



The Bushfood Factory

and Café

MENU



***Our passion is Australian Native Food Plants,
and this passion is reflected in the dishes
prepared by Claudia!***

Glutenfree – Dairyfree - Vegetarian - Vegan

*We cater for your dietary needs. Ask our friendly staff
and create your own scrumptious meal*

The story of the Bushfood Café

Once upon a time in Switzerland, my wife Claudia and me were stuck in our house by great cold and snow. I suggested, "why don't we go and live in Australia in a warmer region?"... Claudia replied, "good idea, when are we leaving?"... Life can be as simple as that!...

18 months later, we are here in Youngs Siding, in the process of planting bushfoods. It's even better than we imagined, not only the weather suits us best, but the nature is amazing and people are so friendly.

In Switzerland already, we started planning our future business and opted for bushfoods, as it is something different and truly Australian.

Planting began in 2006 around our hayshed. In 2007, we were already in local markets with our products "Flavours of Oz". In 2009, we decided to transform the hayshed into a café to display all our homemade products (actually over 50 different products).

I take care of the plants and Claudia looks after the café and the clients. She is the Chef and plays with herbs and spices fresh from our plantation to create simple, but so delightful dishes. She thrives in her kitchen, which is her environment since more than 25 years, and this is reflected in her marvellous dishes

Claudia, in good Swiss of course, puts the emphasis on quality and hygiene in the kitchen and café. Our business is one of the rare cafés in Australia having a certified food safety quality system.

This is the story of our café, and I would just like to add a few words about bushfoods... These extraordinary plants are native to Australia and grow on this harsh soil since millenniums. Like us Australians, these plants have a rough exterior aspect but an incomparable interior of quality. We have here the true foundation for a cuisine of national identity that should deserve much more attention.

Enjoy your meal!
Björn Form



T·QUAL
AUSTRALIAN TOURISM
QUALITY ASSURED



Certified business
Food Safety Program
Environmental Health
Australia

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Starters

Warrigal Green Soup or Pea & Roo Soup

Served with crusty bread

Outback Mini-Pizza

*With smoked kangaroo, pesto,
sundried tomato, feta, cheese*

Native Appetiser

*Smoked roo and a choice of
appetisers made with native
spices*

Dukkah Appetiser

*A selection of our 3 dukkah,
served with olive oil and Turkish
bread*

Garlic Bread

Naan Bread

*Plain or garlic (2 per serve) with
chutney*



Native, a wonderful experience!

Native Platter

Smoked kangaroo, croc-bites, roo droppings, warrigal green soup, with a choice of appetizers made with native spices and fruits

Downunder Omelette

Smoked kangaroo, native spinach, feta and cheese

Barbecued Roo Kebabs

Served with mountain pepper / pumpkin scone and salad

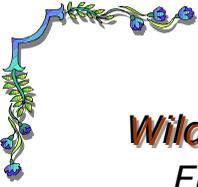
Grilled Chicken Filets

Seasoned with lemon myrtle and mountain pepper spice mix, served with steamed rice and beetroot sauce

✓ Lemon Myrtle Laksa

Served with fish, prawns or chicken

✓ Items available as takeaways



Wild Casserole

*French red wine Roo casserole
seasoned with native spices,
served with pommes mousseline*

Barbecued Australian King Prawns

*Served with homemade
macadamia dukkah and lemon
myrtle dip*

✓ **Gourmet Burgers**

Kangaroo, with garnish, cheese,
carrot, lettuce, pesto, relish

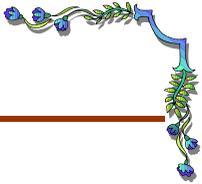
Crocodile, with garnish, cheese,
carrot, lettuce, pesto, relish

✓ **Outback Pizza**

*With smoked kangaroo, pesto,
sundried tomato, feta, cheese*

✓ *Items available as takeaways*

*and... WE DARE YOU TO TRY IT
ONCE IN YOUR LIFE!
Witchetty Grub*



Curries of the World

✓ **Traditional Curries**

Traditional curries, served with rice and pappadums, see our "specials" board

Curry Trilogy

A selection of 3 of our traditional curries (chicken, roo and vegetarian), served with rice and pappadums

✓ **Curry Burger**

Kangaroo gourmet burger with curry sauce

✓ **Chana Dahl**

With fresh spinach, served with rice and pappadums

✓ *Items available as takeaways*



Bushfood-free Menu

Casserole Special

See menu Chef's Selection

Indonesian Chicken Satay

Delightful barbecued free-range chicken served with steamed rice and satay sauce

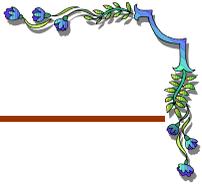
Barbecued King Prawns

Served with rice (or wedges) and a refreshing coriander sauce

Oven-Roasted Potato Wedges

Served with tomato relish

✓ *Items available as takeaways*



Kids Menu

Outback Mini-Pizza

With smoked kangaroo, sundried tomato, feta, cheese

Oven-Roasted Potato Wedges

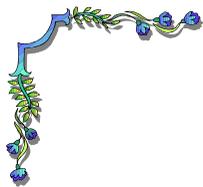
Served with tomato sauce

Mini-Chicken Satay

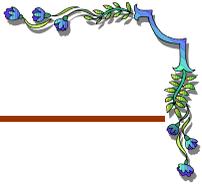
Delightful barbecued free-range chicken served with steamed rice and satay sauce

Kid's Burgers

Roo, cheese, carrot, lettuce



The
Bushfood
Factory
and Cafe



Drinks

Fresh Juices

Liquid Sunshine, orange, carrot

Morning Booster, pear, apple, orange

Detox, apple, carrot, celery, ginger

Smoothies

Berry Luscious: mixed berries, banana, yoghurt

Dairy Free Dream: mixed berries, apple juice

GoGoMango: mango, strawberry gum, pear

Tropicana: mango, coconut milk, banana

Iced Drinks

Iced wattleseed

Iced coffee

Iced chocolate

Iced mocha

Chai frappé

Milkshakes

Chocolate, vanilla, spearmint, strawberry

Quandong

Muntries

Wattleseed

Finger Lime



Coffes & Teas

*Short/long black
Latte
Chai latte
Flavoured lattes
Flat White
Cappuccino
Short Mac
Long Mac
Mocha
Vienna / Affogato
Hot chocolate
BabyCino*

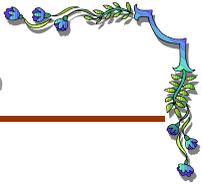
*Mug
Soy milk
Small takeaway
Large Takeaway*

*Tea cup or mug
Tea small pot
Tea large pot*

Cold Drinks

*Margaret River Drinks
Fruit Harvey Fresh
Ginger Beer*

Corkage



Desserts, truly addictive

✓ ***Homemade Ice-creams***

*Muntries, Wattleseed, Finger
Lime, Native Plum*

✓ ***Homebaked Cakes***

See display fridge

Scones

*Served with your choice of
homemade native jams*

✓ *Items available as takeaways*

