BEDSPACE KITCHEN

DINNER 18-22 PM

HEAD CHEF DAVID THOMSON SOUS CHEF ARJUNA RAJAPAKSA

MAINS

BEDSPACE BURGER

Beef, smoked bacon, sharp cheese, smoked tomato relish, aioli, greens, pickle, fresh baked bread, house chips

CHICKEN BURGER

Chicken fillet, smoked bacon, jalapeno salsa, cheese, greens, fresh baked bread, house chips

ROASTED BELLY OF PORK

Slow cooked pork belly with plum ginger and rhubarb relish,roasted pumpkin, rustic mash and jus, salad of Walnut, apple, celery, leaves pomegranate dressing

SOUVALAKI

Marinated Lamb skewer, BBQ chicken skewer, tzatziki, fresh flat bread, slaw

BLACK PORK CURRY

Braised black pepper pork shoulder, tomato sambol, samba rice, curd, fresh baked flat bread

LAMB CURRY

Basmati rice, mint & coriander raita, fresh made puri bread

PORK SAUSAGES

Rustic mash, seasonal greens, rosemary jus, house mustard and apricot relish

MARINATED YELLOW FIN TUNA FILLET

House mustard & soy, seasonal greens, garlic and rosemary potato gratin

HERB CRUST FILLET OF SEER FISH

Anchovies caper verde, seasonal greens, garlic and rosemary potato gratin

PRAWNS PAD THAI VEGETABLE PAD THAI

Prawns, fresh vegetables, rice noodles, palm sugar, cashews, egg, sprouts

PUMPKIN GNOCCHI

Coconut red curry sauce with karapincha and rocket

GRILLED VEGETABLE SALAD

BBQ grilled vegetables, falafel, couscous, hummus, sun-dried tomato, green leaf, tahini dressing

VEGETARIAN LASAGNA

With spinach sauce and garlic bread

BEEF LASAGNA

With napoli sauce and garlic bread

COCONUT LEMONGRASS SOUP

Chicken, shredded pork, coconut, lemongrass, bell pepper, mint, basil, coriander, chili

PLATTERS TO SHARE

PIRI PIRI CHICKEN

Flame grilled chicken, roasted vegetables, spanish rice, jalapeno salsa, piri piri sauce

SEA PLATTER

Walnut & Parsley seer fish, Koggala prawns, hot butter cuttle fish, seasonal greens, tomato, tartar, garlic butter, chili salt

BEDSPACE KITCHEN

DINNER 18-22

HEAD CHEF DAVID THOMSON SOUS CHEF ARJUNA RAJAPAKSA

STARTERS/EXTRAS

BREAD PLATTER

3 homemade breads, hummus, sundried tomato paste, pesto

PORK DUMPLINGS

Pork, scallion, vietnamese dipping sauce

CHICKEN SATAYS

Marinated chicken, peanut sauce, cucumber relish

HOT BUTTER CUTTLE FISH

Cuttle fish, green onion, crispy red chili, soy

RAW SALAD

Shredded beetroot, sultanas, mint, orange & date dressing

HOUSE CHIPS

HUMMUS Flat bread

DESSRTS

CHOCOLATE BROWNIE

Srilankan chocolate, walnuts, vanilla ice cream, passion fruit

CHEESECAKE

Homestyle baked cheesecake on a shortbread base, seasonal compote

BANOFFEE CREME BRULEE

Baked custard, salted toffee, shortbread crumble, caramelized banana

CRAFT SODA

Homemade at Bedspace with all natural ingredients 650 ml

STRAWBERRY &
PASSION FRUIT
COCONUT VINEGAR,
GINGER, CORIANDER

CINNAMON & HIBISCUS

SMOOTHIES

650 ml

PANGO

Passion fruit, mango, coconut milk, yoghurt

STRAWBERRY SUN

Strawberry, banana, yoghurt, cashew

COFFEE & TEA

FRENCH PRESS

ESPRESSO (DOUBLE)

B.O.P. TEA

GINGER B.O.P. TEA

GUNPOWDER GREEN TEA

ICED COFFEE & TEA

COLD BREW ICED COFFEE COLD BREW ICED LATTE

SUNTEA ICED TEA

FRESH LEMONGRASS TEA

ALL PRICES +10% SERVICE

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We love hearing more from our guests and staying in touch.







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