



THE BUDDHA BELLY

Serving for over 20 years

In the midst of Terrey hills, sitting comfortably in a thicket of Buddha belly bamboo.

Relax, with friends beneath a Balinese picturesque style pavilion,
Surrounded by a tranquil Asian gardens, in-door & out-door seating.

Delicious mouth-watering food, infused with a blend of Australian and Asian flavours
makes its way to you as you... while away the day.

All prepared in the fusion method combining taste, presentation and an environment
Second to none.

The Buddha Belly has earned a strong reputation and loyal following for its fresh food,
generous portions, friendly service and relaxed ambience.

Head Chef Sam Tehrani takes inspirations from around the world,
To create you an amazing dining experience.

Whether it's a special occasion, a work meeting, or just catching up for that quick getaway...

The Buddha Belly's the Perfect Destination

LIVE MUSIC

EVERY SUNDAY 12-3pm

HARPIST - ALEX CRONIN



NOW OPEN

LUNCH: WEDNESDAY to SUNDAY 12 – 3pm

DINNER: THURSDAY to SATURDAY from 5:30pm



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ENTRÉES

MAPLE SMOKED HUMMUS Vegan -df \$ 16.00
pomegranate molasses | muhammara | toasted nuts | sesame | crisp lavash bread

TEMPURA ZUCCHINI FLOWERS veg \$ 17.00
goat's cheese | pine nuts | fresh herbs | green mango salad

SALT & PEPPER LOCAL SQUID \$ 20.00
asian salad | citrus | tartare sauce

CRYING TIGER BEEF *gf -df \$ 22.00
asian salad | crying tiger sauce

SEARED OCEAN SCALLOPS *gf \$ 20.00
garlic & herb butter | kimchi | sesame

MAINS

TEMPURA LOCAL CATCH OF THE DAY \$ 28.50
beer battered potato chips | asian salad | tartare sauce

BUDDHA BELLY TWICE COOKED DUCK \$ 34.50
seasonal steamed vegetables | basmati rice | tamarind jus | nasturtium

FREE RANGE THAI CHICKEN CURRY *gf -df veg or vegan opt \$ 29.00
mushrooms | coconut | chili | cashews | basmati rice | snow peas

CLOVER VALLEY SLOW COOKED LAMB RACK *gf \$ 38.00
baby rocket | butternut pumpkin | goat's cheese | roasted cashews | balsamic *gf

AUSTRALIAN BLACK ANGUS GRASS FED EYE FILLET STEAK 180g \$ 39.50
beer battered potatoes | fresh herbs | green mango salad | chefs' oriental mushroom sauce

SIDES

Beer battered potato chips	\$ 8.00	Green papaya salad	\$ 7.50
Basmati rice	\$ 7.00	Steamed vegetables in oyster sauce	\$ 9.00
Sourdough bread (2pc) extra virgin olive oil & balsamic vinegar \$ 6.00			

DEGUSTATION EXPERIENCE

TEMPURA ZUCCHINI FLOWER

goat's cheese | pine nuts | fresh herbs | green mango salad

Da Luca Prosecco

SALT & PEPPER SQUID

asian salad | citrus | tartare sauce

Credaro Five Tales Chardonnay

SEARED OCEAN SCALLOP

garlic & herb butter | kimchi | sesame

Shaw + Smith Sauvignon Blanc

FREE RANGE THAI CHICKEN CURRY

mushrooms | coconut | chili | cashews | basmati rice | snow peas

Grant Burge Rose

AUSTRALIAN BLACK ANGUS GRASS FED EYE FILLET STEAK

beer battered potatoes | fresh herbs | green mango salad | chefs' oriental mushroom sauce

The Black Chook Shiraz

TRIPLE CHOCOLATE DOME

dark chocolate | milk chocolate | white chocolate mousse | dark chocolate sorbet | fresh berries

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RED VELVET MOUSSE

russian tale peach mousse | strawberry compote | coconut dacquoise | red velvet biscuit
| coconut kaffir lime sorbet | almonds | fresh berries

Mitchell Noble Semillion

6 COURSE DEGUSTATION EXPERIENCE

\$ 99.pp

WINES TO MATCH \$ 44.pp

**AVAILABLE
LUNCH & DINNER**

(WHOLE TABLE ONLY)

DESSERTS

MATCHA CHERRY CHEESECAKE \$ 13.50

pate sablee biscuit | strawberry & cointreau sorbet | fresh berries

TRIPLE CHOCOLATE DOME \$ 14.00

dark chocolate | milk chocolate | white chocolate mousse | dark chocolate sorbet | fresh berries

RED VELVET MOUSSE \$ 14.00 *vegan *gf

russian tale peach mousse | strawberry compote | coconut dacquoise | red velvet biscuit | coconut kaffir lime sorbet | almonds | fresh berries

3 SCOOP SORBET \$ 12.00 *vegan *gf

dark chocolate | strawberry & cointreau | coconut kaffir lime

HONEY AFFOGATO \$ 14.00

fresh espresso shot | vanilla bean ice-cream | chocolate honeycomb | drizzled with honey



MADURA ORGANIC TEA

English breakfast Earl Grey Chamomile Peppermint Green	\$ 4.00
Lemon & Ginger Tea	\$ 4.50
Jasmine Tea Flower Hand-woven jasmine green tea flower	\$ 5.50
Traditional Organic brewed Chai Traditional spicy Indian tea	\$ 6.00

ESPRESSINI ARABIAN COFFEE

Cappuccino Latte Flat White Short Black Long Black Macchiato	\$ 4.50
Mocha Hot Chocolate	\$ 5.00
Large Extra Shot Decaf Almond Milk	\$ 0.50
Bonsoy Extra Large	\$ 1.00

BUDDHA BELLY DRINKS

ORGANIC CHAI LATTE warm creamy milk cinnamon stick cinnamon	\$ 4.50
ENERGY CHAI organic tea guarana ginseng warm creamy milk cinnamon	\$ 4.50
COCONUT & WALNUT DRINK warm creamy milk coconut walnuts	\$ 4.40
HAZELNUT & CINNAMON DRINK warm creamy milk roasted hazelnuts cinnamon	\$ 4.40
TURMERIC LATTE warm creamy milk cinnamon stick cinnamon	\$ 5.00

SPARKLING

House Sparkling	\$ 10 / 35
Petaluma Croser, Adelaide Hills SA, NV	\$ 12 / 42
Da Luca, Prosecco, Sicily Italy, NV	\$ 11 / 39
Moet & Chandon Imperial, Reims France, NV	\$ 95

WHITE WINE

House Chardonnay	\$ 10 / 35
House Sauvignon Blanc	\$ 10 / 35
Grant Burge Benchmark, Pinot Grigio, Barossa Valley SA, 2019	\$ 12 / 44
Shaw + Smith, Sauvignon Blanc, Adelaide Hills SA, 2020	\$ 15 / 60
Grant Burge, Moscato, Barossa Valley SA, 2018	\$ 11 / 39
Credaro Five Tales, Chardonnay, Margaret River WA, 2020	\$ 14 / 48
Petaluma Hanlon Hill, Riesling, Coonawarra SA, 2019	\$ 50
The Other Wine Co, Pinot Gris, Adelaide Hills SA, 2019	\$ 49
Eddystone Point, Chardonnay, Tasmania, 2018	\$ 65
Cloudy Bay, Sauvignon Blanc, Malborough NZ, 2020	\$ 79
Grosset Piccadilly, Chardonnay, Clare Valley SA, 2018	\$ 109

ROSE

Grant Burge Benchmark, Rose, Barossa Valley SA, 2018	\$ 12 / 44
Rameau d'Or Petit Amour, Rose, Provence France, 2019	\$ 48

RED WINE

House Shiraz Cabernet	\$ 10 / 35
Eddystone Point, Pinot Noir, Tasmania, 2020	\$ 15 / 65
Macho Gaucho, Malbec, Mendoza Argentina, 2019	\$ 12 / 42
The Black Chook, Shiraz, Adelaide Hills SA, 2019	\$ 12 / 42
Scarborough, Pinot Noir, Hunter Valley NSW, NV	\$ 69
Craggy Range Appellation, Syrah, Hawkes Bay NZ, 2016	\$ 60
Petaluma, Cabernet Sauvignon, Coonawarra SA, 2018	\$ 59
Petaluma Project Co, Malbec, Coonawarra SA, 2017	\$ 69
Henschke, Keyneton Euphonium, Barossa SA, 2015	\$ 95
Hardy's Tintara, Grenache Reserve, McLaren Vale SA, 2016	\$ 119
Grant Burge Nebu, Cabernet Shiraz, Barossa Valley SA, 2016	\$ 135

DESSERT WINE

Mitchell Noble, Semillion, Clare Valley SA, 2018	\$ 10 / 40
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BEERS

LUCKY BUDDHA	\$ 10.00	ASAHI	\$ 9.00
ONE FIFTY LASHES	\$ 9.00	BINGTANG	\$ 8.50
CORONA	\$ 8.00	CASCADE LIGHT	\$ 7.00

COCKTAILS

JAPANESE SLIPPER	midori cointreau lemon	\$ 21.00
MOJITO	bacardi white rum mint leaves lime	\$ 21.00
PASSION FRUIT MOJITO	bacardi white rum passion fruit mint lime	\$ 21.00
LIME CAIPIROSKA	vodka cointreau lime	\$ 19.00
BUDDHA BLUE	tequila cointreau alizé bleu lime	\$ 22.00
MIDORI SPLICE	midori malibu pineapple juice coconut	\$ 24.00
LYCHEE MARTINI	vodka vermouth lychee liqueur lychee	\$ 19.00
ESPRESSO MARTINI	vodka Kahlua cointreau fresh espresso shot	\$ 18.00
FROZEN DAIQUIRI	mixed berries bacardi white rum cointreau ice	\$ 25.00
FROZEN MARGARITA	mango lychee liqueur lychee tequila cointreau ice	\$ 25.00

BUDDHA BELLY DRINKS

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TURMERIC LATTE	warm creamy milk cinnamon stick cinnamon	\$ 5.00

SOFT DRINKS

Coke Coke Zero Lemonade Lemon Squash	\$ 4.40
Tonic Water Soda Water Dry Ginger Ale	\$ 4.40
Ginger Beer	\$ 5.00
Lemon Lime Angostura Bitters	\$ 6.90
Soda Lime & Angostura Bitters	\$ 6.90
Sparkling Mineral Water (San Pellegrino) 750mL	\$ 9.90