## **BOWLS**

bosk bowl- QUINOA, MINT, FETTA,
CORN, ALMONDS, MIXED LEAVES,
CITRUS DRESSING (GF) \$14

+ haloumi \$8.5

+ tiger prawns \$14.5

+ grilled salmon \$10.5

+chicken schnitzel \$9.5

clontarf bowl – FLAKED SALMON, EDAMAME, BROWN RICE, PEAS, MIXED LEAVES, TAMARI DRESSING (GF,DF) \$22.5

### **KIDS**

CHICKEN SCHNITZEL, CHIPS, TOMATO SAUCE \$12.5

BATTERED FLATHEAD, CHIPS, TOMATO SAUCE \$12.5

GRILLED FISH OF THE DAY, CHIPS, TOMATO SAUCE (GF) \$13.5

**CHEESE TOASTIE \$8** 

SEASONAL FRUIT CUP, COCONUT YOGHURT (GF,DF) \$9



1.5% CARD SURCHARGE 10% PUBLIC HOLIDAY SURCHARGE

ingredients including nuts, shellfish, gluten, dairy + eggs are used in our kitchen and while all care is taken, exposure to these allergens may be possible we hope you understand that we may not be able to accommodate menu changes particularly at peak times

## **TURKISH BREAD TOASTIES**

HAM, CHEESE, TOMATO \$10.5

ROAST CAPSICUM, CAULIFLOWER, HUMMUS, MIXED LEAVES (DF) \$11.5

# **HOT DRINKS**

ALLPRESS ESPRESSO COFFEE / HOT CHOCOLATE \$4.5 / \$5

PICCOLO / MACCHIATO /
ESPRESSO \$3.5
+ extra shot 50c
+ decaf coffee, almond, oat, soy milk 70c

RABBIT HOLE ORGANIC TEAS /
LATTE STYLE CHAI TEA \$5.5
Brekky blend, Earl Grey, Ginger, Jasmine,
Sencha, Chai

BABYCCINO \$2.7

### **BURGERS + FRIENDS**

HALOUMI, PICKLE, TOMATO, MIXED LEAVES, ROMESCO, AIOLI \$15.5

CHICKEN SCHNITZEL, LETTUCE, PINEAPPLE, SWEET CHILLI AIOLI \$16

DOUBLE BACON + EGG ROLL w BBQ SAUCE or brekkie burger - BACON, EGG, CHEESE, TOMATO, MIXED LEAVES, AIOLI, CHUTNEY \$14

> + cheese \$2 + bacon \$3 + side of chips \$3.5 + GF bun \$3.5

BATTERED FLATHEAD, CHIPS, LEMON, TARTARE \$21.5

SMALL CHIPS \$6 LARGE CHIPS \$9.5 + sauce tub (tomato, tartare, bbq, aioli) 50

## **COLD DRINKS**

FRESH JUICES \$8 make your own (up to 3 fruits) apple, orange, watermelon, carrot, celery

SMOOTHIES \$5 / \$7.5 / \$9.5 banana, mixed berry, mango

MILKSHAKES \$4.5 / \$6.5 / \$8.5 chocolate, coffee, caramel, strawberry, vanilla

A selection of bottled drinks is also available