

# THE BOHO FOR LUNCH

## B O H E M I A N B U N G A L O W

### TO START

**FOCACCIA** - Chargrilled, garlic, rosemary & olive focaccia \$8

**CHARCUTERIE BOARD**- A selection of local cured meats, ham hock croquettes, duck rilette, pickled vegetables & sourdough \$28 (GF available)

**GOORALIE PORK**- Pan fried pork belly, sweet pickles, apple puree, pork scratchings & black pudding \$16.50 (GF available)

**ARANCINI** - Mushroom & truffle arancini, Jerusalem artichoke puree, parmesan \$14 (V)

**LAMB GNOCCHI** - Braised Dorper lamb shoulder, potato gnocchi, tomato ragu, mint, parsley & crumbled feta \$16

**FISH CAKES**- Hot smoked salmon & parsley fishcakes, soft Melsted park egg, herb salad & lemon \$16

**BOHO SALAD** - butternut pumpkin, baby beetroot, mixed leaf, roasted cashew nut salad, goat cheese & horseradish dressing \$13 (V) (GF)

### MAINS

**FISH OF THE DAY** - Harrisa spiced kipfler potatoes, roast capsicum dressing, pickled cucumber & fennel salad \$ market price (GF)

**BLACKENED BARRAMUNDI** - Paprika, cumin & mustard rubbed barramundi, mango salsa, chilli & coriander salad \$28 (GF)

**BRISKET BUN** - Low 'n' Slow smoked brisket, cos lettuce & pickles served with hand cut chips \$22

**MUSHROOM BURGER** - Flat cap mushroom & mixed bean burger, caramelized onion, Kenilworth vintage cheddar, brioche bun & hand cut chips \$20 (V)

**POLENTA TERRINE** - Smoked capsicum, mushroom, halloumi, spinach & polenta terrine, char-grilled vegetables & roast cherry tomato dressing (V) (GF) \$22

**BABY BACK RIBS** - Slow 'n' Low smoked pork ribs glazed with BoHo barbecue sauce, served with hand cut chips & coleslaw \$33 (GF)

### PIZZA - Sourdough Base

**FIELD MUSHROOM** - Roasted field mushrooms, mozzarella, rocket & truffle oil \$22 (V)

**CHORIZO** - Roasted sweet capsicum, chorizo, arrabiata sauce & mozzarella \$25

**MARGHERITA** - Buffalo mozzarella, napoli sauce, fresh basil \$19 (V)

SIDES- **HAND CUT CHIPS \$8 SEASONAL GREENS \$8 MIXED SALAD \$8**

Please notify staff if you have any allergies or dietary requirements

# The BoHo @ Night

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## **TO START**

**FOCACCIA** - Char-grilled garlic, rosemary & olive focaccia \$8

**CHARCUTERIE BOARD FOR TWO** - A selection of local cured meats, ham hock croquettes, duck rilette, pickled vegetables & sourdough \$28 (GF available)

**GOORALIE PORK**- Pan fried pork belly, sweet pickled apple puree, pork scratching & black pudding \$16.50 (GF available)

**ARANCINI** - Mushroom & truffle arancini, Jerusalem artichoke puree, parmesan \$14 (V)

**LAMB GNOCCHI** - Braised Dorper lamb shoulder, potato gnocchi, tomato ragu, mint, parsley & crumbled feta \$16

**FISH CAKES**- Hot smoked salmon & parsley fishcakes, soft Melsted park egg, herb salad & lemon \$16

**BOHO SALAD** - butternut pumpkin, baby beetroot, mixed leaf & roasted cashew nut salad, goat cheese & horseradish dressing \$13 (V) (GF)

## **MAINS**

**CHAR GRILLED SIRLOIN** - Sirloin steak, sage, onion & Dijon butter, hand cut chips, rocket & pickled onion salad \$38 (GF)

**FISH OF THE DAY** - Harrisa spiced kipfler potatoes, roast capsicum dressing, pickled cucumber & fennel salad \$ market price (GF)

**ROAST DUCK BREAST** - Honey & cardamon glazed organic duck breast, boulangere potatoes, roasted root vegetables \$32 (GF)

**BLACKENED BARRAMUNDI** - Paprika, cumin & mustard rubbed barramundi, mango salsa, chilli & coriander salad \$28 (GF)

**BRISKET BUN** - Low 'n' Slow smoked brisket, cos lettuce & pickles served with hand cut chips \$22

**MUSHROOM BURGER** - Flat cap mushroom & mixed bean burger, caramelized onion, Kenilworth vintage cheddar, brioche bun & hand cut chips \$20 (V)

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**CHORIZO** - Roasted sweet capsicum, chorizo, arrabiata sauce & mozzarella \$25

**MARGARITA** - Buffalo mozzarella, napolli sauce, fresh basil \$19 (V)

**SIDES**- **HAND CUT CHIPS \$8** **SEASONAL GREENS \$8** **MIXED SALAD \$8**

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