Bounty Bar & Grill

Celebrating local produce & warm Norfolk Island hospitality

Welcome to an unforgettable culinary journey, framed by timeless antique architecture and surrounded by our lush gardens, we invite you to savor exquisitely crafted dishes where history, nature, art, and fine dining meet in perfect harmony.

Open Dinner 7 nights from 5 PM
Open Brunch Tuesday to Saturday from 11 AM

Make a booking with us and check our accommodation:
Phone 22019 or 50888
Email info@thebountylodge.com
Website www.thebountybarandgrill.com.au
Facebook Bounty Bar & Grill, Norfolk Island

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BRUNCH

Breakfast Wrap 26
egg, bacon, jalapenos, avocado

BLT on a Sesame Roll 26
bacon, lettuce, tomato

Classic Bacon & Eggs Poached on Turkish 28

Classic Beef Burger 30
house made local beef mince

Add Egg 4

Chicken Schnitzel 38
butterflied & crumbed in house, lemon, salad & German potato salad

Old School Fish & Chips 37
crispy house made batter, sweet potato fries & Seasonal salad

Steak Frites 48
200gr Lunch size Porterhouse steak, Café Paris butter, fries & seasonal salad

Chicken and Mushroom Crepes 37
rich & creamy with sweet potato fries and seasonal salad

Classic Caesar Salad 34
chicken, anchovies and egg

Smoked Salmon Salad 34
Atlantic salmon & inhouse beetroot puree tossed through seasonal Salad

Classic Toasted Sandwich on Turkish Bread 18
ham or chicken, cheese & tomato

Classic Scones 12
jam & cream

Classic Banana Bread 10

Orange & Almond Cake 10

Tea 10
ginger & jasmine, green, English Breakfast, Earl Grey - pot for one

Smoothies 18
Berry or Banana

OUR FAMOUS HIGH TEA

Reservations - same day service or book for another day. MIN 4 Persons. Have a Mini High Tea or a full hot & cold & champagne High Tea in the garden or in one of our beautiful private rooms.

FONZIE ABBOTT COFFEE

Ask our friendly staff about our Fonzie Abbott Coffee. Order your coffee & any specialty milk to have in or takeaway.

Gluten Free Dairy Free

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ALL DAY

Share Plates

Garlic Turkish Bread 14
4 triangles to a serve

Smoked Local King Fish Pate · *HOUSE FAV* 30
Ask for gluten free bread

Lightly Battered Prawns 30
salad garnish, sweet chili dipping sauce

Rosemary & Honey Baked Camembert 30

Bowl of Sweet Potato Fries 20

PIZZA

eat in or takeaway

Garlic & Cheese Classic OR Margarita 32

Vegetarian or Classic Hawaiian 34

Sweet Chili Prawn or Garlic Prawn with Rocket 36

BBQ Chicken or Meat Lover Supreme with Olives 36

Seafood Medley Pizza · *HOUSE FAV* 40
(Local Fish & Prawns & Scallops)

Add additional toppings or swap if you wish

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DINNER

Chilli Mussels 46

Delicious Mild Chilli, garlic, tomato & white wine, parsley infused flavours served with Rosemary garlic bread

Local Fish 48

Fresh local fish lightly grilled with seasonal salad, a house made light lemon butter sauce & Kipfler potato

King Prawn Pasta 48

king prawns tossed in white wine, garlic, olives, herbs & lemon. Tomato or Olive Oil base

Classic Stuffed Chicken Breast · *HOUSE FAV* 48

Succulent Chicken stuffed with local mushroom, camembert cheese - sliced on a bed of local vegetables with a creamy pepper sauce and house made beetroot relish

Beef Sizzler · *HOUSE FAV* 48

Tender Eye Fillet sliced and sizzled on a hot plate tossed with seasonal vegetables, olives, pesto fetta salad & garlic bread on the side

Eye Fillet 48

250Gr with Kipfler Potato

Porter House 46

250 Grams with Kipfler potato

Add seasonal salad or vegetables	6
Add king prawns or scallops	12
Add - Hot English Mustard / Seeded Mustard / House Made Paris Butter	5
Add - Bowl of Sweet Potato Fries	20
Bowl of Potato Frites	20

DIETARY REQUIREMENTS

Please talk to our staff if you have ANY dietary requirements and allergies... we are here to help

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DESSERTS

Baileys Pannacotta 22

Affogato 22

Ice-cream, shot of Fonzie & Abbott espresso

Baileys or Frangelico or another of your choice 6

Sticky Date Pudding 22

Butterscotch Sauce and Ice-cream

Trio of Sorbet 22

Ask staff for flavours

Classic Chocolate Brownie Mousse · *HOUSE FAV* 22

Irish Coffee 18

Classic whiskey coffee & cream on top

Port and Whiskey Night Caps 14

ORIGINAL ART WORKS

Ask for the original handmade artwork by local Norfolk Island artist Joanne Elliott. Each piece on our walls is completely unique and perfect if you're looking to bring warmth and energy into your home while supporting local talent.

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Dairy Free

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FROM THE BAR

Soft Drinks	6
Juice	6
Beer - Can	10
Beer - Craft beer bottle	15
Mocktails Virgin Mojito – lime juice, soda water and mint leaves Ball Bay Breeze – coconut cream, pineapple and lime juice Puppy's Point Punch – grenadine, lemonade and orange juice	18
Cocktails The Blue Bounty – Malibu, Blue Curacao, coconut cream and pineapple juice Espresso Martini – Vodka, coffee liquor and shot of espresso Margarita – Tequila, triple sec and lime	18

Red Wines	**Glass**	**Bottle**
Pinot Noir - Redbank King Valley (VIC)	15	60
Grenache, Shiraz, Mataro GSM – Sister's Run Cow's Corner (SA)	15	60
Shiraz - Langmeil Prime Cuts (SA)	15	60
Shiraz - O'Leary Walker Clare Valley (SA)		75
Cabernet Sauvignon – Earthworks Barossa (SA)	15	60
White Wines		
Sparkling - Dunes & Greene Prosecco NV (SA)	15	60
Sparkling - Louis Boulloit Grand Reserve (France)		75
Sauvignon Blanc - Twin Islands (NZ)	15	60
Pinot Grigio - Smith & Hooper (SA)	15	60
Chardonnay - Heirloom Adelaide Hills (SA)	17	68
Rose - Famille Perrin Cotes du Rhone Reserve (France)	17	68
Riesling - O'Leary Walker Polish Hills (SA)	17	68

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