



# Burgers

ALL BURGERS COME WITH A  
SIDE OF CHIPS

- Pulled Pork Burger** Slow cooked pulled pork w/ green apple and mixed cabbage slaw with seeded mustard, mayo and bbq sauce. 22
- The Zen Burger** 200g beef patty, double cheese, zucchini pickles, bacon jam, lettuce, Russian dressing. 19.5
- Bliss Burger** Roast mushroom, capsicum, provolone cheese, tomato relish, Spanish onion, wild rocket and aioli. (V) 19.5
- Cajun chicken Burger** Fried chicken, Pickles, Salad, avocado, tomato & chilli dressing. 19.5

## Share Plates

**B.F.C.** Buddhas fried chicken, blue cheese sauce, hot sauce. (GF)  
6 pc 12    10pc 18    20 pc 34

**Potato Skins** crispy potato skins loaded with bacon & cheese. Finished with spring onion. Sw/ sour cream. 13

**Spiced Calamari** lemon roquette and aioli 9.5

**Popcorn Pork** Sw/ house made chilli sauce and aioli. 14

**Grilled Saganaki** served with roquette and lemon. 10.5

**Pair of sliders** choice of 2 12.5    choice of 3 17.5

- **Chicken** twice cooked, slaw, coriander, ketchup mayo
- **Pork** pulled pork with aioli, BBQ sauce & cabbage.
- **Lamb** with tomato relish, saganaki, Tzatziki, roquette

**Deconstructed Nacho's.** (GF) 16.5

**Anti-Pasto Board** toasted olive bread, cured meats, brie cheese, marinated olives and more 22.5

**Mixed grill** Porterhouse, prawns, lamb and saganaki rissoles, marinated chicken bites, onion rings, salad and condiments. (Sorry no variations \Serves two) 34

## Chips

## & Wedges

**Eggplant Chips** crumbed hand-cut eggplant wedges sw/ chilli mayo 10.5

**Zucchini Chips** crumbed handcut zucchini sw/ sweet chilli sauce 10.5

**Seasoned Wedges** w/ sweet chilli and sour cream 10.5

**Onion Rings** w/ tomato aioli 10

**Bowl of seasoned chips** w/ aioli and tomato sauce 9.5

### PIMP MY BURGER

Bacon +3	Avocado +3	Beef Pattie +4.5
Extra cheese +1.5	Beetroot +2	Egg +2

### GET SAUCEY

Garlic aioli +1	Blue cheese +2	Tomato aioli +1
Hot sauce +1	Sour cream +1	Sweet chilli +1
Gravy +2	Mushroom +2	Pepper +2

## -----GREENIES-----

**Salt and Chili five spiced calamari salad.** Avocado, mesclun, Spanish onion, cherry tomatoes, lemon and aioli. 18.5  
**Salad of the week.** see specials board

## SWEETS

**Sticky date pudding,** butterscotch sauce, ice cream. 10

**Classic Affogato,** Creamy vanilla ice cream, double espresso, flaked dark chocolate. Sw/ amaretto, Kahlua or baileys 12



(V)-Vegetarian (GF)- Gluten Free

# PARMAS

All sw/ chips, salad and aioli

**Mon Amour** Ham and Napoli with fresh tomato, avocado and brie cheese 25.5

**Hot Headed Mexican** Mild tomato salsa, spicy Bolognese sauce, sour cream, avocado, jalapenos served 24.5

**Parma Royal** Napoli sauce Virginian ham topped with mashed potato, mashed peas cheese and gravy. 25.5

**True-Blue Aussie** topped with bacon, eggs, sausage and barbeque sauce. 24.5

**El Toro Parma:** chorizo, roast peppers, basil pesto, Spanish onion, CHILL!!! served with chips, salad and aioli 25.5

**Eggplant** with mozzarella & tasty cheese and a rich tomato & basil sauce finished with shaved parmesan & fresh roquette. (V) 22.5

**Traditional Chicken Parma** with Napoli, Virginian ham and cheese 22.5

**Quattro Formaggio** Chicken Schnitzel with Napoli sauce, mozzarella, gorgonzola, fontina and parmesan cheeses. 24.5

**Aloha** Hawaiian Style Parma with pineapple napoli cheese and Virginian ham 23.5

**The Bavarian** Chicken Schnitzel w/ ham, honey mustard, sauerkraut and cheese 24.5

**Naked Parma** Chicken Schnitzel with no toppings but choice of sauce mushroom, peppercorn, gravy or blue cheese 22.5

# STEAKS

**300g Porterhouse** 29.5

**300g Rump** 25

Chips and garden salad, w/ Mushroom, Green Peppercorn, Blue Cheese, Gravy or Seeded Mustard Sauce.

*Surf and turf your steak +4.5*

## A BIT ON THE SIDE

**Roast Vegetables** +4    **Creamy Mash Potato** +4

**Jalapenos** +2    **Cheesy Garlic bread** +6.5

**Fresh Chilli** +2

# WINES

## WHITE

Birchgrove Sem/ Sauvignon Blanc. SA.	8/34
Moscato NV SA	9/38
Yarrowood Chardonnay, Yarra valley.	9/38
42 degrees Pinot Grigio. Italy	10/42
Kapai Sauvignon Blanc Marlborough NZ	10/42
GH Vonn Mumm 50 degree Riesling Germany	11/46
Tallarida Pinot Grigio. Mornington Peninsular.	11.5/48

## RED

Birchgrove Cabernet Merlot. SE Aus.	8/34
Werewolf Pinot Noir Romania	9/38
Yarrowood Pinot Noir Yarra Valley	10/42
717 Felon. Shiraz. Barossa Valley	10/42
Lock & Key Shiraz. Hilltops NSW.	10/42
San Francisco De mostazal. Cab Sauv. Chile	12/50
Haan. Cabernet merlot. Barossa Valley.	12/50
Hemera estate Shiraz. Barossa Valley.	12/50

## SPARKLING

Moppity 12 Signs Brut. NSW.	8/34
Louis Perdrier Brut Blanc De Blanc France	10/42
Dogarina Prosecco. Italy	10/42
SYN sparkling. McLaren Vale.	11/46

## ROSE

Marques Del Turia Bobal- Spain	8.5/36
--------------------------------	--------

# BEER & CIDER

## PREMIUM BELGIUM BEERS

BOTTLED

Delirium Tremens 8.5% 14 (Belgian Strong Pale ale)
Rheinhell 5.2% 12.5 (Blond Wheat Ale)
Chimay Peres Trappistes 9% 14 (Dark ale)



Budejovicker 'Budvar' Czech Lager	6/11
Impala WA Pale Ale	6/11
Fat Buddha Apple Cider	7/12
Guest Tap - ask our staff	P.O.A.

## Bottled

Melbourne Bitter 7.5	Dirty Granny Apple cider 8.5
DAB Pilsner 8.5	The Hills Pear cider 8.5
Corona 8.5	
Little Creatures - Bright Ale 8.5	Cascade Light 7
Ashai. 8.5	SchofferHofer Grapefruit Light 7
White Rabbit- White Ale 9	
White Rabbit- Dark Ale 9	
James Squire - One Fifty Lashes Pale Ale 8.5	



# Cocktails

Hot Ambers - Buddhas signature cocktail

A chilli-lychee martini. Sweet with some heat 19

Mojito... 3 options...

Clean (Classic) 18

Dirty (Dark Rum) 18

Nirvana (strawberry and lime) 20

Rob Roy

A Sharp drink named after Scotlands own Robin hood 18

Six On The Beach

A version of sex on the beach using kiwifruit. a sweet fruity cocktail 17.5

Long Island Ice Tea

A strong sharp drink balanced with citrus juices. topped up with coke 20

Espresso Martini

Every ones favourite pick me up. Done In Buddhas style 17 Patron Option. 20

## COCKTAIL JUGS 30

PIMMS CHILLER

Pimms no.1. strawberries. mint. cucumber. orange topped with lemonade

APEROL SPRITZ Aperol. sparkling wine. soda water. orange

SANGRIA

Sailor jerry. Cointreau. Birchgrove cab/merlot. maraschino cherries. apple. orange. lime

## HAPPY HOUR

-----4-7 pm EVERYDAY-----

PINTS FROM \$6,

BOTTLED BEER & CIDER \$6

BASIC SPIRITS \$5

EVERY WINE \$7

TUESDAY - \$15 BURGER NIGHT 5PM-10PM

WEDNESDAY - STEAK NIGHT 5PM-10PM

RUMP \$15 PORTERHOUSE \$17.5

THURSDAY - PARMA-GEDDON \$16 5PM-10PM

FRIDAY - HAPPY HOUR 4-8PM

SATURDAY - \$10 ESPRESSO MARTINIS 8PM-10PM

SUNDAY - HAPPY HOUR 2PM-7PM

\$ 1 WINGS & \$ 12 NACHOS AFTER 10pm  
EVERYNIGHT W/ any alc. Drink purchase