

BOHO SOCIAL

Avocado on Toast \$19.0*

with roasted tomatoes, basil, sesame seeds and balsamic (vg, gfo)

Add smoked salmon or bacon + \$5.0

Egg Benedict Slider \$7.0*

with Poached free-range eggs, Smoked leg ham, baby spinach and hollandaise sauce (gfo)

12" Prosciutto Pizza \$24.0

Spanish onion, black olives, mushroom, fresh basil & extra virgin olive oil

12" Chicken & Pumpkin Pizza \$22.0

Baby spinach, onion, danish feta and slivered almonds

Chargrilled Calamari Salad \$19.0

Baby spinach, cucumber, capers, fennel, spiced yoghurt and charred lemon

Forest Mushroom Bruschetta \$16.0

with cashew feta, hazelnut dukka and salsa verde (vg, gfo)

Smoked Tomato & Walnut Ragu \$17.0

with wild rocket, EVOO and polenta chips (vg, gf)

Vegan Frittata \$16.0

Kale, roasted red pepper and caramelised onion frittata with tomato relish (vg, gf)

Potato Wedges \$9.0

Cheese Plate

3 x 30g \$24.0 // 3 x 50g \$36.0

A selection of the finest Australian and imported cheeses with fresh fruit, crackers and quince paste

Vegetarian Mezze Platter \$22.0

Turmeric pickled cauliflower, chickpea falafel, house made houmous, baby beets, danish feta, olives, roasted red peppers and toasted pita bread (vg, gfo)

Add Prosciutto + \$6.0

Steak Frites \$29.0

200gm Porterhouse "Grass Fed" steak, French fries, trio of mustards (gf)

12" Margherita Pizza \$19.0

San Manzano Tomatoes, Fior de Latte and fresh Basil (v, vgo, gfo)

House Made Wagyu Meatballs \$18.0

Premium beef meatballs in a rich tomato sugo, parmesan cheese with wild rocket salad and charred sourdough

Secret Recipe Popcorn Chicken \$15.0

Served with Roasted Garlic Aioli and hot & smoky BBQ sauce (gf)

Grilled Haloumi Salad \$25.0

Served with Pumpkin, baby spinach, tomato, cucumbers, black barley and mandarin oil (v,gf)

Seared "Huon Valley" Salmon \$32.0

Served with fennel, orange, black olives, mint and red onion with citrus vinaigrette

Butter Chicken \$26.0

Free range chicken, butter roti, sweet mango chutney, cucumber raita and basmati rice (gfo)

Halloumi Fries \$14.0

"L' Artisan" Organic cow's milk halloumi fries with fresh lemon, parsley and spiced yoghurt (gf)

French Fries \$9.0

Charcuterie Board \$32.0

"Victorian Highland" Prosciutto, Air dried "Wagyu" Bresaola, pickled vegetables, cornichons, grilled sourdough and EVOO (gfo)

* Items available until 4pm only

gf- Gluten Free, gfo - Gluten Free Option, v - Vegetarian, vg - Vegan, vgo - Vegan Option
Menu is subject to availability, 15% Surcharge on Public Holidays