

IMPOSSIBLE BURGERS

IMPOSSIBLE HOMBRE – 26

Impossible™ meat patty, Impossible hot chilli, roasted peppers, sour cream, cheddar cheese, jalapeño pickle and three islands mayo in a toasted demi brioche bun.

IMPOSSIBLE CHEDDA – 19

Impossible™ meat patty, double ketchup, cheddar cheese, onion puree, cucumber and jalapeño pickle in a toasted demi brioche bun.

IMPOSSIBLE EGG N CHEDDA – 28

Impossible™ meat patty, Just Egg™ patty, double ketchup, vegan cheese and miso mustard in a toasted mango flour bun.

CAN YOU DIG IT? – 24

Impossible™ meat patty, truffled aioli, Brie de Meaux, ketchup, Heritage tomato, lettuce and pickles in a toasted demi brioche bun.

IMPOSSIBLE DREAM – 24

Impossible™ meat patty, XO mayo, cheese, Heritage tomato, ketchup, bawang goreng and onion marmalade in a toasted demi brioche bun.

Vegan Seagal – 23

Impossible™ meat patty, three islands soya milk mayo, fermented cashew cheese, ketchup, lettuce and pickles in a toasted mango flour bun.

TRUFFLE SHUFFLE – 18

Roasted Portobello mushroom, Simpliigood™ spirulina, garlic miso cashew butter, vegan cheddar, raw slaw and truffled soya milk aioli in a toasted mango flour sesame bun.

THE ROOTS – 15

Seasonal vegetables, cheese fritter, coleslaw, lettuce, pickles, Big Poppa's hot sauce and mayo in a toasted mango flour bun.

BURGERS

BABY HUEY – 17

Tasmanian Vintage beef patty, ketchup, cheese, pickles and spiced mayo in a toasted demi brioche bun.

BURNING MAN – 21

Tasmanian Vintage beef patty, gochujang, ketchup, jalapeño relish, smoked Applewood cheddar and dashi mayo in a toasted wholemeal bun.

WATERMELON MAN – 21

Tasmanian Vintage beef patty, caramelised watermelon, Quader de Cavra cheese, ketchup, pickled onions and Three Islands mayo in a toasted brioche bun.

SMOKIN' B-BOY – 24

Tasmanian Vintage beef patty, smoked Applewood cheddar, Dingley Dell beer and treacle streaky bacon, BBQ ketchup, smokey mayo and bawang goreng in a toasted demi brioche bun.

FUN BOY THREE – 25

Tasmanian Vintage beef patty, smoked Applewood cheddar, roasted portobello mushroom, garlic miso butter, double ketchup and truffle aioli in a toasted demi brioche bun.

TRUFF RYDER — 34

Tasmanian Vintage beef patty, seared foie gras, house truffle cheese, truffled onion marmalade, lettuce, ketchup and den miso mayo in a toasted demi brioche bun.

HONKY-TONK — 17

Buttermilk free-range fried Sakura chicken, coleslaw, lettuce, pickles, Big Poppa 'hot sauce' and den miso mayo in a toasted baked rice bun.

RAMBO — 21

Hawkes Bay Ovation lamb patty, feta cheese, aubergine pickles and cumin aioli in a toasted wholemeal bun.

SLY STALLONE — 28

Hawkes Bay Ovation lamb patty, Quader de Cavra cheese, Heritage tomato, pesto and lettuce in a toasted demi brioche bun.

DOGS & BOWLS

Hotdog - Please choose smoked chicken sausage or smoked beef frankfurter.

D.O. DOUBLE G — 14

Miso mustard, ketchup and bawang goreng in a toasted butter bun.

TRUFFLE HOUND — 16

Roasted portobello mushroom, garlic miso butter, ketchup, truffle aioli, melted truffle cheese and truffle oil in a toasted butter bun.

BURNING RICE — 19

Stir fried rice, Tasmanian Vintage beef patty, gochujang, jalapeño, scallions, dashi mayo, cheddar cheese and bawang goreng.

SMALL PLATES**GET CLUCKED — 14**

Bang bang-style Sakura free-range chicken salad, peanut sauce, cucumber, chilli and coriander.

BEET IT — 16

Locally smoked Norwegian salmon, beetroot-horseradish remoulade and chives.

CODFATHER — 23

Portuguese-style salt cod brandade, tapenade, charred lemon, toasted rosemary challah and fine beans.

CROSTINA AUGUILERA — 25

Crostini plate, artigiana puglia burrata, salsa rossa, pesto with black olive paste.

BRUNCH

Available Saturday & Sunday, 11am — 4pm

LIL' MISS PIGGY — 18

Dingley Dell free-range 115g Cumberland sausage and truffled onion jam in a toasted demi brioche with side of tater tots.

KID N PLAY — 18

Roasted portobello mushroom, garlic miso butter, a fried free-range egg and miso béarnaise in a toasted demi brioche bun with side of tater tots.

THE RONNIE — 18

90g House chicken sausage patty, miso béarnaise, a fried free-range egg and rocket in a toasted demi brioche bun with a side of tater tots.

SIDES & SALADS

HOUSE FRIES — 5

Double cooked and seasoned with crushed herb salt.

NAUGHTY FRIES — 14

Spiced béarnaise, hot beef chilli, bawang goreng, Oro del Maso parmesan and sesame seeds.

MISO DIRTY FRIES — 18

Loaded fries drenched in miso béarnaise sauce, smoked chicken sausage, floss, chives, scallions and pickled chilli.

TRUFFLE CHEESE FRIES — 19

Double cooked house fries, truffle cheese sauce, shaved truffles, truffle aioli and chives.

WINNER WINNER — 12

Crispy chicken bites, sesame, scallions, pickled chilli, choice of sauces:

CLASSIC HOUSE BBQ — smokey, tangy.

MOFO SPICY — packs a chilli punch, spicy and buttery, using a blend of chilli sauces, including Sriracha and local company Mofo chilli.

BOWL OF BEEF CHILLI — 8

With sour cream, pickled chilli and coriander.

LL KOOL SLAW — 6

Shredded tangy salad.

SECRET GARDEN — 8

Seasonal wild leaf salad with miso vinaigrette.

BEETS BY DRE — 12

Caramelised and pickled butternut squash, roasted beetroot, feta cheese, gochugaru and crisp sage.

SWEET & MILKSHAKES

MANGO JERRY — 8

Alphonso mango and calamansi coconut cream custard pot served with toasted coconut macaroon.

HULK IT UP MILKSHAKE — 17

Fresh flash frozen spirulina and vanilla shake.

ZESTY CALAMANSI AND LEMON — 6

Creamy citrus posset.

RICH CHOCOLATE — 7

A velvety custard of dark and milk chocolate.

THREE BUNS MILKSHAKES

All our milkshakes are made like everything else at Three Buns, from scratch. The Madagascan vanilla ice cream is churned daily, we only add our strawberry and chocolate sorbets. They are wonderful any time of the day.

MADAGASCAN VANILLA — 10

STRAWBERRY — 12

CHOCOLATE — 12

THREE BUNS HIT LIST

Folk's Sangria — 18

Red Wine, Remy Martin VSOP, fresh citrus and finished with soda.

Serai Punch — 18

Mount Gay Eclipse Rum, Cointreau French Orange Liqueur, lemongrass syrup and fresh lime juice.

Royal Gin And Juice — 20

Hendrick's Gin, fresh pineapple juice, yuzu syrup and prosecco.

Red Velvet — 22

Reyka Vodka, Giffard Pêche Sirop, raspberry puree, fresh lemon juice, yuzu juice and simple syrup.

Peach Floyd — 18

Tito's Handmade Vodka, Giffard Pêche Sirop and tonic.

Agave City — 20

Milagro Silver Tequila, passion fruit syrup, fresh lime juice and grapefruit juice.

Coconut Negroni — 20

Mount Gay Black Barrel Rum, Giffard Cocogif Coconut Liqueur, Cocchi Vermouth Amaro and Campari.

BOTTLED COCKTAILS

Sangria – 69

Red Wine, Remy Martin VSOP, fresh citrus and finished with soda.

Island In The Sun – 69

Nusa Cana Rum, Vedrenne Crème de Apricot Brandy Liqueur, passion fruit syrup and fresh lime juice.

Gingerly Love – 69

Bombay Saphhie Gin, fresh lemon juice, lemongrass and ginger syrup with soda.

COLD ONES

Pabst Blue Ribbon, United States (4.8%) – 15

Pilsner Urquell, Czech Republic (4.4%) – 15

Kona 'Big Wave' Golden Ale, Hawaii (4.4%) – 15

Little Creatures IPA, Australia (6.4%) – 15

Blue Moon Belgian White, Colorado (5.4%) – 15

Albens Apple & Lychee Cider, Bali (4.9%) – 15

Fuller's Black Cab Stout, London 500ml (4.5%) – 17

BUBBLES

Veuve Clicquot Brut – 180

France, Champagne

Tightly knit, robust acidity and minerals with hints of peach and anise.

Louis Roederer Premier Brut – 220

France, Champagne

Fresh and crisp with flavours of citrus, apple and crème de cassis.

Dom Pérignon – 400

France, Champagne

Citrus and crisp with flavours of pear and peach.

RED WINE

Bulletin Place — 70

South Australia, Shiraz

Warm, rich, full of distinct berries characters and finishes with a spicy softness.

Oxford Landing Estates — 80

South Australia, Merlot

Enticing aromas of milk chocolate, raspberries with subtle cedar and spices.

Bouchard Coteaux — 90

France, Pinot Noir & Gamay

Very aromatic bouquet of cherries and raspberries.

Vincent Girardin Bourgogne Cuvée Saint Vincent — 100

France, Pinot Noir

An elegant burgundy wine, well-balanced flavours of dark berries and raspberry.

Château Chapelle d'Aliénor by La Gaffelière — 130

France, Merlot, Cabernet Franc & Cabernet Sauvignon

A complex wine, cherry and grilled almonds aroma with a hint of spicy notes.

Fontanafredda Le Righe Barolo Serralunga d'Alba — 160

Italy, Nebbiolo

Full bodied, velvety with notes of vanilla, spices and withered roses.

WHITE WINE

Scrubby Rise — 70

South Australia, Sauvignon Blanc

Punchy green apple, passionfruit, lime zest and herbs combined with a fresh finish.

Bulletin Place — 80

South Australia, Pinot Grigio

Bright flavours of crunchy pear with hints of almonds. Finish of citrus.

Yvon Mau Colombar — 90

France, Chardonnay

Varietal hints of lime, lemon, mineral with floral and white fruit notes.

Dr. Loosen — 90

Germany, Riesling

Bright, vibrant, fruit-driven wine with a juicy mid-palate, a crisp and dry finish.

Durvillea by Astrolabe — 100

Marlborough, Sauvignon Blanc

An attractive bouquet with aromas of grapefruit, gooseberries and lime peel.

Vincent Girardin Bourgogne — 120

Italy, Nebbiolo

A traditional chardonnay, well-structured with a lovely buttery taste and toastiness.

COFFEE

Fresh brew by sarnies house beans.

Long Black — 6

Latte — 6

Cappuccino — 6

Double Espresso — 6

Americano — 6

Macchiato — 6

Mocha — 6

Flate White — 6

Chocolate — 6

TEA

Artisan tea range from gryphon tea.

Earl Grey Lavender — 6

Hot or iced.

English Breakfast — 6

Hot or iced.

Chamomile Dream — 6

Hot or iced.

Iced Tea — 6

Classic or Lemon

Mango and Rose Iced Tea — 8

Black tea, mango and rose syrup and fresh lime juice.

Yuzu Iced Tea — 8

Black tea, fresh lemon juice and yuzu syrup.