



Darwins Premier Function Venue

With stunning ocean views and tropical sunsets Saltwater@Bundilla is Darwins Premier Function Venue.

We offer a full range of dining options ,specialising in Sunset Cocktail evenings with a mouth watering array of locally inspired Canapes. Whether it be a special birthday, a wedding or a Corporate Evening we will showcase the best of the Territory for you and your guests.

For the more formal we can combine Canapes with a delicious Buffet or a three course sit down dinner under the stars or on our Verandah overlooking the Arafura Sea utilising great Territory produce.

To help you create a truly memorable Territory experience contact our Functions Manager on 0448730238 or email admin@saltwaterb.com.au



Come and enjoy magnificent views of Fannie Bay whilst dining at Saltwater@Bundilla this Dry Season.

Book your special Sunset Function on our lawns overlooking the ocean now.

For reservations please call 0448 730 238



Our Cafe Hours

Open Daily 8.00am-3.00pm

✉ admin@saltwaterb.com

☎ 0448 730 238



On Public Holidays a 15% Surcharge Will Apply.



Daytime Menu

Breakfast Menu

Finishes at 11.30

Toast (GFO) 8

Fruit and Spice , Pana Di Casa , Sour Dough or GF
w. House Jam, Marmalade, Vegemite, Nutella or Honey

Eggs Your Way (GFO) 15

Scrambled, Poached or Fried on your choice of Bread

Add Extras

Bacon 6, Potato Roesti 5, Smoked Salmon 6.5, Halloumi 5.5, Mushrooms 5.5,
Cherry Tomatoes 5, Avocado 5.5, Beans 4, Sambal 3 Hollandaise 3, Egg (1) 3

Chilli Scrambled Eggs (GFO V) 22.5

Eggs, Chilli, Spring Onion, Onion, Cherry Tomatoes, Garlic, Parsley and Green Sambal

Steak and Egg Stack (GF) 27

Breakfast Cut Scotch Fillet Steak, Two Fried Eggs, Potato Roesti, Roasted Cherry Tomatoes

Recovery Plate (GFO) 30

Two Eggs your way, Beans, Mushrooms, Bacon, Potato Roesti, Halloumi,
Pana di Casa and Roasted Cherry Tomato
Make Me Vegetarian no Bacon 28

All Day Breakfast

Seasonal Fruit Salad (V) 15

Seasonal Fruit, Honey Yoghurt

Breakfast Burger (GFO) 16

Fried Egg, Bacon, House Relish, Pickled Onion, Potato Roesti. Add Cheese 3

Smashed Avo on Toast (V) 21

Smashed Avocado on Sour Dough, Cherry Tomatoes, Feta, Beetroot Hummus, Lemon

Corn and Zucchini Fritters (V) 20

w. Poached Egg, Smashed Avo , Tomato Corn Salsa

Saltwater Eggs Benedict

Ham, Bacon, Or Garlic Mushrooms 22 Smoked Salmon 24

Poached Eggs, House Hollandaise on Sour Dough

Nasi Goreng 30

Indonesian Fried Rice, Grilled Chicken Skewers, Fried Egg
Kecap Manis, Pickled Cucumber & Carrot, Chilli Sambal, Prawn Paste

Burgers

BLT 14.5

Bacon Lettuce Tomato on Panini. Add Avocado 4

Saltwater Hamburger (GFO) 27

NT Beef, Bacon, Pickles, Cheese, Tomato, Lettuce, House Relish w. Chips

Barra Burger (GFO) 29

Grilled Wild Caught Barramundi, Slaw, Lettuce, Tomato, Tartare Sauce w. Chips

Saltwater Steak Sandwich (GFO) 30

Scotch Fillet, Bacon, Cheese, Caramelised Onion, Tomato, Lettuce , Beetroot,
Special House Steak Sauce on Panini w. Chips

Chips w House Salt and Sauce

Aioli, BBQ, Sweet Chilli or Tomato

Small 7.5

Large 12.5

Make me Sweet Potato (GF) add 2

Kids

Egg and Bacon (Until 11:30) 14

One Toast, Poached, Fried or Scrambled Egg, Bacon

Cheeseburger and Chips 14

Chicken Nuggets and Chips 14

Battered Fish and Chips 14

Gourmet Sandwiches, Wraps,
House Made Cakes Selection
See Cabinet Inside

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Salads

Saltwater Squid Salad (GF) 31

Crispy seasoned Squid w Mango, Avocado, Salad and House Dressing

Prawn Avocado Salad (GFO) 32

Prawns, Salad, Avocado w. Aioli and Croutons

Caesar Salad (GFO) 23

Cos Lettuce, Poached Egg, Bacon, Parmesan, Croutons, House Caesar Dressing

Add Chicken 28.5

Lunch

All Day

Vietnamese Rolls (GF)

Asian Herbs and Vegetables, Rice Noodles w. sticky Asian Sauce- 2 per Serve

Vegetarian 15 Prawn 19

Smoked Salmon Roesti (GF) 28

Salmon Rosettes on Potato Roesti, Coleslaw, Cherry Tomatoes, Avocado w Dill Yoghurt

Sate Ayam 27.5

4 Chicken Skewers, Indonesian Satay Sauce, Leafy Greens, Steamed Rice (contains Nuts)

Wild-Caught Local Barramundi (GFO) 42

Grilled w Fresh Green Salad , Chips , House Tartare

Laksa Lamb Roti 28.5

Succulent Shredded Laksa-Infused Lamb Shoulder, Fresh Herbed Slaw,
Coconut Yoghurt, Crisp Onion and Green Chilli Sambal on Crisp Roti

Crepes

Contains Dairy

Old Fashioned Lemon and Sugar 14

Lemon Crepes, Sugar , Lemon Curd

Mixed Berries and Cream 16

Crepes, Vanilla Bean Chantilly Cream , Berry Compote

Add Ice-Cream 4.5