

## MENU - SHALOM

### BREAKFAST 7:30AM - 2:00PM

#### ADDITIONS

1 Potato Latke-hash 3 | Bacon 5 |  
Avocado 5 | Haloumi 6 | 2 Falafel 5 | Free  
Range Egg 2.5ea | Pork fennel sausage 7  
Mushrooms 6.5  
Toasted Sourdough slice 4  
Gluten free bread 5

#### HALLOUMI & ZUCCHINI WAFFLE

Tasmanian smoked salmon, poached eggs,  
fresh dill, za'atar yoghurt 29.9

#### POTATO LATKE

Free range bacon, smashed avocado,  
tomato salsa, marinated feta, poached eggs,  
sourdough 26.9

#### SEASONAL LOCAL MUSHROOMS

salsa verde, dukkah, free range poached  
eggs, pecorino, toasted sourdough 26.9

#### CHILLI SCRAMBLED EGGS

Zaatar laffa bread, smoked eggplant  
yoghurt, saltbush, house chilli 25.9  
Add falafels 5

#### LAHMAJUN

Charred laffa bread, lamb ragu, sunny side  
egg, marinated feta, tahini, coriander &  
sumac 32

#### SMASHED AVO

Kale chips, tomato basil salsa, feta, dukkah,  
lemon, pomegranate, mint, sourdough 24.9  
Add egg+2.5

#### BREAKFAST BAGEL

Free range eggs, bacon, herbed labneh,  
chilli jam, rocket 17.9 + latke hash 3

#### BANOFFEE FRENCH TOAST

Bruleed banana, Biscoff, vanilla  
mascarpone, dulce de leche, honeycomb,  
torched meringue chocolate dukkah 25.9

#### ORGANIC ACAI BOWL

Protein granola, fresh strawberry, banana,  
apple, chia seeds, coconut flakes, organic  
peanut butter 23.9

#### SHAKSHUKA

Eggs cooked in tomato salsa, capsicum,  
onion, olives served with toasted  
sourdough 22.9 Add Halloumi 5  
or Pork, fennel sausage 7

#### TOASTED SOURDOUGH

8 | Gluten free 10  
Copper Tree butter | Strawberry Jam |  
Peanut butter | Vegemite

#### EGGS ON TOASTED SOURDOUGH

Poached | Fried | Scrambled 14.9  
Gluten free toast + 3  
See additions to build your own.

#### LITTLE BUB'S BREAKFAST

Under 12 years  
1 Egg, bacon, sourdough 13.9  
Buttermilk pancakes, strawberries, maple  
syrup, gelato 13.9

### LUNCH 11:00AM - 2:00PM

#### HUMMUS DIP & LAFFA BREAD

Tahini, crispy chickpeas, sumac 16.9

#### BETROOT & SWEET POTATO DIP & LAFFA BREAD

Pistachio bulgur 16.9

#### BURNT EGGPLANT DIP & LAFFA BREAD

Tahini, pomegranate 16.9

#### FRIED CAULIFLOWER

Tahini sauce, sesame, saltbush 18.9

#### PITA POCKET OR LAFFA WRAP

served with zaatar fries

No bread? No worries make it a bowl!

*With your choice of:*

CHICKEN SCHNITZEL 18.9

FALAFELS 18.9

SLOW COOKED LAMB 24.9

GRILLED CHICKEN SCHWARMA 19.9

SABICH fried eggplant, boiled egg 18.9

Pita pockets, laffa or bowls  
served with hummus, salsa, lettuce,  
Israeli salad, pickles, sauerkraut & tahini  
sauce.

### FROM THE GRILL

#### 2 TASMANIAN SALMON SKEWERS

Spiced, parsley oil, dukkah 29.8

#### 2 MIDDLE EASTERN SPICED FREE-RANGE CHICKEN SKEWERS

Onion, capsicum, zhoug 25.8

#### 2 LAMB KOFTA SKEWERS

Zaatar yoghurt 28.9

#### BBQ WA OCTOPUS

Smoked paprika glaze, burnt eggplant  
yoghurt, freekeh tabouli 29.9

#### CHERMOULA BBQ KING PRAWNS

Spiced pearl cous cous (3) 29.9

#### CRISPY SKIN BARRAMUNDI

Humpty Doo, NT Miso brown butter, fried  
capers, green tahini sauce, finger lime 39.9

#### CHICKEN MUSAKHAN

Oven baked ½ chicken, middle eastern  
spices, caramelised Spanish onion, pine  
nuts, herbed labneh, olive crumb 38.9

#### GRILLED BUTTERFLIED & CRUMBED EGGPLANT SCHNITZEL

Our shakshuka sauce, mozzarella &  
basil oil 26.9

#### NOURISH BOWL

Za'atar crusted avocado, charred broccolini,  
harissa spiced burnt honey carrots, freekeh,  
roasted cauliflower, crispy kale, hummus,  
mustard vinaigrette 23.9  
+ Chicken schnitzel 28.9 + Falafel 27.9  
+ Poached salmon 29.9

#### FATTOUSH SALAD

Lettuce, cucumber, tomatoes, olives,  
capsicum, radish, dill, feta, crispy pita,  
herbed yoghurt dressing 18.9  
+ Chicken schnitzel or Falafels 24.9  
+ Poached salmon 25.9

#### FRIES Zaatar salt & harissa aioli 11

#### LITTLE BUBS LUNCH MENU Under 12

Chicken schnitzel & chips 14.9

Fish & chips 15.9

#### MINI PITA POCKET

Salsa, lettuce, with a choice of  
Falafel 14.9

Lamb 16.9

Chicken schnitzel 15.9

## COFFEE

	IN
Espresso	3.5
Macchiato	3.8
Cappuccino   Caffè Latte	4.5
Flat White   Long Black	
Piccolo   Hot Chocolate	
Chai Latte	
Nutella latte	5
Biscoff latte	5
Mocha	4.8
Sticky chai	7.5
Iced latte	
Iced mocha	
Iced chai latte	
Iced chocolate	
Iced long black	
Mugs	+ 1.00
Extra shot	+ 0.60
Almond   Oat   Soy	+ 0.80

## LOOSE LEAF TEA 5.9

English Breakfast
Earl Grey
Green
Peppermint
Lemongrass & Ginger
Camomile
Chai

## COLD PRESSED JUICES 470ml 8.5

Orange   Apple   Pineapple	8.5
TROPICAL PUNCH	
Pineapple, apple, & passionfruit	10.5
GO AWAY DOC	
Orange, apple, carrot, ginger	10.5
GREEN HAVEN	
Celery, spinach, cucumber, apple, lemon, mint	10.5

## FRAPPE FRUIT 470ml 10.5

TROPICAL Mango, pineapple, passionfruit	10.5
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## WATERMELON & MINT 12

## SMOOTHIES 470ml 11.5

Mango   Banana   Blueberry & Cinnamon	
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## GREEN MACHINE SMOOTHIE 12.5

Banana, spinach, cucumber, honey, almond milk 470ml GF   DF	12.5
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## MILKSHAKES

Vanilla   Chocolate   Caramel   Nutella	
Biscoff   Strawberry	295ml 7.5
	470ml 9

## SOFT DRINKS

Sparkling Water   1000ml	7.9
Lemon Lime Bitters	5.9
Soda Lime Bitters	
Coca Cola	
Coke No Sugar	
Sprite	
Ginger Beer	
Ginger Ale	

## DRAUGHT BEER

Beer of the month	10.5
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## BEER BOTTLE | CAN

Goldstar Dark Pale Lager 4.9%	
330ml Bottle	11
Netanja, Israel	
Shapiro Lager 5.2%	
330ml Bottle	11
Jerusalem, Israel	
Shapiro Pale Ale 5%	
330ml Bottle	11
Jerusalem, Israel	
Sun of a Nun 0.5%	
375ml Can	9.5
Australian Beer Co NSW	
Hillbilly Crushed Apple Cider 4.5%	
330ml Bottle	9.5
Bilpin, NSW	
Buckettys Ginger Beer 3.5%	
375ml Can	10.5
Brookvale NSW	

## CHAMPAGNE & SPARKLING

Santa Margherita Prosecco		
Veneto, ITALY	12.5	57
NV Veuve Ambal Blanc de Blanc		
Burgundy, FRANCE		59

## WHITE WINE

	150ml Glass	500ml Carafe	Bottle
Deakin Estate Pinot Grigio			
House Wine Victoria	10	25	35

Pasqua Pinot Grigio			
Veneto, ITALY	12.5	36	54
Clean, intense aroma & dry with pleasant golden apple aftertaste			

Keith Tulloch Pinot Gris			
Hunter Valley, NSW	11.9	35	52
Exotic aromas, with enough spicy power to complement almost any food.			

Totara Sauvignon Blanc			
Marlborough, NZ	11.9	32	51
Aromas of ripe stone fruits and citrus zest. Rich & lingering, juicy acidity & perfectly balanced finish.			

Credaro Five Tales Chardonnay			
Margaret River, WA	12	36	53
Fresh aromas of melon & citrus & gentle floral touch.			

Mountadam Five-Fifty Chardonnay			
Barossa Valley, SA	15	43	65
Stone fruit & citrus on the palate. Round mid-palate & bright citrus-like finish.			

## RED WINE

	150ml Glass	500ml Carafe	Bottle
Deakin Estate Pinot Noir			
House Wine Victoria	10	25	35

Riporte Sangiovese			
Toscana, ITALY	11.9	35	52
Tuscan blend of Sangiovese and Cabernet offers raspberry and cherry aromas, red berry fruits and plum pudding flavors.			

Keith Tulloch Perdiem Recolo Rose			
Hunter Valley NSW	11.9	35	52
Crisp dry with aromas of crushed raspberries & rosewater; blood orange zest, cherry, pomegranate & watermelon.			

Debussy Reverie Pinot Noir			
Languedoc France	12	35	53
Notes of raspberry & plum, underlying mushrooms & vanilla			

Credaro Five Tales Cabernet Sauvignon			
Margaret River, WA	12.5	36	54
cherry and dark plum characters, finishing gently with very soft tannins and creamy vanilla nuances.			

Hesketh Shiraz			
Limestone Coast, SA	11.9	32	51
Bright red fruits of strawberry & raspberry. Creamy smooth mouth feel. Fine acid gives finesse to the palate with hints of tobacco & spice.			

Mountadam Five-Fifty Shiraz			
Barossa Valley, SA	15	43	65
Fabulously expressed on the nose showing sweet raspberry, blackberry, vanilla, cedar & warm spice followed by a concentrated palate that is fleshy & velvety.			

## BREAKFAST 7days 7:30AM till 2:00PM

## LUNCH 7days 11:00AM till 2:00PM

## DINNER Wednesday to Saturday 5:00PM

## TELEPHONE 8758 8688

## EMAIL info@bubala.com.au

BYO Cake 4.5pp | Wine 5.9pp  
BYO Wine not available  
Friday & Saturday nights Sunday lunch  
Prices inclusive 10% gst |  
Card fee may apply  
Surcharge  
Sunday 10% | Public holiday 15% Menu  
subject to change due to seasonal influences.