

# THE BUDDHA BELLY

EST SINCE 1999

**\*GLUTEN FREE & VEGETARIAN OPTIONS**

**WE CATER FOR ALL  
FUNCTION REQUIREMENTS**

**2 Course \$50ph – 3 Course \$60ph  
Cocktail Party from \$30ph**

**Please advise our staff of any dietary requirements  
Please note: All meals are prepared to order; special requests  
may increase your waiting time**

**OPEN 7 DAYS  
TILL 4PM**

**Monday - Friday**

Breakfast: 8am - 11am

Lunch: 11:30am to 2:30pm

**Saturday, Sunday & Public Holidays**

Breakfast: 9am – 11am

Lunch: 12pm – 3pm

**Dinner: Friday & Saturday Nights  
from 6 pm**

**LICENCED & BYO – Wine Only  
\$3.00 corkage per head**

# COFFEE

Cappuccino	\$ 3.50	Latte	\$ 3.50
Flat White	\$ 3.50	Short Black	\$ 3.50
Long Black	\$ 3.50	Macchiato	\$ 3.50
Mocha	\$ 4.00	Hot Chocolate	\$ 4.00
Chai Latte	\$ 5.00	Baby Chino	\$ 1.50
Iced Chocolate	\$ 5.50	Iced Coffee	\$ 5.50
<i>Caramel</i>	<i>\$ 0.50</i>	<i>Mug Size</i>	<i>\$ 0.50</i>
<i>Bon Soy</i>	<i>\$ 1.00</i>	<i>Decaf</i>	<i>\$ 0.50</i>

## **Honey Affogato** **\$ 5.50**

Short Black with a scoop of vanilla ice-cream, honey and chocolate honey comb crunchy

## **Marraketta** **\$ 3.80**

Short Black with caramelized chocolate and milk

## **Little Darling** **\$ 3.80**

Layered Macchiato with vanilla syrup

## **Hazelnut and Cinnamon drink** **\$ 4.00**

Warm creamy milk with hazelnuts & cinnamon

## **Coconut and Walnut drink** **\$ 4.00**

Warm creamy coconut milk topped with walnuts

# TEAS

## **Organic English Breakfast** **\$ 4.00**      **Organic Earl Grey** **\$4.00**

An organically captured English experience

An exceptional full flavoured organic tea

## **Chamomile** **\$ 4.00**      **Peppermint Tea** **\$ 4.00**

Relaxing & Soothing

Fresh & Bright

## **Japanese Green Tea** **\$ 4.00**      **Jasmine Tea** **\$ 4.00**

Supreme Green

Hand-woven jasmine tea flower

## **Traditional Organic brewed Chai** **\$ 5.00**      **Wellbeing Tea** **\$ 4.00**

A famous Indian tradition, that delivers a beautiful aromatic and spicy taste

A light & delicate naturally sweet spearmint tea, refreshes the palate & enhances your senses

## **Glew Tea** **\$ 4.00**      **Berry-Green Tea** **\$ 4.00**

A warming ginger & lemon brew to help you survive the winter nasties & keep you together

A Fragrant blend of raspberries, red currents, strawberries, with the soft tannins of green tea

## **Oriental Twist Tea** **\$ 4.00**      **Liquorice Lover Tea** **\$ 4.00**

The ancient Chinese super food, lychee, blended with deep delicate Jasmine Flowers and Green Tea to deliver a unique tasting oriental tea experience

Is the alternative tea for liquorice lovers with a lasting flavour that will satisfy your strongest cravings.

## FRESHLY SQUEEZED JUICES

**Small** \$ 5.50  
**Large** \$ 7.50

**BUDDHA CALADA** - *Try it with a shot of Bacardi*  
Pineapple, coconut milk, lychee, mint, honey and ice

**THE BUDDHA BELLY** - *it with a shot of Vodka*  
Mango, lycees, jackfruit, pineapple and ice

**VIRGIN MARY** - *Great to start the day*  
Tomato juice, Tabasco sauce, worstershire sauce, salt & pepper

**SUMMER MORNING** - *Refreshingly Summer*  
Pineapple, passion fruit and mint

**PINK GODDESS** - A Fusion between  
Watermelon, orange and ginger

## SMOOTHIES AND SHAKES

Banana Smoothie	\$ 7.00
Mango & Banana Smoothie	\$ 7.50
Berry & Coconut Smoothie	\$ 7.50
Berry & Passionfruit Smoothie	\$ 7.50
Milkshakes: Chocolate, Vanilla, Strawberry, Caramel or Cookies & Crème	\$ 5.50
Kids Shakes: Chocolate, Vanilla, Strawberry, Caramel	\$ 3.50

## NON - ALCOHOLIC DRINKS

Soft Drinks	\$ 3.70
Dry Ginger Ale	\$ 4.00
Soda Water	\$ 4.00
Tonic Water	\$ 4.00
Ginger Beer	\$ 5.50
Lemon Lime & Bitters	\$ 5.50
Soda Lime & Bitters	\$ 5.50
Sparkling Mineral Water (San Pellegrino)	<b>Glass</b> \$ 4.00 <b>Bottle</b> \$ 7.50

# BREAKFAST

AVAILABLE 8 AM - 11AM

<b>TOASTED BANANA BREAD</b>	<b>\$ 6.50</b>
Served with ricotta and honey	
<b>CHILLI MUSHROOMS</b>	<b>\$10.00</b>
On sourdough toast with roasted tomato and avocado	
<b>BUDDHA BELLY BIG BACON &amp; EGG ROLL</b>	<b>\$ 9.50</b>
With a mild capsicum & chilli relish, served on Turkish roll with hollandaise sauce	
<b>EGGS ON TOAST</b>	<b>\$ 8.00</b>
Choice of creamy scrambled or fried eggs on sourdough toast	
<b>POACHED EGGS</b>	<b>\$ 8.00</b>
With hollandaise on sourdough toast	
<b>BIG BREAKFAST</b>	<b>\$17.50</b>
Choice of two eggs with chilli mushrooms, roasted tomato, avocado, Chorizo sausage, bacon & potato rosti on sourdough toast	
<b>SOURDOUGH TOAST</b>	<b>\$ 5.50</b>
Served with butter and jam	
<b>OMELETTE</b>	<b>\$14.50</b>
With crab meat, mushrooms, spinach & fresh herbs.	
<b>MIX BERRY PANCAKES</b>	<b>\$12.00</b>
Served with ice cream, berries & maple syrup	
<b>NASI GORENG</b>	<b>\$13.50</b>
Traditional Indonesian fried rice served with mince, prawns & spices	
<b>BUDDHA BELLY KIDS – <u>12yrs &amp; under</u></b>	<b>\$ 7.00</b>
Poached or Scrambled Egg on sourdough toast Pancake served with berries & ice-cream	

## SIDES

*(Must be accompanied with breakfast)*

Gluten Free Bread (2)	\$ 1.00	Free Range Eggs (2)	\$ 2.00
Chorizo Sausage	\$ 2.50	Potato Rosti	\$ 2.00
Roasted Tomato	\$ 2.50	Spinach	\$ 2.00
Extra egg (1)	\$ 1.50	Bacon	\$ 2.50
Extra Sourdough Toast (1)	\$ 1.50	Chilli Mushrooms	\$ 3.00
Tasmanian Smoked Salmon	\$ 3.00	Ricotta, Vegemite,	\$ 1.00
Avocado	\$ 2.50	Jam or Peanut butter or	
Hollandaise Sauce	\$ 1.00	Honey	\$ 1.00

## PRE STARTERS

**GARLIC & HERB BREAD** \$ 2.50

**BRUSCHETTA** \$ 3.50

Toasted sourdough bread with tomato, onion, avocado & shaved parmesan

## LIGHT LUNCH

**SPICY CALAMARI SALAD** \$14.00

Tender calamari with Asian rocket salad & chef's special sweet chilli sauce

**TANDOORI CHICKEN WRAP** \$10.50

Served toasted with Asian salad & cucumber raita

**CHICKEN CAESAR SALAD** \$15.50

Grilled chicken fillets with bacon, capers, egg & parmesan cheese

*\* OPTION OF GLUTEN FREE*

**PESTO TROUT WRAP** \$10.50

Served toasted with grilled eggplant, pesto and lemon mayo

**FRESH BEETROOT WITH GRILLED HALLOUMI VEG** \$ 15.50

With rocket & pine nut salad, balsamic & honey dressing

*\* OPTION OF GLUTEN FREE*

**PUMPKIN, GOATS CHEESE AND ROASTED CASHEW SALAD VEG** \$ 15.50

With sweet balsamic dressing served on baby rocket leaves

*\* OPTION OF GLUTEN FREE*

**BUDDHA BELLY KIDS – 12yrs & under**

**ENTRÉE**

\$ 8.50

Vegetarian spring rolls - With salad and mild sweet chilli sauce

**MAINS**

\$12.50

Buddha Teriyaki chicken strips - With steamed greens and jasmine rice

Lightly spiced Calamari with hand cut potato chips

## SIDES

Sourdough bread with olive oil balsamic & Dukkah \$ 1.50pp

Hand cut potato chips with lime aioli \$ 7.00

Coconut jasmine rice \$ 6.00

Steamed Asian vegetables in oyster sauce \$ 7.00

Peppered Rocket Salad and parmesan \$ 7.00

# ENTRÉE

<b>BUDDHA BELLY TRIO</b> Chef's daily tasting plate	<b>\$ 17.00</b>
<b>DUCK SPRING ROLLS</b> served with asian salad and a spicy mango dipping sauce	<b>\$ 16.50</b>
<b>SEARED OCEAN SCALLOPS</b> *GF Pan seared ocean scallops wrapped in bacon, served with grilled asparagus, avocado & dill mayonnaise.	<b>\$ 17.80</b>
<b>LAMB TIKKA</b> *GF Traditional Indian lamb skewers served with Asian salad and cucumber raita	<b>\$ 15.80</b>
<b>GARLIC &amp; CHILLI KING PRAWNS</b> In a sizzling hot pot served with crispy dipping bread <i>* OPTION OF GLUTEN FREE</i>	<b>\$ 18.00</b>

# MAINS

<b>KING PRAWN SALAD</b> King prawns, fresh smoked trout and crab meat mixed with Asian salad, fresh herbs & dressed with light wasabi mayonnaise. <i>* OPTION OF GLUTEN FREE</i>	<b>\$ 27.00</b>
<b>SLOW COOKED ATLANTIC SALMON</b> Filled with lychees & herbs wrapped in nori on a green tea noodle salad <i>* OPTION OF GLUTEN FREE</i>	<b>\$ 28.50</b>
<b>BUDDHA BELLY TWICE COOKED DUCK</b> With steamed Asian vegetables, coconut jasmine rice and tamarind jus	<b>\$ 29.00</b>
<b>LIGHTLY SPICED CALAMARI</b> Served with hand cut potato chips & chef special tartare sauce	<b>\$ 23.50</b>
<b>VEAL MEDALLIONS</b> Served with handmade Potato Gnocchi & a creamy truffle sauce	<b>\$ 28.50</b>
<b>BUDDHA VEGETARIAN STACK</b> *GF VEG With braised eggplant, grilled Mediterranean vegetables, feta cheese & a golden Buddha egg	<b>\$ 21.00</b>
<b>CRISPY SKINNED PORK BELLY</b> With steamed Asian vegetables, coconut jasmine rice and tamarind jus <i>* OPTION OF GLUTEN FREE</i>	<b>\$ 28.00</b>
<b>POTATO &amp; SPINACH PANCAKES</b> VEG Served with asparagus, mushrooms and hollandaise sauce	<b>\$ 21.00</b>

## WHITE WINE

	<b>Glass</b>	<b>Bottle</b>
<b>House White</b> - Chardonnay	\$ 8.50	\$ 26.00
<b>Tatachilla</b> - Semillon Sav Blanc (McLaren Vale, SA) 2010	\$ 9.50	\$ 28.50
<b>Oyster Bay</b> - Sauvignon Blanc (New Zealand) 2010	\$ 10.00	\$ 35.50
<b>Brokenwood</b> - Semillon (Hunter Valley, NSW) 2010		\$ 38.00
<b>Pewsey Vale</b> - Riesling (Eden Valley, SA) 2010		\$ 37.50
<b>Ninth Island</b> - Pinot Grigio (Pipers Brook, TAS) 2010		\$ 40.00
<b>Allandale</b> - Verdelho (Hunter Valley, NSW) 2010		\$ 38.00
<b>Nature's Harvest</b> - Chardonnay ( <b>Organic</b> ) 2011		\$ 30.00
<b>Jim Barry Watervale</b> – Riesling (Clare Valley SA) 2011		\$ 34.00
<b>Vasse Felix</b> - Chardonnay (Margaret River, WA) 2010		\$ 42.00
<b>Shaw and Smith</b> – Sauvignon Blanc (Adelaide Hills) 2011		\$ 50.00
<b>Cloudy Bay</b> - Sauvignon Blanc (New Zealand) 2011		\$ 70.00

## ROSE

	<b>Glass</b>	<b>Bottle</b>
<b>Mateus</b> – Rose ( Portugal ) NV		\$28.00
<b>Wirra Wirra 'Mrs Wigley'</b> - Rose (McLaren Vale, SA) 2011	\$ 9.00	\$ 34.00

## SPARKLING WINE

	<b>Glass</b>	<b>Bottle</b>
<b>Toi Toi</b> - Marlborough Sauvé Blanc (New Zealand) 2010	\$ 9.00	\$ 32.00
<b>Croser</b> - Pinot Noir NV (Adelaide Hills, SA) 2010		\$ 44.00
<b>Moet &amp; Chandon</b> - Imperial (France)		\$ 99.00

## RED WINE

	<b>Glass</b>	<b>Bottle</b>
<b>House Red</b> – Shiraz	\$ 8.50	\$ 26.00
<b>Tempus Two</b> – Merlot (Hunter Valley, NSW) 2009	\$ 9.50	\$ 28.50
<b>Ingoldby</b> - Cabernet Sauvignon (McLaren Vale, SA) 2009	\$ 10.00	\$ 36.00
<b>Vasse Felix</b> - Cabernet Merlot (Margaret River, WA) 2009		\$ 44.00
<b>Te Kairanga</b> - Pinot Noir (Martinborough, NZ) 2009		\$ 42.00
<b>Leconfield</b> - Merlot (Coonawarra) 2009		\$ 45.00
<b>Nature's Harvest</b> - Shiraz ( <b>Organic</b> ) 2010		\$ 30.00
<b>T Gallant Juliet</b> - Pinot Noir (Mornington Peninsula, Vic) 2009		\$ 35.50
<b>Wirra Wirra</b> - Church Block (McLaren Vale, SA) 2010		\$ 42.00
<b>Henschke</b> -Keyneton Estate Euphonium (Barossa/Eden)		\$ 85.00
<b>Vasse Felix</b> – Cabernet Sauvignon (Margaret River, SA) 2009		\$ 73.00
<b>Penfolds</b> -Bin 389 (McLaren, Padthaway, Barossa) 2007		\$120.00

## BEERS

<b>Lucky Buddha</b> (Asian style lager)	<b>\$ 8.50</b>	<b>Kirin</b> (Japan)	<b>\$ 8.50</b>
<b>Corona</b> (Mexico)	<b>\$ 7.00</b>	<b>Tiger</b> (Singapore)	<b>\$ 7.50</b>
<b>Crown Lager</b> (Australia)	<b>\$ 7.00</b>	<b>Cascade Light</b>	<b>\$ 6.00</b>
<b>Bintang</b> (Indonesian)	<b>\$ 9.00</b>	<b>Singha</b> (Thailand)	<b>\$ 8.50</b>
<b>Tooheys Extra Dry</b> (Australian)	<b>\$ 7.00</b>	<b>Pure Blonde</b> (Australian)	<b>\$ 7.00</b>

## COCKTAILS

**\$ 14.00**

**Vodka Martini;** Belvedere Vodka & French vermouth with twist of lemon

**Bloody Mary;** With our homemade chilli and lemon vodka

**Moghito;** White rum, sugar & mint leaves, muddled over ice

**Lime Caprioska;** Lime vodka, cointreau, fresh lime chunks, muddled over ice

**Buddha Belly Blue;** Tequila, peach schnapps, blue alize, & lemonade

**Tom Yum Siam;** Chilli infused vodka, lemongrass, lychee liquor & ground chilli

**Cosmopolitan;** Lime Vodka & cointreau, shaken over ice with cranberry & lime juice

**Mango & Lychee Frozen Margarita;** Olmec Tequila, lychee liqueur and Cointreau, blended together with mango lychee, lime and ice

## SPIRITS & LIQUEURS

<b>Vodka</b>	<b>\$ 7.00</b>	<b>Jim Beam</b>	<b>\$ 7.00</b>
<b>Gin</b>	<b>\$ 7.00</b>	<b>Johnny Walker Red</b>	<b>\$ 7.00</b>
<b>Bacardi</b>	<b>\$ 7.00</b>	<b>Campari</b>	<b>\$ 7.00</b>
<b>Midori</b>	<b>\$ 7.00</b>	<b>Jack Daniels</b>	<b>\$ 7.00</b>
<b>Tequila</b>	<b>\$ 7.00</b>	<b>Rum</b>	<b>\$ 7.00</b>
<b>Tia Maria</b>	<b>\$ 7.50</b>	<b>Sambuca</b>	<b>\$ 7.50</b>
<b>Malibu</b>	<b>\$ 7.50</b>	<b>Kahlua</b>	<b>\$ 7.50</b>
<b>Baileys</b>	<b>\$ 7.50</b>	<b>Grand Marnier</b>	<b>\$ 7.50</b>
<b>Cointreau</b>	<b>\$ 8.00</b>	<b>Brandy</b>	<b>\$10.00</b>
<b>Port</b>	<b>\$10.00</b>	<b>Chivas Regal</b>	<b>\$10.00</b>

# DESSERTS

*ALL DESSERTS ARE MADE IN-HOUSE*

<b>* CRÈME BRULEE</b>	<b>\$10.90</b>
White chocolate & mango custard with a crisp toffee crust	
<b>STICKY DATE PUDDING</b>	<b>\$11.50</b>
Warm and moist date sponge with butterscotch sauce served with ice-cream	
<b>CAKE OF THE DAY</b>	<b>\$ 9.90</b>
Please ask wait staff	
<b>SORBET</b>	<b>\$ 9.00</b>
Please ask wait staff for daily selection	
<b>BANANA SPRING ROLLS</b>	<b>\$11.50</b>
Bananas dipped in chocolate then wrapped in pastry, served golden with butterscotch sauce and ice-cream	
<b>AFFOGATO</b>	<b>\$10.00</b>
Short Black with a scoop of vanilla ice-cream & choice of liqueur	
<b>IRISH COFFEE</b>	<b>\$10.00</b>
Double short black with Irish whisky & whipped cream	
<b>* MUFFINS</b>	<b>\$ 3.50</b>
Please ask wait staff for daily selection	
<b>BUDDHA BELLY KIDS – <u>12yrs</u> &amp; under</b>	
<b>DESSERT</b>	<b>\$ 3.00</b>
A Scoop of vanilla ice-cream with choice of topping	
<b>SIDES</b>	
<i>(Must be accompanied with dessert)</i>	
<b>SORBET SCOOP</b>	<b>\$ 3.00</b>
<b>WHIPPED CREAM</b>	<b>\$ 0.50</b>
<b>ICE-CREAM</b>	<b>\$ 2.00</b>