

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.

