



potato head 

MENU

GOOD TIMES, DO GOOD



COCKTAILS

Our specially crafted tropical-inspired cocktails.

> COCKTAILS

TROPICAL CLASSICS

Sangria Grande	25
Red Wine. Cognac. Whisky. Citrus. Soda.	
Coconut Negroni	23
Spiced Rum. Coconut liqueur. Red vermouth. Campari.	
Red Velvet	23
Vodka. Peach liqueur. Raspberry purée. Lemon juice. Simple syrup. Yuzu syrup.	
Smash That Monkey	23
Whisky. Passion fruit. Lime juice. Simple syrup. Mint leaves.	
Royal Gin And Juice	21
Gin. Pineapple juice. Yuzu syrup. Prosecco.	
Garden Spritz	21
Chandon garden spritz. Elderflower. Orange	
So Fresh, So Clean	21
Rum. Orange liqueur. Tepache.	
Peach Floyd	18
Vodka. Peach liqueur. Tonic.	

SIGNATURE TIKI

Potato Head Signature tiki cocktails.

Pinatubo	25
Spiced Rum. Coconut liqueur. Coconut cream syrup. Pineapple juice. Lime juice.	
Kokoi Baldo	25
Rum. Aperol. Passion fruit syrup. Pineapple juice. Pink grapefruit juice.	
Feekabura	25
Gin. Lemongrass and vanilla. Passion fruit syrup. Mint leaves. Lime juice. Egg white.	
The Kraken	25
Rum. Vanilla. Apple honey spiced syrup. Lime juice.	
Zombie #36	25
House 5-Rum blend. Passion fruit syrup. Pineapple juice. Lime juice. Absinthe.	

DRINK



WINES

A carefully curated selection of fine wines.

> WINES

BUBBLES

Botter Prosecco DOC <i>Italy, Glera</i>	16 GlS 70 Btl
Billecart-Salmon Brut Reserve <i>France, Champagne</i>	160 Btl
Veuve Clicquot Brut <i>France, Champagne</i>	180 Btl
Billecart-Salmon Brut Rosé <i>France, Champagne</i>	210 Btl
Dom Pérignon <i>France, Champagne</i>	600 Btl

ROSE

Montmeyrac Grande Selection <i>France Cabernet Sauvignon</i>	17 GLS 80 BTL
Domaine Saint-Cyr "La Galoche" Rosé <i>France, Beaujolais Gamay</i>	100 BTL



WHITE

Bulletin Place <i>South Eastern Australia Pinot Grigio</i>	16 GLS	70 BTL
Kono <i>New Zealand, Marlborough Sauvignon Blanc</i>	17 GLS	80 BTL
Clüsserath “Vom Schiefer” Feinherb <i>Germany, Mosel Riesling</i>		90 BTL
DAS Juice White <i>Australia, Adelaide Hills Chardonnay, Sauvignon Blanc, Sémillon Blend</i>		90 BTL
Badenhorst Secateurs <i>South Africa, Swartland Chenin Blanc</i>		90 BTL
Domaine Saint-Cyr “La Galoche” Blanc <i>France, Beaujolais Chardonnay</i>		100 BTL

RED

Bulletin Place <i>South Eastern Australia Shiraz</i>	16 GLS	70 BTL
Stone Bay <i>South New Zealand Pinot Noir</i>	17 GLS	80 BTL
De Martino Carmenere Estate <i>Chile, Maipo Carmenere</i>		90 BTL
Domaine De Périllière <i>France, Rhone Syrah, Grenache</i>		90 BTL
Novaia Valpolicella Classico <i>Italy, Veneto Corvina, Rondinella, Molinara</i>		100 BTL
Claus Preisinger “Puszta Libre” <i>Austria, Burgenland Zweigelt, Saint Laurent</i>		100 BTL
Chateau La Vernède “Le Retour du Marché” <i>France, Languedoc Mourvèdre, Syrah</i>		100 BTL
Domaine Saint-Cyr “La Galoche” Rouge <i>France, Beaujolais Gamay</i>		110 BTL
Cosmic Vinyater “Gratitud” <i>Spain, Penedes Cabernet Franc, Sumoll</i>		120 BTL
Burn Cottage Moonlight Race <i>New Zealand Pinot Noir</i>		140 BTL



BEERS

Pilsner Urquell , Czech Republic (4.4%)	16 BTL	65 BKT
4 Pines Pacific Ale , Australia (3.5%)	16 BTL	65 BKT
Brewlander Love Wild IPA , Singapore (6%)	16 BTL	65 BKT
Albens Apple & Lychee Cider , Bali (4.9%)	16 BTL	65 BKT
Brewlander Respect Porter , Singapore (5.8%)	16 BTL	65 BKT

SOBER CORNER

Yuzu Iced Tea	8
Black tea, fresh lemon juice and yuzu syrup.	
House Ice Tea	6
House-made classic or lemon tea.	
Iced / Hot Chocolate	6
Freshly made iced/hot chocolate.	
Water	8
Perrier or Aqua Panna (750 ml)	
Soft Drinks	7
Coca-Cola / Coca-Cola Light / Sprite / Soda Water / Tonic / Ginger Ale / Ginger Beer / Coconut Water	
Juices	9
Orange / Apple / Cranberry / Pineapple	

MOCKTAILS

Lemon and Lime Kool-Ade	12
House-made lemon and lime fizz.	
Pop That Berry	12
House-made berry tea cordial, fresh lemon juice and soda.	
Ginger Ninja	12
House-made spicy ginger root cordial and soda.	



SPIRIT LIST

VODKA

	GLS	BTL
Tito's Handmade	18	/ 200
Haku	20	/ 220
Wheatley	22	/ 240
Reyka	22	/ 240
Belvedere	22	/ 240
Grey Goose	26	/ 280

GIN

	GLS	BTL
Widges	18	/ 200
Greater Than	20	/ 220
Stranger's & Sons	20	/ 220
Tanqueray	20	/ 220
Roku	22	/ 240
Brass Lion Dry (500ml)	22	/ 200
Hendrick's	24	/ 260
Monkey 47 Sloe (500ml)	24	/ 220
Monkey 47 Dry (500ml)	24	/ 220
Aviation	24	/ 260
Hapusa Himalayan Dry	24	/ 260
The Botanist	24	/ 260
Prohibition	26	/ 280
Tanqueray No. 10	26	/ 280

AGAVE

	GLS	BTL
Código 1530 Blanco	18	/ 200
Mezcal Unión Uno Jovan	20	/ 220
Olmea Altos Blanco Agave	20	/ 220
Milagro Silver	20	/ 220
Alipús San Baltazar Guelavila Blanco	24	/ 260
Código 1530 Reposado	24	/ 260
Código 1530 Rosa	26	/ 280
Clase Azul Reposado	70	/ 900
Don Julio 1942	70	/ 900

RUM / RHUM / RON

	GLS	BTL
Nusa Caña	18	/ 200
Nusa Caña Spiced	18	/ 200
Havana 3	18	/ 200
Bacardi Carta Blanca	18	/ 200
Mount Gay Eclipse	20	/ 220
Brugal Añejo	20	/ 220
Plantation Original Dark	20	/ 220
Sailor Jerry Spiced	20	/ 220
Plantation 3 Stars	20	/ 220
Black Tears	20	/ 220
Bacardi Añejo Cuatro 4	20	/ 220
Doorly's XO	20	/ 220
Havana 7	22	/ 240
Mount Gay Black Barrel	22	/ 240
Plantation Pineapple Stiggins Fancy	22	/ 240
Diplomatico Exclusiva Reserva	24	/ 260
Bacardi 8	24	/ 260
El Dorado 12	24	/ 260
Mount Gay XO	24	/ 260
Plantation Overproof Dark	24	/ 260
Brugal 1888 (Sipping Rum)	26	/ 280
El Dorado 15	26	/ 280
Ron Zacapa	34	/ 380

COGNAC / PISCO

	GLS	BTL
Barsol Pisco	18	/ 200
Seventails Brandy	18	/ 200
Remy Martin VSOP Cognac	22	/ 240
Remy Martin 1738 Cognac	24	/ 260
Remy Martin Club Cognac	34	/ 380



SPIRIT LIST

WHISKEY

GLS BTL

Single Malt

Glenfiddich 12	22 / 240
Laphroaig 10	24 / 260
Bruichladdich Classic Laddie	24 / 260
Balvenie Doublewood 12	26 / 280
Port Charlotte 10	26 / 280
The Macallan 12	28 / 300
Glenfiddich 15	28 / 300
Talisker 10	30 / 320
Balvenie Caribbean Cask 14	34 / 380
Oban 14	36 / 390
Glenfiddich 18	38 / 400
Lagavulin 16	42 / 460
Glenfiddich IPA	42 / 460
The Macallan 15	44 / 480
Glenfiddich XX	44 / 480
The Macallan 18	90 / 880

Blended

Monkey Shoulder	18 / 200
Naked Grouse	20 / 220
Nikka From The Barrel (500ml)	22 / 200
Monkey Shoulder Smokey Monkey	22 / 240
Johnnie Walker Gold Label Reserve	24 / 260
Johnnie Walker Blue Label Reserve	56 / 580

Bourbon / Rye

Old Forester	18 / 200
Wild Turkey 81	20 / 220
Wild Turkey Rye	20 / 220
Wild Turkey 101	20 / 220
Jack Daniels Tennessee Straight Rye	20 / 220
Buffalo Trace	20 / 220
Woodford Reserve	20 / 220
Highest Double Rye	22 / 240
Michter's US*1 Small Batch	24 / 260
Eagle Rare 10	24 / 260
Michter's US*1 Straight Rye	24 / 260

Irish

Jameson	18 / 200
Tullamore D.E.W	20 / 220



SHARING PLATES

Sharing is caring. Dishes inspired from all around the world to satisfy all your cravings.

> SHARING PLATES

SKEWERS

- This Little Piggy** 15
Twice cooked Dingley Dell pork belly, skewers, watermelon relish and smokey mayo dip.
- Indonesian Chicken Sate** (6 sticks) 🍴 15
Char-grilled chicken skewers served with sweet soy, crushed peanut sauce, scallions and chilli.
- Indonesian Beef Sate** (6 sticks) 🍴 15
Char-grilled beef skewers served with with kecap manis red chilli, heritage tomato and bawang goreng.

RICE/POKE BOWLS

- Bellyfull** 26
Twice-cooked den miso glazed Dingley Dell belly pork, confit daikon, baby kailan, free-range egg and bawang goreng with fragrant Alchemy™ fiber jasmine rice.
- New Kid On The Broc** 🍴 16
Fried Alchemy™ fiber jasmine rice, den miso mayo charred broccoli, corn, shiitake mushroom, pickled chilli and toasted cashews.
- Pokémon** 🍴 18
Marinated sustainable yellowfin tuna akami, ponzu, organic quinoa, avocado, daikon, heritage tomato, cucumber, jalapeño, tobiko and dashi mayo.

SNACKS

- Winner Winner** 13
Crispy chicken bites, sesame seeds, scallions, pickled chilli, choice of sauces:
Classic House BBQ or MOFO Spicy 🍴
- Nacho Baby** 🍴 18
Signature beef chilli, freshly baked tortilla chips, sour cream, smoked cheddar cheese, pickled jalapeño, bawang goreng and coriander.
- Sausage Plate** 15
Huber's smoked sausage frank, side salad, scallions, mustard and horseradish.
(Chicken or Beef Sausage)
- Nugg It** 🍴 12
1/2 dozen plant-based nugget.
Choice of sauces:
Korean BBQ or Classic House BBQ
- Portobello** 🍴 9
Roasted mushrooms on toast, garlic and miso butter, gremolata and truffle aioli.
- Beef Chilli** 🍴 9
With sour cream, pickled chilli and coriander.
- House Fries** 🍴 6
Double cooked and seasoned with crushed herb kosher salt.

LOADED FRIES

- Truffle Cheese Fries** 🍴 19
Double cooked house fries, truffle cheese sauce, shaved truffles, truffle aioli and chives.
- Naughty Fries** 🍴 16
Loaded fries in spiced béarnaise, hot beef chilli, bawang goreng, formaggio Oro del Maso and sesame seeds.
- Miso Dirty Fries** 14
Loaded fries drenched in miso béarnaise sauce, smoked chicken sausage, floss, chives, scallions and pickled chilli.

GREENS

- Broc Party** 🍴 13
Roasted broccoli, den miso mayo, Oro del Maso parmesan, calamansi, toasted cashews and chilli.
- Secret Garden** 🍴 8
Seasonal wild leaf salad with miso vinaigrette.
- Beets By Dre** 🍴 10
Caramelised and pickled butternut squash, roasted beetroot, feta cheese, gonchugaru and crisp sage.
- LL Kool Slaw** 🍴 6
Our tangy shredded salad.

EAT

Prices are subjected to service charge and prevailing government taxes.

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

🍴 Vegetarian 🌱 Vegan 🍴 Spicy



DECADENT SLIDERS

Premium artisan sliders using the freshest organic ingredients.
100% free-range, No added hormones, No antibiotics, GMO free.

WAGYU SLIDERS

Featuring best cuts of MS5 Wagyu Rib cap, Bass Straits vintage beef, heart of rump and hanger produced by dedicated farmer partners.

	SINGLE	PAIR
King Louey 65g Char-grilled Wagyu beef patty, Somerset's Wookey Hole Cave Aged Cheddar, bespoke ketchup, craft burger sauce, organic Piccadilly tomato, sun choke pickle and hydroponic organic lettuce in a toasted demi brioche bun.	20	38
Watermelon Man 65g Char-grilled Wagyu beef patty, Quader de Cavra Formaggio, caramelised watermelon, bespoke ketchup, craft burger sauce and organic house-made pickled onions in a toasted demi brioche bun.	20	38
El Mariachi 🌶️ 65g Char-grilled Wagyu beef patty, roasted jalapeño cheese, mole mayonnaise, cocoa ketchup, fresh sour cream, organic Piccadilly tomato and house-made pickle in a toasted demi brioche bun.	21	40
Belly Idol 65g Char-grilled Wagyu beef patty, twice cooked 'Dingley Dell' belly pork, 'Red-eye style' Sriracha and espresso mayonnaise, smoked applewood cheddar, vine ripened tomato and bespoke ketchup in a toasted demi brioche bun.	25	48

PLANT-BASED AND CHICKEN SLIDER

	SINGLE	PAIR
Dugg Out 🌱 Griddled seasonal vegetables, fermented organic tempeh, roasted portobello mushroom, smoked soy glaze, fresh corriander, chilli, 'Forgotten' pickles, crushed peanuts in a toasted demi brioche bun.	15	28
Cocky Kid Slider 🌶️ Brined fried Sakura free-range chicken breast, Dingley Dell Beer and treacle streaky bacon, cheddar cheese, sun choke pickle, Three Islands mayo, Mofo chilli and lettuce in a toasted demi brioche bun.	17	32



THREE BUNS BURGERS

100% All-natural burgers using the best quality ingredients, bespoke artisan buns and house-made slow cooked sauces.

SIGNATURE

- Smokin' B-Boy** 25
Tasmanian Vintage beef patty, smoked applewood cheddar, Dingley Dell beer and treacle streaky bacon, BBQ ketchup, smokey mayo and bawang goreng in a toasted demi brioche bun.
- Fun Boy Three** 25
Tasmanian Vintage beef patty, smoked applewood cheddar, roasted portobello mushroom, garlic miso butter, double ketchup and truffle aioli in a toasted demi brioche bun.
- Burning Man** 21
Tasmanian Vintage beef patty, gochujang, ketchup, jalapeño relish, smoked applewood cheddar and dashi mayo in a toasted wholemeal mango flour bun.
- Huey** 18
Tasmanian Vintage beef patty, ketchup, Tillamook™ cheddar cheese, pickles and spiced mayo in a toasted demi brioche bun.
- Truff Ryder** 36
Tasmanian Vintage beef patty, seared foie gras, house truffle cheese, truffled onion marmalade, lettuce, ketchup and den miso mayo in a toasted demi brioche bun.
- Rambo** 20
Hawkes Bay Ovation lamb patty, feta cheese, aubergine pickles and cumin aioli in a toasted wholemeal mango flour bun.
- Honky Tonk** 19
Buttermilk free-range fried Sakura chicken, coleslaw, lettuce, pickles, 'Big Poppa' hot sauce and den miso mayo in a toasted baked rice bun.

DAWGS

- Truffle Hound** 18
Roasted portobello mushroom, garlic miso butter, ketchup, truffle aioli, melted truffle cheese and truffle oil in a toasted butter bun. (Chicken or Beef Sausage)
- D.O Double G** 15
Miso mustard, ketchup and bawang goreng in a toasted butter bun. (Chicken or Beef Sausage)

SUSTAINABLE

- Impossible Inferno** 24
Impossible™ meat patty, double ketchup, double Tillamook cheddar cheese, inferno sauce, cucumber and jalapeño pickle in a toasted demi brioche bun.
- Vegan Seagal** 20
Impossible™ meat patty, Three Islands soya milk mayo, fermented cashew cheese, ketchup, heritage tomato, lettuce and pickles in a toasted wholemeal mango flour bun.
- The Roots** 17
Seasonal vegetables, cheese fritter, coleslaw, lettuce, pickles, 'Big Poppa' hot sauce and mayo in a toasted wholemeal mango flour bun.
- From TiNDLE With Love** 21
TiNDLE™ Chicken Kiev stuffed with miso garlic parsley butter, truffle aioli, pickles and lettuce in a toasted demi brioche bun.

ADD-ONS

- INFERNO SAUCE 2
- PICKLED JALAPEÑO & CUCUMBER 3
- TRUFFLE CHEESE 3
- SMOKED CHEESE SLICE 4
- TILLAMOOK CHEDDAR CHEESE SLICE 3
- FOIE GRAS 10
- FRIED FREE-RANGE EGG 3
- DINGLEY DELL STREAKY BACON 8
- ROASTED PORTOBELLO MUSHROOM 7
- SAUTÉED GARLIC MUSHROOM 7
- VINTAGE BEEF PATTY 10
- FRIED CHICKEN PATTY 11
- IMPOSSIBLE™ PATTY 12
- IMPOSSIBLE™ PATTY SWAP 5
- TINDLE™ CHICKEN KIEV PATTY 9
- OVATION LAMB PATTY 13
- CHICKEN FRANKFURTER 8
- BEEF FRANKFURTER 8
- SMALL SIDE OF HOUSE FRIES (TO ANY MAIN) 4

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Vegetarian Vegan Spicy



SWEETS & TREATS

DESSERTS

Sticky Icky Wicky 9
Sticky date pudding steeped in gula melaka,
toasted coconut butterscotch sauce and
salted vanilla ice cream.

Wilfred's Brownie (sharing portion) 16
Wilfred's indulgent quadruple chocolate and
walnut fudge brownie served with house vanilla
ice cream, chocolate mousse, chocolate sauce
and toasted white chocolate crumb.

// Full-size freshly baked celebration brownie cake available.
Check with your server.

Mango Jerry  6
Alphonso mango and calamansi coconut
cream custard pot.

Rich Chocolate 6
A velvety custard of dark and milk chocolate.

MILKSHAKES

All our milkshakes are made like everything else at Three Buns,
from scratch — with daily churned Madagascar vanilla, strawberry
and chocolate ice cream.

Please advise if you would like whipped cream with your
milkshake.

Madagascar Vanilla 10
Made with freshly churned Madagascar vanilla ice cream.

Chocolate 13
Made with freshly churned chocolate ice cream.

Strawberry 13
Made with freshly churned strawberry ice cream.

// Addition of selected spirits for \$10 on request.
Check with your server.