

# LUNCH

<b>Marinated Olives</b> VE/GF	\$7
<b>Bruschetta</b> V/VEO/GFO with cherry tomatoes, red onion, fresh basil, spiced balsamic glaze and finished with buffalo mozzarella	\$22
<b>Oysters</b> natural with fresh lemon wedge GF kilpatrick GF	\$4.5 \$5
<b>Winter Bowl</b> VE/GF black rice, carrots, cucumber, chickpeas, roasted pumpkin, kale and miso dressing add falafel V \$6 / chicken breast GF \$9 / smoked salmon \$10	\$20
<b>Caesar Salad</b> GFO baby cos lettuce, shaved parmesan, crispy bacon, poached egg, croutons, Caesar dressing add chicken breast GF \$9 / smoked salmon \$10 / anchovies \$1	\$22
<b>Beetroot and Goats Cheese Salad</b> V/GF/VEO baby spinach, roasted beetroot, goats cheese, red onion, almond flakes and balsamic dressing add falafel V \$6 / chicken breast GF \$9 / smoked salmon \$10	\$22
<b>Fish Tacos (3)</b> battered fish served with fresh coleslaw, house-made tartare sauce in soft tortillas	\$25
<b>Exmouth Prawn Bucket</b> GF ready to peel, served with our house-made cocktail sauce	\$29
<b>The Vegan Wrap</b> VE roasted pumpkin, beetroot, rockette, chat potatoes, caramelized onion, our house-made hummus, with chips	\$22
<b>The Chicken Caesar Wrap</b> grilled chicken breast, bacon, parmesan, cos lettuce, caesar dressing, served with chips	\$25
<b>Reuben Sandwich</b> pastrami, Swiss cheese, Dijon mustard, sauerkraut pickles, house-made Russian dressing, served with chips	\$28
<b>Cuban Sandwich</b> pulled pork, leg ham, Swiss cheese, sliced dill pickled cucumber, American mustard, served with chips	\$29
<b>Boughshed Angus Burger</b> GFO cheddar cheese, lettuce, tomato, caramelized onion, beetroot, house-made burger sauce on a milk bun	\$29
<b>Beer Battered Fish and Chips</b> beer battered flathead, chips, garden salad, house made tartare and lemon wedge	\$32

## SIDES

Garlic Bread V \$8 Chips and Aioli V/VEO \$10 House Salad VE/GF \$13

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

# BOUGHSHED

# DRINKS

## COFFEES

	C u p	M u g
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

Coffee and 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

RESTAURANT | BAR | LOUNGE