

At Three Buns, everything we serve is made with love! We use only the best quality prime beef and lamb from the UK & Australia. Please advise your server how you would like your patty cooked, medium or well done. Protein style (wrapped in lettuce instead of a bun) is available.

Our artisan buns are baked daily by our lovely local baker. All of our sauces, pickles, and garnishes are made by our chefs. Our burgers are best eaten with your hands and to get the maximum flavour experience we advise you not to cut them — you will thank us for this advice!


FOOD

BURGERS



BABY HUEY
Prime 120g beef patty, cheese, lettuce, ‘Notorious T.O.M. sauce’, pickles & spiced mayo in a demi brioche bun.



BURNING MAN 
Prime 120g beef patty, applewood smoked cheddar, roasted jalapeño relish, hot ketchup & dashi mayo in a wholemeal bun.



JAMES BROWN AKA THE ‘CODFATHER’ OF SOUL
Cod fish fingers, mushy peas, lettuce, bread & butter pickle, tartare sauce in a rice bun.


[One dollar from each sold will be donated to Soul Food Enterprise, an organisation that educates children with special needs through creative cooking.]




FOUR FLOORS
Double prime 100g beef patties, double cheese, triple onions, lettuce, pickles, ‘Notorious T.O.M sauce’ & den miso mayo in a demi brioche bun.

EXTRA BEEF PATTY 120G
EXTRA BEEF PATTY 100G




HONKY-TONK 
Buttermilk fried chicken, coleslaw, lettuce, pickles, Big Poppa ‘hot sauce’ & den miso mayo in a sesame seed bun.



RAMBO 
Superior 120g lamb patty, feta, aubergine pickle & cumin aioli in a wholemeal bun.



THE ROOTS 
Seasonal vegetables, cheese fritter, coleslaw, lettuce, pickles, Big Poppa ‘hot sauce’ & mayo in a wholemeal bun.




TRUFF RYDER *
120g pure Wagyu beef patty, 50g pan-seared foie gras, homemade ketchup, confit onion jam, four artisan cheeses, French summer black truffle & den miso mayo in a demi brioche bun.

EXTRA LAMB PATTY 120G
EXTRA CHEESE SLICE



SMOKIN’ B-BOY
Prime 120g beef patty, double applewood smoked cheddar, Dingley Dell beer & treacle cured bacon, BBQ ketchup, smoky mayo & crisp onions in a demi brioche bun.



KRABBY PATTY * 
110g blue swimmer crab patty, coriander, chilli, lime, lettuce & salted egg mayonnaise in a rice bun.



THE D.O. DOUBLE G
Prime beef frankfurter, miso mustard, 'Notorious T.O.M. sauce', crisp onions & onion relish in a rice hotdog bun.

THE GANGSTER STYLE DOGG 
With chilli beef, cheese and Big Poppa ‘hot sauce’.




DIZZY RASCALS
Our cute little kid's burger with aged 100g beef patty, cheese, onion relish & 'Notorious T.O.M. sauce' in a demi brioche bun.

EXTRA SMOKED CHEESE
EXTRA BACON SLICE

SIDES


HOUSE FRIES
Double cooked, crushed herb salt.


NAUGHTY FRIES 
Spiced béarnaise, hot beef chilli, crisp shallots, parmesan & sesame seeds.


TRUFFLE CHIPS
Twice cooked hand cut chips topped with truffle hollandaise and shaved truffles.

LL KOOL SLAW
Shredded tangy salad.

SECRET GARDEN
Seasonal wild leaf salad, miso vinaigrette.

WING-ITS 
Crispy, fall off the bone, twice cooked chicken wings, scallions & smokey BBQ sauce.

CRACKA LACKA CORN 
Slow roasted and charred corn on the cob, paprika mayo, Parmesan, lime & toasted brioche crumbs.

BEETS BY DRE 
Caramelised and pickled butternut squash, roasted beetroot, feta cheese, gochutgaru & crisp sage.

NIBBLES

SICILIAN GREEN OLIVES
Delicious moorish marinated vibrant green olives, hand picked from the islands off Italy.

BEETROOT & HORSERADISH PICKLED QUAIL EGGS
An intriguingly delicate flavour, these little gems are a stunning beetroot pink with a subtle freshly grated horseradish finish.

JOHNNY DRUM PRIVATE STOCK BOURBON PICKLED ONIONS
Our pearl onion pickle is infused with the one and only Johny Drum, a 15-year aged Kentucky bourbon, which has a dangerously smooth taste and an old school campfire feel.

SALTED HONEY AND THYME ROASTED ALMONDS
Home roasted almonds tossed in sweet-savoury salted honey and thyme.

ARTISAN CHEESE BOARD
We have brought some of the very best hand selected farmhouse cheese from around Europe. Served with an entourage of truffle honey, mustard fruits, rich onion marmalade, home cured raisins, sherry jelly, walnuts, celery and crackers.

POT HEADS

Indulgent individual desserts hand potted by our chefs.

RICH CHOCOLATE
Velvety mix of dark & milk chocolate.

ZESTY LEMON
Creamy citrus posset.

STICKY ICKY WICKY
Sticky toffee pudding, clotted cream with gula melaka & toasted coconut butterscotch sauce.

MESSY ELLIOTT
A strawberry sundae rendition of an Eton Mess.

ALLERGY STATEMENT
Items on the menu may include traces of gluten, nuts, peanut, milk, mustard, celery, crustaceans, sesame, eggs, fish. Please advise your server of any allergies before ordering.

* Not applicable for promotions.
Prices are subjected to service charge and prevailing government taxes.

#POTATOHEADFOLK

#THREEBUNS #BEATSMEATSBUNS

DRINKS

SHAKAS

Fresh & delicious frozen cocktails.

DISCO DAIQUIRI	18
Plantation 3 star rum with mixed berries, cane syrup, pressed apple & lime juices.	
MANY BERRY MARGARITA	18
Cimarron Blanco tequila with mixed berries, cane syrup, pressed apple & lime juices.	
KRISS KROSS KRUSH	10
Mixed berries, cane syrup, pressed apple & lime juices.	

TALK OF THE TOWN

Craft bottled cocktails made daily in the kitchen by our bartenders using the freshest, top quality ingredients. Balanced libations to complement your burger.

FOLK FRUIT CUP #1	16
Tanqueray gin, Dubonnet, Lillet Rouge, Aperol, red wine, grapefruit, lemon & seasonal fruit syrup. Served with ginger ale.	
KETEL FRUIT CUP	16
Ketel One vodka, elderflower liqueur, crème de cassis, white wine, Martini Bianco, apple & lemon. Served with soda.	
CARIBBEAN FRUIT CUP	16
Plantation 3 Star, Aperol, grapefruit, passion fruit, lemon & pineapple. Served with soda.	
MEXICAN FRUIT CUP	16
Cimarron Blanco tequila infused with hibiscus, Cointreau, Kalamansi, orange & pineapple. Served with ginger ale.	

NEW ICONS

Pimped up classic cocktails with house made ingredients.

MOSCOW MULE	17
Ketel One vodka with lime & ginger ninja.	
MEXICAN MULE	17
Cimarron Blanco tequila with lime & ginger ninja.	
DARK & STORMY	18
Gosling's Black Seal with Angostura bitters, lime & ginger ninja.	
APRICOT MARGARITA	18
Cimarron Blanco tequila, lime, apricot & agave nectar.	
ESPRESSO & CHOCOLATE MARTINI	18
Homemade Vanilla vodka, Kahlua coffee liqueur, Crème De Cacao & espresso.	
PASSION FRUIT CAIPIROSKA	18
Ketel One vodka, fresh lime pieces & passion fruit syrup	

SPIRITS

Available with soda & mixer of choice. Have more fun with Redbull **+2.**

	45ML	BTL
KETEL ONE VODKA	16	200
TANQUERAY GIN	16	200
SAILOR JERRY RUM	16	200
PLANTATION 3 STAR BLANCO RUM	16	200
CIMARRON BLANCO TEQUILA (1L)	16	220
REMY MARTIN VSOP COGNAC	18	220
EVAN WILLIAMS BOURBON	18	220
MONKEY SHOULDER WHISKY	18	220

FUN WITH MINT

Mojitos with a twist.

PEAR MOJITO	18
Plantation 3 Star rum ,mint, lime, pear puree & cane syrup.	
LYCHEE MOJITO	18
Plantation 3 Star rum, mint, lime, lychee puree & cane syrup.	
JAPANESE MOJITO	18
Plantation 3 Star rum, mint, lime, Ume Boshi Plum & yuzu mirin.	
HIBISCUS MOJITO	18
Plantation 3 Star rum, mint, lime, hibiscus rose vanilla.	
PINK GUAVA MOJITO	18
Plantation 3 Star rum, mint, lime, pink guava puree & asam salt.	

WINE

	GLS	BTL
Champagne		
VEUVE CLICQUOT YELLOW LABEL	24	110
Prosecco		
BISOL BEL STAR	16	75
Whites		
GAPSTED VALLEY, MOSCATO 2012	15	70
ALLEGRINI CORTE GIARA, PINOT GRIGIO 2013	15	70
DOMAINE A. CAILBOURDIN CUVÉE BOISFLEURY, POUILLY FUME 2012	16	75
CAPE MENTELLE, CHARDONNAY 2012	18	85
HENSCHKE, SEMILLON SAUVIGNON BLANC 2012	18	85
Reds		
ALDRIDGE ESTATE, SHIRAZ CABERNET 2012	15	70
YALUMBA Y SERIES, MERLOT 2012	17	80
BODEGA CATENA ZAPATA, MALBEC 2012	18	85
BODEGA CHACRA BARDa, PINOT NOIR 2012	18	85
CELESTIAL BAY, CABERNET SAUVIGNON 2011	18	85
Rosé		
COMMANDERIE DE LA BARGEMONE ROSE 2013	16	75
COMMANDERIE DE LA BARGEMONE ROSE 2013 MAGNUM (1.5L)		140
Dessert		
DE BORTOLI NOBLE ONE, YARRA VALLEY, AUSTRALIA	22	80

BEERS & CIDER

Our favourite selected folk beers and cider.

PILSNER URQUELL, CZECH REPUBLIC (4.4%)	15
STOKE IPA, NEW ZEALAND (4.5%)	15
ASAHI SUPER DRY BLACK, JAPAN (5.5%)	15
SUNTORY THE PREMIUM MALT, JAPAN (5.0%)	15
SUNBURNT IRISH RED ALE, IRELAND (5.0%)	15
HITACHINO NEST ESPRESSO STOUT, JAPAN (7.0%)	16
ALBENS FINE ENGLISH CIDER, BALI (4.9%)	16
ZEFFER HOPPED UP PIPPIN (5.8%)	16

MILKSHAKES

Shakes made with love and joy from 50 bean vanilla ice cream.

CHOCOLATE	8
HAZELNUT	8
MANGO	8
STRAWBERRY	8
VANILLA	8

JERKS

Our gently carbonated sodas are lovingly homemade with natural & finest ingredients. No preservatives, colourings or other nasty stuff.

SHERBIE HANCOCK	7
Zingy sherbet lemonade with orange, lemon & grapefruit.	
GINGER NINJA	7
Spicy ginger root fizz that packs a punch.	

PARTY BABIES

Selections of non-alcoholic sodas & juices.

EQUIL STILL WATER (380ml)	6
EQUIL SPARKLING WATER (380ml)	6
COCA-COLA	7
SPRITE	7
SODA	7
TONIC	7
GINGER BEER	7
GINGER ALE	7
APPLE, CRANBERRY, GRAPEFRUIT, ORANGE, PINEAPPLE JUICE	7
REDBULL ORIGINAL (Austria)	8
REDBULL CRANBERRY (Red Edition)	8

COFFEE

Fresh brew by Oriole coffee house beans.

ICED (Black or White)	6
HOT (Cappuccino, Latte, Espresso, Americano, Macchiato)	6

TEA

Artisan range selected by Gryphon Tea Company.

ICED (Classic or Lemon)	6
HOT (British Breakfast, Earl Grey Lavender, Marrakesh Mint, Chamomile Dream, Osmanthus Sencha, White Gingerlily)	6