LUNCH

Marinated Olives VE/GF	\$7
Bruschetta V/VEO/GFO	# 2 0
with cherry tomatoes, red onion, fresh basil, balsamic glaze and danish feta	\$20
Oysters natural with fresh lemongs	\$4.5
kilpatrick GF	\$ 4. 5
Buddha Bowl VE/GF	
kale, chickpeas, red onions, carrots, beetroot, quinoa and a hummus dressing	\$22
add falafel \$6 (V) / add chicken breast \$9 (GF)	
Caesar Salad GFO	ቀ ጋ ጋ
baby cos lettuce, shaved parmesan, crispy bacon, poached	\$22
egg, croutons and caesar dressing add chicken breast \$9 (GF) / smoked salmon \$10 / anchovies \$1	
Halloumi Salad V/GF/VEO	
grilled halloumi cheese, baby spinach, roasted pumpkin,	\$24
cherry tomatoes, red onion, and lemon vinaigrette add falafel \$6 (V) / add chicken breast \$9 (GF)	
Fish Tacos (3)	
battered fish served with fresh coleslaw, house-made	\$24
tartare sauce in soft tortillas	
Exmouth Prawn Bucket GF	400
ready to peel, served with our house-made cocktail sauce	\$28
Octopus and Potato Salad GFO	ቀ ጋ ጋ
with abrolhos octopus, royal blue potatoes, olives, capers, fresh parsley, lemon dijon mustard dressing,	\$32
rockette and a slice of Sourdough bread	
The Vegan Wrap VE	
roasted pumpkin, quinoa, baby spinach, red onion, and	\$22
our house-made hummus, served with chips	·
The Chicken Caesar Wrap	
grilled chicken, bacon, parmesan, cos lettuce, and caesar	\$25
dressing, served with chips	
Cuban Sandwich	\$29
with pulled pork, leg ham, swiss cheese, sliced dill pickled cucumber, american mustard, served with chips	\$49
Boughshed Angus Burger GFO	///
cheddar cheese, lettuce, tomato, onion, beetroot, house-	\$28
made burger sauce on a milk bun Beer Battered Flathead and Chips	
served with a garden salad, house made tartare and	\$32
lemon wedge	
SIDES - Garlic Bread (\$8), Chips and Aioli (\$9), House Salad	(\$13)

V/VEO V - vegetarian, VE - vegan, VEO - vegetarian option available, GF - gluten free, GFO - gluten free option Please advise server of any dietary requirements or allergies prior to ordering. While GF items are prepared using GF items we do have gluten present in the kitchen

VE/GF

DRINKS

COFFEES	Сир	Mug
Long or Short Black	\$4.5	\$5.5
Flat White, Latte, Cappuccino	\$ 5	\$ 6
Mocha, Macchiato	\$ 5	\$ 6
Chai Latte	\$ 5	\$ 6
Hot Chocolate	\$ 5	\$ 6
Babyccino	\$ 2	·
swap to almond, soy, or oat milk (\$1)	•	

TEA \$4

English Breakfast, Earl Grey, Green, Peppermint, Chamomile

ICED DRINKS

Iced Coffee	\$7.5
Iced Mocha	\$7.5
Iced Chocolate	\$7.5

all served with ice cream, whipped cream, and a wafer

Iced Latte \$5

JUICES/SOFT DRINKS \$4

Soft Drinks (cans) -coke, coke no sugar, kirks lemon, sprite, fanta Juices -orange, apple, pineapple, cranberry

\$ 8 MILK SHAKES | THICK SHAKES \$10

strawberry, caramel, spearmint, banana, chocolate, vanilla

SWEET TOOTH

Cake of the Day \$12
Cake of the Day (ask for flavour) \$8.5
Homemade Muffins (ask for flavours) \$7
sweet tooth items are available all day

BOUGHSHED