

# THE BUNGALOW PETERSHAM

## DINNER MENU

# WELCOME TO YOUR PERFECT NIGHT

At The Bungalow Petersham, every dish is a celebration of connection—a feast meant to be shared, savoured, and lingered over long conversations. Our menu marries bold global inspirations with the finest local, seasonal produce, curating plates that both dazzle your senses and invite you to return.

Relax, unwind, and let the flavours take you on a journey. At The Bungalow Petersham, dinner isn't just a meal—it's an occasion to savour.

Bon appétit!

# SMALL PLATES

## Duck Spring Rolls (3 pieces) \$16

Crisp, golden parcels filled with tender duck and aromatic spices. Served with a punchy garlic and chilli plum dip and a fresh medley of greens, they're the perfect spark to ignite your evening.

## Mediterranean Bocconcini Salad (VG) \$20

Fresh bocconcini tossed with juicy cherry tomatoes, crisp cucumber, and fragrant basil, finished with kalamata olives and a drizzle of tangy balsamic vinaigrette — a vibrant taste of summer in every bite.

## Tropical Papaya Salad (VG, Vegan) \$18

Raw papaya and green mango tossed in a zesty lime and sweet chilli dressing, topped with roasted peanuts for the perfect crunch. Bright, fresh, and full of flavour.

## Crispy Rice & Seafood Tartare (3 pieces) \$21

Experience a play of textures: crunchy sushi rice bites topped with zesty seafood tartare, cool avocado, and a spirited kick of wasabi mayo. Every bite is an adventure.

## Mushroom Arancini (VG) (3 pieces) \$18

Golden risotto balls bursting with earthy mushrooms and pecorino, served with a dreamy truffle mayo. Comfort food elevated to art form.

## Antipasto Platter \$28

A curated selection of jamón, salami, creamy brie, aged cheddar, marinated olives, grilled vegetables, and artisan crackers. A perfect graze to share — rich, rustic, and full of flavour.

(VG) – Vegetarian (contains dairy and/or eggs, no meat)

(Vegan) – Vegan (contains no animal products)

# MEDIUM PLATES

## Hot Honey Fried Chicken

\$28

Crispy buttermilk fried chicken drizzled with hot honey, served with a cool ranch drizzle. Sweet, spicy, crunchy — dangerously good.

## Ceviche

\$26

Fresh seafood “cooked” in a bright trio of citrus juices, interlaced with zesty pico de gallo and luxuriously smooth avocado cream. Accompanied by crunchy tortilla chips for that perfect textural twist.

## Mediterranean Lamb Skewers (2 skewers)

\$28

Juicy, perfectly grilled lamb served with warm pita bread and a creamy garlic yoghurt dip. Simple, satisfying, and full of Mediterranean soul.

## Sri Lankan Prawns

\$32

Succulent prawns simmered in a silky coconut curry, served with warm, flaky roti for scooping up every aromatic drop. A journey to tropical spice markets in every bite.

## Mediterranean Mezze Plate (VG, Vegan)

\$34

An artful spread of eggplant dip, creamy hummus, crisp falafel, tangy marinated olives, and soft pita. Vibrant, colourful, and shared with those who make every moment special.

## Garlic Butter Lobster Roll (2 rolls)

\$34

Succulent lobster tossed in warm garlic butter, nestled in a toasted brioche roll and finished with fresh chives. Served with salt & vinegar chips — rich, buttery, and utterly irresistible.

(VG) – Vegetarian (contains dairy and/or eggs, no meat)

(Vegan) – Vegan (contains no animal products)



# LARGE PLATES

## Steak & Fries

\$46

Savour a premium grass-fed New York strip, grilled to perfection and served with beer-battered fries, and a rich mushroom sauce — a hearty celebration of flavour.

## Baja Fish Tacos (3 tacos)

\$32

Crispy beer-battered barramundi served with our house tartar, fresh slaw, pico de gallo, and a squeeze of lime. Golden, zesty, and straight-up addictive.

## Golden Tofu Steak

\$34

Crisp, pan-seared tofu with shiitake mushrooms, sweet bell peppers, and a sweet-spicy soy glaze. Served with a fresh spinach-sesame salad.

## Crab & Tomato Gnocchi

\$38

Pillowy gnocchi coated in a silky white wine and tomato confit sauce, loaded with tender blue swimmer crab and topped with a golden garlic-basil crumb. Rich, comforting, and full of coastal flavour.

## Tamarind & Bourbon Pork Ribs

\$38 / \$60

Slow-cooked and oven-finished pork ribs glazed with a sticky tamarind and bourbon sauce. Sweet, smoky, and perfectly caramelised — pure comfort with a bold twist.

- Half Rack
- Full Rack

## Clay Pot Biryani

\$30 / \$34

Our take on this South Asian classic — fragrant basmati rice slow-cooked in a traditional clay pot with aromatic spices for a rich, comforting finish.

- Jackfruit (VG)
- Chicken

(VG) – Vegetarian (contains dairy and/or eggs, no meat)

(Vegan) – Vegan (contains no animal products)

# SIDES

## Rosemary Parmesan Fries

\$13

Golden fries tossed in rosemary and parmesan, served with decadent truffle mayo — impossible to resist.

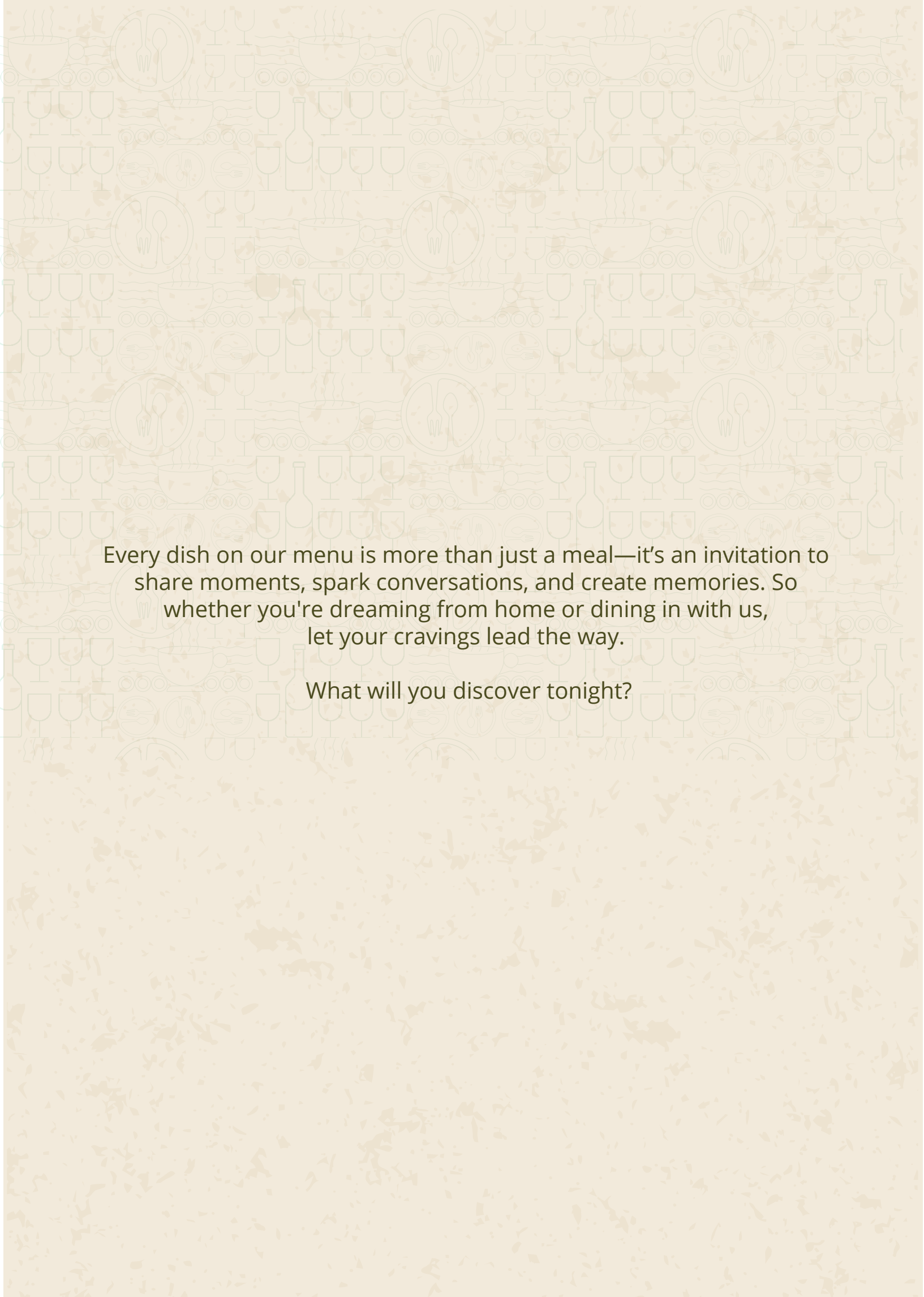
## Charred Broccolini

\$14

Tender broccolini with smoky char, lemon vinaigrette, and toasted hazelnuts.

## Gluten-Free Options

Most of our dishes can be made gluten-free upon request. Please speak to your server for any dietary needs or modifications.



Every dish on our menu is more than just a meal—it's an invitation to share moments, spark conversations, and create memories. So whether you're dreaming from home or dining in with us, let your cravings lead the way.

What will you discover tonight?

# Host Your Next Event at The Bungalow Petersham

Planning a birthday dinner, engagement celebration, corporate gathering, bridal shower, or just a long-overdue catch-up?

Our intimate indoor space is ideal for bringing people together—offering globally inspired food, curated drinks, and warm, attentive service.

We cater to both seated group dining and canapé-style standing events, with flexible set menu options to suit your occasion. With room for up to 40 guests seated, we'll help tailor every detail—so your event feels personal, effortless, and memorable.



To enquire, email us at  
[thebungalowpetersham@gmail.com](mailto:thebungalowpetersham@gmail.com)

[www.thebungalowpetersham.com.au](http://www.thebungalowpetersham.com.au)