

# BUBALA

## ALL DAY MENU

From 7:30am Kitchen closes 1:30pm

### 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  
+falafel 29.9

### SHAKSHUKA

Eggs cooked in tomato salsa, capsicum, onion, olives served with toasted sourdough 23.9 + Halloumi 5  
+ Pork & fennel sausage 7

### 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 18.9 + 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

### TOASTED SOURDOUGH

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

### ADDITIONS

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

### EGGS ON TOASTED SOURDOUGH

Poached | Fried | Scrambled 15.9  
Gluten free toast + 3

### FRIED CAULIFLOWER

Tahini sauce, sesame, saltbush 18.9

### PITA POCKET or LAFFA WRAP

Served with hummus, salsa, lettuce, Israeli salad, pickles, sauerkraut, tahini & zaatar fries (No carbs make it a bowl)  
With your choice of:

CHICKEN SCHNITZEL 19.9

FALAFELS 18.9

SLOW COOKED LAMB SHOULDER 24.9

GRILLED CHICKEN SCHWARMA 19.9

SABICH fried eggplant, boiled egg 18.9

### SKEWERS

Served with pearl cous cous, mixed leaf salad & vinaigrette dressing

### TASMANIAN SALMON SKEWER

Spiced, parsley oil, dukkah 21.9  
Additional skewer 7.5

### CHICKEN SCHWARMA SKEWER

Onion, capsicum, zhoug 19.9  
Additional skewer 5.9

### LAMB KOFTA SKEWER

Zaatar yoghurt 21.9  
Additional skewer 7.5

### CRISPY SKIN BARRAMUNDI

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

### BBQ WA OCTOPUS

Smoked paprika glaze, burnt eggplant yoghurt, freekeh tabouli 29.9

### CHERMOULA BBQ KING PRAWNS

Spiced pearl cous cous & charred lemon (3) 29.9

### 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 19.9  
+ Chicken schnitzel or Falafels 24.9  
+ Poached salmon 26.9

### FRIES Zaatar salt & harissa aioli 11

## LITTLE BUB'S ALL DAY MENU

Under 12 years only

1 Egg, bacon, sourdough 13.9

Buttermilk pancakes, strawberries, maple syrup, gelato 13.9

Chicken schnitzel & chips 15.9

Fish & chips 15.9

### MINI PITA POCKET

Salsa, lettuce, with a choice of

Falafel 14.9

Lamb 16.9

Chicken 15.9

COFFEE	OUT	IN
Espresso	3	3.5
Macchiato	3.5	3.8
Cappuccino   Caffè Latte	4	4.5
Flat White   Long Black		
Piccolo   Hot Chocolate		
Chai Latte		
Mocha	4.4	4.8
Sticky chai	5.5	6.5
Iced latte	5.5	6
Iced mocha	8.1	8.6
Iced chai latte	7.5	8
Iced chocolate	7.5	8
Iced long black	5.5	6
Mugs	+ 1.00	
Extra shot	+ 0.60	
Almond   Oat   Soy	+ 0.80	
<b>LOOSE LEAF TEA</b>	4	5.9
English Breakfast		
Earl Grey		
Green		
Peppermint		
Lemongrass & Ginger		
Camomile		
Chai		
<b>COLD PRESSED JUICES</b> 470ml		
Orange   Apple   Pineapple	8.5	
<b>TROPICAL PUNCH</b>		
Pineapple, apple, & passionfruit	10.5	
<b>GO AWAY DOC</b>		
Orange, apple, carrot, ginger	10.5	
<b>GREEN HAVEN</b>		
Celery, spinach, cucumber, apple, lemon, mint	10.5	
<b>FRAPPE FRUIT</b> 470ml		
<b>TROPICAL</b>		
Mango, pineapple, passionfruit	10.5	
<b>WATERMELON &amp; MINT</b>	12	
<b>SMOOTHIES</b> 470ml		
Yoghurt, honey, milk	11.5	
Mango   Banana   Blueberry & Cinnamon		
<b>GREEN MACHINE SMOOTHIE</b>		
Banana, spinach, cucumber, honey, almond milk 470ml GF   DF	12.5	
<b>MILKSHAKES</b>		
Vanilla   Chocolate   Caramel   Nutella		
Biscoff   Strawberry	295ml 7.5	
	470ml 9	
<b>SOFT DRINKS</b>		
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		
Bucketty's Lager 4.5%		
Brookvale NSW 300ml	10.5	
<b>BEER BOTTLE   CAN</b>		
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		
Nort Non-Alcoholic Beer 0.0%		
330ml Bottle	10.5	
Modus Mona Vale, NSW		
Hillbilly Crushed Apple Cider 4.5%		
330ml Bottle	9.5	
Bilpin, NSW		
Bucketty's 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	500ml	
	Glass	Carafe	Bottle
<b>Pasqua Pinot Grigio</b>			
Veneto, ITALY	12.5	36	54
Clean, intense aroma & dry with pleasant golden apple aftertaste			

Keith Tulloch Pinot Gris	150ml	500ml	
	Glass	Carafe	Bottle
Hunter Valley, NSW	12	35	52
Exotic aromas, with enough spicy power to complement almost any food.			

Totara Sauvignon Blanc	150ml	500ml	
	Glass	Carafe	Bottle
Marlborough, NZ	12	32	51
Aromas of ripe stone fruits and citrus zest. Rich & lingering, juicy acidity & perfectly balanced finish.			

Credaro Five Tales Chardonnay	150ml	500ml	
	Glass	Carafe	Bottle
Margaret River, WA	12.5	36	53
Fresh aromas of melon & citrus & gentle floral touch.			

Mountadam Five-Fifty Chardonnay	150ml	500ml	
	Glass	Carafe	Bottle
Barossa Valley, SA	15	43	65
Stone fruit & citrus on the palate. Round mid-palate & bright citrus-like finish.			

RED WINE	150ml	500ml	
	Glass	Carafe	Bottle

Riorte Sangiovese	150ml	500ml	
	Glass	Carafe	Bottle
Toscana, ITALY	12	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	150ml	500ml	
	Glass	Carafe	Bottle
Hunter Valley NSW	12	35	52
Crisp dry with aromas of crushed raspberries & rosewater; blood orange zest, cherry, pomegranate & watermelon.			

Debussy Reverie Pinot Noir	150ml	500ml	
	Glass	Carafe	Bottle
Languedoc France	12	35	53
Notes of raspberry & plum, underlying mushrooms & vanilla			

Credaro Five Tales Cabernet Sauvignon	150ml	500ml	
	Glass	Carafe	Bottle
Margaret River, WA	12.5	36	54
cherry and dark plum characters, finishing gently with very soft tannins and creamy vanilla nuances.			

Hesketh Shiraz	150ml	500ml	
	Glass	Carafe	Bottle
Limestone Coast, SA	12	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	150ml	500ml	
	Glass	Carafe	Bottle
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 & LUNCH

7days Coffee & treats from 6:30am  
Alacarte All Day Menu from 7:30am  
Kitchen closes 1:30pm

## DINNER

Friday & Saturday  
5:00pm Kitchen closes 8:00pm

TELEPHONE 8758 8688

EMAIL [info@bubala.com.au](mailto: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.