
BREAKFAST

7am - 4pm

BUTTERED TOAST W SPREAD

Sour dough, multi-grain, gluten free

- \$6.5 -

ORGANIC FRUIT TOAST

Buttered fruit toast with homemade mixed berries jam (V)

- \$8 -

ORGANIC BIRCHER MUESLI

With blueberries, apple, pomegranate pearl, berry yoghurt, freeze dried fruits, cocoa nibs, confetti & passion fruit (V, GF & Vegan options)

- \$15 -

EGGS YOUR WAY ON TOAST

(Sourdough, multi-grain OR gluten free)

- \$9.5 -

BACON AND EGGS

Crispy bacon & eggs your way on sour dough

- \$10.5 -

PROTEIN SALAD BOWL

Mix of 6 grains, roasted pumpkin, poached eggs, grilled halloumi, pumpkin kernels & sunflower seeds, fried chickpeas, pomegranate & rocket salad (V)

- \$18 -

BREAKY BRIOCHE ROLL

Bacon, fried eggs, relish, cheddar, aioli and slaw in a brioche bun

(GF option available)

- \$12.5 -

CHIA & OATS PORRIDGE

Honeycomb labne, strawberries, freeze dried fruits, confetti, berry yoghurt
cocoa nibs, goji berries & coconut flakes

- \$16 -

All our eggs are free range eggs.

V = Vegetarian | GF = Gluten free

TRUFFLE MUSHROOM BRAISE

Potato and rosemary rosti, kewpie mayo, poached eggs, parmesan floss,
& fried chickpeas (V, GF)

- \$18 -

PANCAKES

Kaya mascarpone, confetti, fresh berries, icing sugar and mint (V)

- \$16 -

- Add Ice Cream for extra \$1 -

SMASHED AVOCADO

With fresh dill, feta, spanish onion, roasted cherry tomato
& herb salad on sour dough toast (V, GF options)

- \$13.50 -

THE BOHEME STANDARD

Eggs your way on toast, braise mushrooms & fried chick peas, roasted
cherry tomato, hash brown & bacon (GF Option available)

- \$18 -

SLOW-COOKED PULLED PORK BENEDICT

Poached eggs with pulled pork topped with hollandaise sauce on toasted
English muffin

- \$15.0 -

Or Eggs Benedict Ham

- \$12.90 -

CHEESY SEMOLINA EGGS

Grilled semolina & chorizo with mushroom, spinach,
parmesan cheese, poached egg & sumac

- \$18 -

FRENCH TOAST

Brioche loaf, kaya mascarpone, fresh berries, golden syrup,
confetti & candied walnuts (V)

- \$17 -

SALMON SCRAMBLE

Multi-grain toast with smoked salmon & grilled broccolini
(GF option available)

- \$16 -

V = Vegetarian | GF = Gluten free

BREAKFAST EXTRAS

Hash brown | 1 Egg | Slice of toast
- \$3 -

Crispy bacon | Roasted cherry tomato & salt flakes | Pork sausage
Mushroom braise | Home-made baked beans
- \$4 -

Smoked salmon | Avocado
- \$5 -

LUNCH

11.30am-4pm

FOCACCIAS

All served with fries & salad
(GF options available)
- \$15.50 -

GRILLED CHICKEN

Avocado, feta, cos lettuce, relish, cheddar & aioli

STEAK

Relish, dill pickles, chipotle mayo, sauerkraut & cheddar

CAULIFLOWER

Roasted cauliflower, relish, roasted vegetable, aioli, hummus & cos lettuce

STARTERS

HOMEMADE GARLIC BREAD (V)

- \$6.90 -

GARLIC, HERBS & CHEESE PIZZA

- \$10.90 -

TRIO OF DIPS

Toasted Turkish bread served with chef's choice of three dips (V)

- \$14.90 -

BRUSCHETTA

Tomato, onion, basil, garlic, olive oil, rocket, danish feta & balsamic glaze (V)

- \$10.90 -

SOUP OF THE DAY

- \$12 -

GRILLED SAGANAKI

Served with balsamic glazed figs & walnut, & fresh lemon (GF)

- \$12 -

PERI PERI BUFFALO DRUMMETTES

Chicken drummettes marinated in a peri peri sauce, served with a side salad

- \$12 -

LEMON PEPPER CALAMARI

Fried calamari rings & crispy shallots served with salad, aioli & lemon

(GF option)

- \$13.90 -

CHILLI MUSSELS

Fresh mussels tossed with napoli & chilli, served with toast

(GF option available)

- \$17.90 -

V = Vegetarian, GF = Gluten free

SALADS

LAMB SALAD

Char grilled lamb back-straps served with roquette, roasted pumpkin, pine nuts & danish feta, with a lemon dressing (GF)
- \$21.90 -

CAESAR SALAD

Fresh baby cos lettuce, crispy icing bacon, anchovies, poached eggs, shaved parmesan & crutons, drizzled with homemade caesar dressing
- \$16.90 -
Add grilled chicken tenderloin (3 pieces)
- extra \$5 -

PEAR & CANDIED WALNUT SALAD (V, GF)

Fresh pear & candied walnut, with roquette, parmesan cheese & pomegranate pearl, tossed with pomegranate dressing
- \$17.90 -

CALAMARI SALAD

Pan fried calamari rings tossed with lemon & pepper, served with roquette, spanish onion, sun dried tomatoes, lemon dressing, sumac, aioli & lemon wedges (GF)
- \$17.90 -

SIDES

Beer battered chips served with
garlic aioli
- \$9.90 -

French Fries served with tomato sauce
- \$7.90 -

Potato wedges served with sour
cream & sweet chili
- \$11.90 -

Garden Salad
- \$6.90 -

Roquette & parmesan salad
- \$6.90 -

Mashed potato
- \$4.90 -

Steamed vegetables
- \$4.90 -

PASTA

MARINARA LINGUINI

Garlic prawns, scallops, calamari, mussels, olive oil, white wine, garlic & parsley
- \$24.90 -

LINGUINI CARBONARA

Bacon, egg, onion, garlic, parmesan & cream
- \$20.90 -

SPAGHETTI MEATBALLS

Traditionally cooked meatballs, tossed with spaghetti & grano padano
- \$22.90 -

HOME MADE GNOCCHI

Pan fried potato gnocchi with pumpkin & spinach, topped with
goat curd & balsamic reduction (V)
- \$24.90 -

GNOCCHI BOLOGNESE

Homemade gnocchi tossed with traditionally cooked minced beef sauce
- \$23.90 -

OR

GNOCCHI NAPOLI

- \$22.90 -

SPAGHETTI BOLOGNESE

Slow cooked beef mince served with parmesan
- \$20.90 -

PENNE ALLA MATRICIANA

Rigatoni tossed with napoli sauce, fresh chilli, bacon & roasted peppers,
topped with grano padano
- \$20.90 -

LASAGNA

Traditional lasagna with bolognese, mozzarella, bechamel & parmesan
- \$19.90 -

Gluten free pasta is available upon request with an additional \$3.50 charge

RISOTTO

CHICKEN MUSHROOM RISOTTO

Mushroom & spinach cooked in a double chicken stock, served with a dab of cream & topped with parmesan (GF)

- \$22.90 -

SPANISH PAELLA

Garlic prawns, calamari, chicken, chorizo, mussels, red peppers, peas, chicken stock, saffron, tomato & arborio rice (GF)

- \$24.90 -

RISOTTO VERDE

Arborio rice cooked with beans, peas, basil pesto, parmesan cheese & spinach, topped with goats cheese (V, GF)

- \$21.90 -

BAY BUGS RISOTTO

Arboria rice cooked in crustation bisque stock & rich tomato with fresh bugs pieces, dill & fresh chilli (V, GF)

- \$33 -

V = Vegetarian, GF = Gluten free

PIZZA

CAPRICCIOSA

Napoli, mozzarella, smoked ham, mushrooms & olives
- \$15.90 -

MEAT LOVERS

Napoli, mozzarella, salami, ham, bacon & BBQ sauce
- \$15.90 -

BBQ CHICKEN

Napoli, mozzarella, roast chicken, pineapple & bbq sauce
- \$15.90 -

PUMPKIN (V)

Roast pumpkin, spinach & feta
- \$15.90 -

CHORIZO

Napoli, chorizo, spanish onion, olives & roquette
- \$15.90 -

SUPER SPECIAL

Napoli, mozzarella, ham, salami, mushrooms, olives & capsicum
- \$15.90 -

PROSCIUTTO

Napoli, buffalo cheese, prosciutto, cherry tomatoes & roquette
- \$15.90 -

MEXICAN

Napoli, mozzarella, salami, capsicum & chilli
- \$15.90 -

MARGHERITA

Napoli, mozzarella, buffalo cheese, basil & herbs
- \$14.90 -

PRAWN

Napoli, mozzarella, prawn cutlets, cherry tomatoes & roquette
- \$16.90 -

AMERICAN

Napoli, mozzarella & salami
- \$15.90 -

VEGETARIAN

Napoli, mozzarella, mushroom, capsicum, olives & onion
- \$15.90 -

THE LOT

Napoli, mozzarella, olives, onion, salami, capsicum, ham, onion, mushroom & anchovies
- \$16.90 -

- All pizzas available GF for an extra \$5 -

MAINS

SURF & TURF

300g Angus porterhouse topped with creamy garlic prawns & scallops,
served with beer battered chips

- \$44 -

GRILLED SALMON

200g grilled salmon fillet, served with creamy mash, steamed broccolini
& balsamic reduction, topped with mango salsa (GF)

- \$33.90 -

CHICKEN PARMIGIANA

Served with beer battered chips & salad

- \$23.90 -

GRILLED CHICKEN

Grilled chicken breast, smothered in a creamy bacon & mushroom sauce, served
on a bed of mash potato & sautéed broccolini (GF)

- \$26.90 -

LEMON PEPPER CALAMARI

Slightly fried calamari rings tossed with lemon, pepper & shallots, served with
beer battered chips, salad & aioli

- \$24.90 -

PESCI DI MARE

Garlic prawns, mussels, scallops, calamari & crab, cooked in napoli & chilli,
served with a side of toast (GF option available)

- \$27.50 -

GARLIC PRAWNS

Pan friend king prawns in creamy garlic sauce, served with
sticky risotto rice & salad

- \$29 -

BURGERS

All served on a brioche bun with beer battered chips
- \$18 -

SIRACHA FRIED CHICKEN (Lunch Only)

Friend chicken, relish, avocado, slaw & aioli

WAGYU BEEF BURGER

Wagyu Pattie, bacon relish, cos lettuce, pickles, egg, mustard, cheddar & aioli

PULLED PORK BURGER

14 hour pulled pork, relish, pickles, slaw, & garlic aioli

FROM THE GRILL

JIM BEAM PORK RIBS

A full rack of USA pork ribs, falling off the bone in a home made Jim beam bourbon finger licking sticky glaze, served with beer battered chips and salad
- \$38 -

300g BLACK ANGUS SIRLOIN

- \$36 -

300G GRAIN FED RIB EYE

- \$36 -

Char grilled to your liking, served with chips & salad OR mash & vegetables
Sauces: Mushroom | Red Wine Jus | Garlic butter |
(GF option available)

THE MIGHTY MIXED GRILL (serves 2)

200g Black Angus porterhouse, chicken tenderloin, lamb skewers, sticky glaze USA cut BBQ pork ribs & pork sausage, served with ribs sauce & beer battered fries
- \$46 -

OPEN CHICKEN & LAMB SOUVLAKI

Served with pita bread, tzatziki, cos lettuce salad & beer battered chips
- \$24.9 -

V = vegetarian, GF = Gluten free

KIDS

AGES 12 & UNDER

KIDS MAIN & DESSERT (GELATO)

- \$10 -

CHICKEN NUGGETS & CHIPS

SPAGHETTI BOLOGNESE

MARGHERITA PIZZA

DESSERTS

ZEPPOLE

Sugar & cinnamon glazed Italian doughnuts,
served with Nutella dipping sauce (V)

- \$12 -

PINT OF SWEET INDULGENCE

One pint glass choc full of your sweet favourites!
Chocolate pudding, vanilla ice-cream & whipped cream, drizzled with cherry and
raspberry coulis

- \$12 -

‘Don’t forget to check out the display fridge for more tasty dessert options’

V = vegetarian, GF = Gluten free

WINE

RED

AMSBURY SHIRAZ/CAB	South East Australia	\$6.5 \$30
ASHER SHIRAZ	Heathcote, VIC	\$8.0 \$36
HEIDEREICH OLD SCHOOL SHIRAZ	Barossa Valley, VIC	\$9.0 \$40
PENFOLDS KOONUNGA HILL 76 SHIRAZ CAB	South Australia	\$8.5 \$38
THOMAS GOSS MERLOT	McLaren Vale, SA	\$8.5 \$37
FICKLE MISTRESS PINOT NOIR	Central Otago, NZ	\$8.0 \$35
ST HUBERTS 'THE STAGE' PINOT NOIR	Yarra Valley, VIC	\$8.5 \$38
PENFOLDS BIN 128	South Australia	\$10 \$48
TELLURIAN GSM 2014	Heathcote, VIC	\$9.5 \$44
TELLURIAN NERO D'AVOLA 2015	Heathcote, VIC	\$9.5 \$44

WHITE

TOHU SAUVIGNON BLANC	Marlborough, NZ	\$8.5 \$38
RUN RIOT SAUVIGNON BLANC	Marlborough, NZ	
KNEE DEEP SAUVIGNON BLANC	Margaret River, WA	\$8.0 \$36
AMSBURY SEMILLION SAV BLANC	South East Australia	\$6.5 \$30
TOKAR ESTATE CARAFE CHARDONNAY	Yarra Valley, VIC	\$9.0 \$40
AMSBURY ESTATE CHARDONNAY	South East Australia	\$6.5 \$30
TOHO PINOT GRIGIO	Malborough, NZ	\$8.0 \$36
FRIDAY MONKEY RIESLING	Clare Valley, SA	\$7.5 \$32
TEN DEGREES MOSCATO	Murray Darling, VIC	\$7.5 \$35
T'GALLANT (PINK)	Mornington Peninsula, VIC	\$7.5 \$35

ROSE

SQUEALING PIG ROSE	Central Otago, NZ	\$8.0 \$35
--------------------	-------------------	--------------

SPARKLING

T'GALLANT PROSECCO	Mornington Peninsula, VIC	\$8.0 \$35
MORGANS BAY SPARKLING CURVEE	South East Australia	\$6.5 \$30
GISA BLANC DE BLANC CURVEE	Adelaide Hills, SA	\$9.0 \$40
MOET & CHANDON		\$120

BEER

TAP

CARLTON DRAUGHT | WILD YAK
P \$5 - S \$6 - P \$9 - J \$20

STUBBIES

CASCADE LIGHT	\$6
VICTORIA BITTER	\$6
PURE BLONDE	\$7
CARLTON DRAUGHT	\$7
CROWN LAGER	\$7
FAT YAK	\$8
BEEZ NEEZ	\$8
LITTLE CREATURES PALE ALE	\$8
JAMES BOAGS	\$8
CASCADE PREMIUM	\$8
HEINEKEN	\$8
STELLA ARTOIS	\$8
HOEGAARDEN	\$8
PERONI NASTRO ASSURO	\$8
PERONI LEGGERA (LIGHT)	\$8
BIRRA MORETTI	\$8
ASAHI	\$8
CORONA	\$8
GROLSCH (SWINGTOP)	\$8

CIDER

BULMERS ORIGINAL APPLE	\$10
BULMERS PEAR	\$10
REKORDELIG PEAR (500ml)	\$12.5
REKORDELIG STRAWBERRY & LIME	\$12.5
REKORDELIG WILD BERRIES (500ml)	\$12.5

COCKTAILS

BLOSSOMING ORCHID

Gin, Aperol, Pama Pomegranate
- \$14 -

COSMOPOLITAN

Vodka, Cointreau, Fresh pressed lime,
Cranberry & Sugar Syrup
- \$14 -

WHITE LADY

Gin, Cointreau, Fresh Pressed Lime
- \$14 -

LONG ISLAND ICED TEA

Gin, Tequilla, Bacardi, Cointreau,
Fresh Pressed Lime, Cola
& Sugar Syrup
- \$14 -

STRAWBERRY MOJITO

Fresh Strawberries, Havana Club White
Rum, Lime, Soda & Sugar Syrup
- \$14 -

MARTINI

Gin, Extra Dry Vermouth & Lemon Twist
- \$14 -

ESPRESSO MARTINI

Vodka, Kahlua, Baileys, Espresso
& Sugar Syrup
- \$14 -

BLOODY MARY

Vodka, Tomato Juice, & Worcestershire
- \$12 -

STRAWBERRY DAIQUIRI

Coconut Rum, Strawberry Liqueur, Triple
Sec, Fresh Strawberries,
Fresh Pressed Lime & Sugar Syrup
- \$14 -

MINT MOJITO

Fresh Mint, Havana Club White Rum,
Lime, Soda & Sugar Syrup
- \$14 -

SPIRITS

BASIC \$8 | PREMIUM \$10

Please see our bar—wall display for more selections

HOT BEVERAGES

COFFEE

Flat White | Latte | Cappuccino Ristretto | Long Black | Piccolo | Double Espresso
Espresso | Long Macchiato | Short Macchiato

- \$3.5 -

Hot Chocolate | Mocha

- \$4 -

Affogato | Chai Latte | Iced Chocolate | Iced Coffee

- \$4.5 -

FLAVOURED COFFEE

Vanilla | Hazelnut | Caramel

- Extra \$1-

SPECIALS FOR YOUR COFFEE

Decaf | Soy Milk | Almond Milk

- Extra \$0.5 -

TEA

English Breakfast | Earl Grey | Peppermint | Chai | Lemongrass & Ginger | Chamomile | Green

- \$4 -

COLD BEVERAGES

MILKSHAKES \$5 | THICKSHAKES \$6.5

Chocolate | Strawberry | Banana | Vanilla | Caramel | Lime | Blue Heaven | Coffee

SMOOTHIES & JUICES

Banana | Strawberry | Mixed Berry

- \$6 -

Fresh squeezed Orange

- \$6 -

Pineapple | Apple | Mango | Cranberry | Tomato | Guava

- \$5.5 -

SOFT DRINKS

Coke | Raspberry | Sprite | Lift | Coke Zero | Diet Coke | Fanta

Cascade: Apple Isle | Lemon | Ginger Beer | Ginger Ale | Tonic Water

Lemon Ice Tea | Peach Ice Tea

\$4

Lemon Lime & Bitters | Spiders (Coke | Raspberry | Lemonade)

San Pellegrino Flavoured Sparkling (Chinotto | Aranciata Rossa | Limonata)

\$5

San Pellegrino Sparkling Water

500ml \$5.5 | 1L \$7.5