, and creativity. At The Bungalow, we invite you to relax in our warm and inviting space, where every detail is designed to elevate your dining and coffee experience. Whether you're starting your day or taking a well-deserved midday break, this is your place to escape the routine and enjoy the moment.

BREAKFAST / BRUNCH

Acai Bowl (Vg, GF)	\$19
A refreshing blend of acai topped with house-made granola, chia seeds, coconut flakes, fresh banana, and strawberries. Optional Add-Ons: Peanut butter \$4.	
Eggs Benedict (V, GF option)	\$20
Luxurious poached eggs rest on sourdough, topped with creamy hollandaise and tender spinach. Optional: Elevate your dish with crispy bacon \$3 or smoky salmon \$4.	
Mediterranean Shakshuka (V, GF option)	\$22
Dive into a vibrant medley of spiced tomatoes, sweet red peppers, and perfectly baked eggs, served with warm sourdough for the ultimate breakfast comfort.	
Golden Pancakes (V)	\$23
Light and fluffy pancakes drizzled with fragrant honey, topped with our house-made berry compote and a cascade of seasonal fresh berries.	
English Breakfast	\$26
Start your day the traditional way with eggs cooked your way, savoury sausages, crispy bacon, sautéed mushrooms, baked beans, hash browns, sweet tomatoes, and toasted sourdough.	
Bacon & Egg Roll	\$14
Savory bacon meets two over-easy eggs in a soft milk bun, finished with your choice of tangy BBQ, garlic aioli, tomato, or hot sauce.	
Smashed Avo (V, GF option)	\$19
Creamy smashed avocado, tangy feta, and cherry tomatoes on warm sourdough, topped with your choice of eggs and a vibrant beetroot hummus.	
Middle Eastern Chicken Wrap	\$22
Spiced, grilled chicken layered with creamy garlic yogurt, tangy pickled cucumber, and aromatic sumac onions, wrapped in a soft tortilla and served with fries.	
Chili Crab Omelette	\$26
Fluffy eggs folded around sweet crab and fresh herbs, with a kick of chili. A brunch-worthy twist that's rich, spicy, and seriously satisfying.	
Steak Sando	\$26
Juicy grilled steak, layered with caramelised onions, aioli, cheese and tucked between toasted sourdough. Served with a side of fries.	

CREPES

Savoury Buckwheat Crepes

Egg, Ham & Cheese	\$19	Egg, Ham & Cheese, Mushroom	\$20
Creme fraiche, Chives, Cheese, Smoked salmon	\$23	Egg, Ham & Cheese, Onion Caramelised	\$20
Egg, Cheese, Chorizo, Capsicum	\$23	Egg, Cheese, Mushroom, Onion	\$22
Cheese, Chicken, Capsicum, Peri peri	\$23	Mushroom, Zucchini, Capsicum, Eggplant	\$22

Peri-Peri, Garlic, BBQ sauce, Ketchup, Honey, \$2

Sweet Crepes

Butter Sugar Lemon	\$13	Coulis + Topping O Y C	\$17
Coulis of your choice	\$14	Coulis + Topping + Whipped cream	\$18
Coulis and Fruit	\$17	Coulis + Topping + Whipped cream + Fruits	\$20

Build your perfect combination! A delicious base, exquisite flavours, and toppings of your choice!

- -Strawberry, Blueberry, Banana \$2
- -Coulis: Nutella, Caramel, Chocolate, Strawberry Jam \$2
- -Toppings: Biscoff, Roasted Almond, Peanut \$2

LUNCH (Available from 11am)

Pastrami & Pickles \$19 Pastrami, melted Swiss cheese, mustard mayo, dill pickles, and sauerkraut on toasted focaccia. A bold, tangy twist on a classic. Served with fries. Poke Bowl (GF option) \$22 Fresh salmon over seasoned rice with pickled ginger, mango, cucumber, furikake, and edamame — clean, vibrant, and full of flavour. A nourishing balance of sweet, savoury, and satisfying. Tuscan Smoked Sausage Pasta (GF option) \$26 Smoked sausage in a rich tomato-cream sauce with mushrooms, sundried and cherry tomatoes, and baby spinach. Finished with parmesan and parsley — bold, smoky, and satisfying. Butter Chicken Meatballs (GF) \$28 Indian-inspired chicken meatballs simmered in a velvety butter chicken sauce, served with rice and crisp papadam. Comforting, creamy, and full of warm spice — perfect any time of day. Mediterranean Grain Salad (V) \$22 A vibrant mix of couscous cherry tomato, cucumber, red onion, olives, capsicum, and herbs

Make it your own with optional add-ons: grilled chicken, feta, falafel (+\$4 each).

— tossed in a zesty lemon-oregano vinaigrette.

DRINKS

Hot Drinks		Milkshakes	\$10
Espresso Macchiato	\$3.5	Chocolate Strawberry Vanilla	
Piccolo	\$4.5	*Served with Whipped Cream	
Long Black	\$4.7 \$5.5	Juices	\$10
Flat White	\$4.7 \$5.7	Appleberry (Green Apple + Strawberries + Carrots)	
Latte	\$4.7 \$5.7	Green (Apple + Spinach + Celery + Ginger)	
	\$4.7 \$5.7	Immune (Orange + Carrot + Ginger + Beetroot + Ler	mon)
Cappuccino Mocha	\$5 \$6	OJ (Orange) Refresh (Watermelon + Pineapple + Mint)	
	\$2.5	Tropical (Pineapple + Lemon + Orange)	
Babyccino Hot Chocolate	\$4.7 \$5.7		
Chai Latte	\$4.7 \$5.7	0 1	
	\$6 \$7	Smoothies	
Matcha Latte	ΦΟ Φ7	Acai	\$13
Add Ons		Organic Acai + Banana + Ice + Coconut Water	
Extra coffee shot	\$1	Banana	\$12
Alternate Milks: Almond Lactose Free	15	Frozen Banana + Honey + Milk	\$12
Syrups: Caramel Hazelnut Vanilla	\$1	Berry Mixed Frozen Berries + Honey + Milk	PIZ
Whipped Cream Ice Cream	\$1 \$1	Heart Racer	\$13
		Coffee + Protein + Oats + Frozen Banana + Honey	77
Pot of Tea	\$5	+ Ice + Almond Milk	#12
English Breakfast Earl Grey Green T Chamomile Peppermint	ea	Gym Junkie Whey Protein + Peanut Butter + Frozen Banana + Water +	\$13
			\$12
Iced Drinks		Mango Frozen Mango + Honey + Milk	\$12
Iced Chocolate	\$8		
	\$6.5	Fridge Drinks	
Iced Long Black			t1 tc
Iced Latte	\$7	Bottled Water	\$4 \$6
Iced Latte cold foam	\$8	Soft Drink (Coke, Coke Zero, Sprite)	\$4.5
Iced Mocha	\$8	Ginger Beer	\$5.5
Iced Chai Latte	\$8	Sparkling Water	\$7
Iced Matcha Latte	\$8	Coconut Water	\$4.5
Iced Strawberry Matcha	\$9		
Frappes			
Chocolate Frappe w/ Cream	\$10		
Coffee Frappe w/ Cream	\$10		
Chai Frappe w/ Cream	\$10		
Matcha Frappe w/ Cream	\$10		
Mocha Frappe w/ Cream	\$10		
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