



Happy Boo Year Menu

All breads: \$8

CHILLI BREAD:

Char grilled sourdough
Brushed with Tunisian
harissa

BLUE CHEESE

CIABATTA:

Grilled ciabatta served with
disks of blue cheese butter

GARLIC BREAD:

Char grilled sourdough
rubbed with roasted garlic
& sea salt

SOMETHING VEGO

ITALIAN BREAD SALAD: \$12 (v)

Add Chicken \$4

Torn grilled ciabatta, roasted cherry tomatoes, cucumber, Spanish onion, basil, feta & olives.
Tossed with a red wine vinaigrette

WALDORF SALAD: \$14 (gf)(v)

Add Chicken \$4

Yep that's right, we are bringing back the classic, Boo style though!

A tossed salad composed of celeriac, granny smith apples, roasted walnuts, finely sliced onion, & baby cos lettuce. Dressed with lemon mayonnaise

ROASTED VEGIE STACK: \$14 (v) (gf)

Add Chicken \$4

A delectable stack of Roasted QLD blue pumpkin, Portobello mushroom, red capsicum & char grilled zucchini. Served on a generous smear of house-made hommus & topped with a delicate salad of cress, micro herbs, red onion & pine nuts dressed with mustard vinaigrette

SOMETHING WITH CHIPS

All burgers are served on light rye rolls (gluten free bread is available \$2 extra)

CHEESE BURGER & CHIPS: \$12

Beef patty, caramelised onions, mustard, cheese, tomato sauce, topped with house-made pickles & served with beer battered chips

ULTIMATE CRUNCHY CHEESE BURGER & CHIPS: \$14

Served the same as the cheese burger but with the addition of salted potato chips in the burger
(You've gotta give it a go)

BOO BURGER & CHIPS: \$15

Everybody's favourite!!

Searched beef patty, fried onion, mixed salad leaves, tomato, beetroot, cheese, bacon, aioli & BBQ sauce. Served with beer battered chips

CHOOK PARMY BURGER & CHIPS: \$16

Gremolata crumbed chicken tenderloins, aioli & baby cos. Topped with rose sauce, crispy bacon & cheddar cheese. Served with beer battered chips



SOMETHING ON CIABATTA

This is Cheffy's rendition of the open sandwich

OCEAN TROUT: \$18

Maple Ocean trout (served medium), celeriac remoulade, dill mayo, watercress, olives & spanish onion.

SIRLOIN: \$19

Green peppercorn marinated Black Angus sirloin (served medium), red onion jam, rocket, tomato, parmesan, Cornichons & red wine mayo

SOMETHING WITH NO BREAD

FRENCH LENTIL & PANCETTA PIE: \$18

Slow braised Puy lentils flavoured with thyme, carrot, onion, celery & small pieces of flat pancetta. Baked in a puff pastry shell topped with sour cream mash till slightly charred & drizzled with roasted tomato jus

BEETROOT RISOTTO: \$20 (gf)

Fried Spanish onion, fennel, garlic & sliced baby beetroots, slowly stirred through vialone nano rice & chicken stock. Finished with grana Padano Parmesan & shredded mint leaves

MALAYSIAN CHICKEN SKEWERS: \$22 (gf)

Chicken thigh skewers marinated in lemongrass, coriander & brown sugar. Served on a pine nut, cauliflower rice pilaf & cucumber feta salad. Finished with a crunchy peanut satay sauce

DESSERT: \$8 Add Coffee: \$2

PAVALOVA (v) (gf)

Even better than the one that mum makes!!

Individually baked meringue shell filled with double cream, cointreau macerated strawberries, more double cream, tart passionfruit & drizzled with raspberry coulis

Ohhhh yeah!!

CHOCOLATE JAFFA POTS (v)

Get your chocolate fix right here!!!!

Set dark chocolate custard flavoured with grand marnier & served with an orange tuille biscuit

(gf) Gluten Free (v) Vegetarian