



FOOD MENU

SMALLS

PRAWN CRACKERS	3.00
fried in-house and served with togarashi pepper (GF)	
GARLIC EDAMAME	4.00
edamame beans stir-fried with garlic (GF)	
HOUSE-MADE FLAT BREAD	7.00
served with whipped soy	
FRIED CHICKEN BAO (2)	12.00
served with kimchi, house pickles and miso mayo	
CHEESEBURGER SPRING ROLLS	12.00
house-made and served with BS special sauce	
HONEY SOY CHICKEN WINGS	13.00
served with miso ranch sauce (GF)	
GRILLED CHICKEN SKEWERS	12.00
served with wasabi mayo and crispy shallots	
TOFU SPRING ROLLS	10.00
house-made and served with spiced satay sauce	
CRISP FRIED SALT 'N' PEPPER CALAMARI	12.00
served with chilli mayo, fresh lime and chilli salt	
BRISKET SANDO	12.00
slow-cooked beef brisket, soy onions, daikon, wombok and wasabi mayo served on white bread	

KID'S

CHEESEBURGER SLIDERS (2)	12.00
with American cheddar cheese, ketchup and fries	
CHICKEN SKEWERS	12.00
served with salad, fries and tomato ketchup (GFO)	
FRIED RICE	8.00
house-made fried rice	
BATTERED FISH	12.00
served with salad, fries and ketchup	

BIGS

COCONUT POACHED CHICKEN SALAD	17.00
served with peanuts, sweet potato, Asian herbs, bean sprouts, chilli, tamarind and lime dressing (GF)	
SESAME CRUSTED SALMON	24.00
served with steamed bok choy, edamame, snake beans, chilli and oyster sauce (GF)	
BS JAPANESE CHICKEN PARMA	20.00
crumbed chicken, served with house-made Japanese curry sauce, melted cheese, Asian slaw, Japanese pickles and fries	
WILD MUSHROOM RAMEN	17.00
fragrant vegetarian broth, with noodles, pak choy, baby corn, sesame oil, nori and egg (V)	
BS NASI GORENG	20.00
served with Asian herbs, rice, bean sprouts, beef skewers, fried egg and spiced peanut crunch (GF)	
SOY-BRAISED PORK SHOULDER NOODLES	21.00
served with ginger and spring onion noodles, shitake, sesame and red dragon sauce	
TERIYAKI HALF CHICKEN	25.00
grilled and served with house-made teriyaki, steamed rice and Asian greens (GF)	
CHAR-GRILLED GRASS FED RUMP STEAK	28.00
250g rump, served with steamed pak choy, soy glaze and togarashi spiced fries (GF)	

DESSERTS

BS WAFFLE	12.00
buttermilk waffle served with miso caramel, peanuts, banana and vanilla ice-cream	
GOOEY CHOCOLATE AND PEANUT BROWNIE	13.00
served warm with chocolate sauce and roasted coconut ice-cream	

BOWLS CLUB STAPLES

BRISKET AND ALE POT PIE	17.00
served in a mushroom sauce with puff pastry top	
GRILLED 200G RUMP STEAK	28.00
served with buttered mash, steamed greens and mushroom sauce (GF)	
MBC BEEF BURGER	18.00
with American cheddar, tomato relish, lettuce and mayo on a milk bun with fries (GFO)	
CLASSIC CHICKEN PARMA	19.00
with Napoli sauce, smoked ham, mozzarella and fries	
BEER BATTERED FISH & CHIPS	19.00
served with fries, house-made tartare sauce, lemon and house salad	

SIDES

WAFFLE FRIES	7.00
served with miso mayo and chilli salt	
BS SALAD	7.00
cos lettuce, cabbage, carrot, spring onion, crispy shallots and soy dressing (GF)	
ASIAN GREENS	7.00
served with soy glaze and peanut chilli crunch (GF)	