

## BREADS • TAPAS • SIDES

### BREADS

<b>Roasted Garlic Bread</b> toasted Turkish bread with roasted garlic butter <b>V</b>	6.5
<b>House Made Dukkah</b> served with Pendleton Estate Olive Oil and warm Turkish bread <b>V</b>	9.5
<b>Tuna Bruschetta</b> toasted Turkish bread topped with tuna, lemon, aioli and fresh herbs	11.0
<b>Duo of Dips</b> ask your server for today's selection of fresh house made dips <b>V</b>	11.0

### TAPAS

<b>Chorizo and Haloumi</b> served with a panzanella salad, fresh basil and a shallot vinaigrette	9.5
<b>Char Grilled Squid</b> served with roasted olives, cherry tomatoes and crispy pancetta <b>GF</b>	9.5
<b>Whitebait Fritters</b> fried to golden brown, served with salsa verde and citrus	9.5
<b>Pan Fried Prawns</b> served on a green pea risotto with a warm saffron dressing <b>GF</b>	9.5
<b>Chickpea Salad</b> dressed in spiced coriander yoghurt, with crunchy pita chips <b>GF, V</b>	9.5
<b>Roasted Beetroot Salad</b> with pumpkin seed brittle, goat's cheese and a herb vinaigrette <b>GF, V</b>	9.5

### SIDES (only with main meals)

<b>Mixed Green Salad</b> leafy greens, tomato, cucumber, radish and carrots	8.0
<b>Steamed Vegetables</b> with herbed butter	6.0
<b>Rosemary Potatoes</b> with roasted garlic and brown butter	6.5
<b>Boho Crinkle Cut Chips</b> with roast garlic aioli	5.5
<b>Warm Chickpea Ragout</b> with chorizo sausage, tomato and spices	7.0

# MAINS

	HALF PRICE LUNCH	
<b><u>PUB CLASSICS</u></b>		
<b>Chicken Schnitzel</b> served with crinkle cut chips and a garden salad		19.0
<b>Beef Schnitzel</b> served with crinkle cut chips and a garden salad	9.0	18.0
<b>Sauces</b> Mushroom, Peppercorn, Gravy		2.5
Parmigiana		3.5
<b>Chilli Squid</b> tossed in chilli salt and served with a salad of mint, coriander, chilli and bean sprouts dressed in a sweet plum sauce	9.0	18.0
<b>Chicken Club Sandwich</b> grilled chicken breast, bacon, avocado, lettuce, tomato, on thick toasted bread served with crinkle cut chips	9.5	19.0
<b>Boho Burger</b> house made lamb patty with zucchini pickles, tzatziki and cumin salted potatoes	11.0	22.0
<b>Fish and Chips</b> market fish served with crinkle cut chips and a dressed garden salad	11.5	23.0
<b>Warm Chicken Salad</b> roasted pumpkin, cherry tomatoes, toasted almonds and salad greens with a white balsamic dressing <b>V</b> Vegetarian: minus the chicken, add grilled haloumi	9.5	19.0
<b><u>PIZZA</u></b>		
<b>Pizza Carne</b> triple smoked ham, Spanish salami, olives, sugo and provolone cheese		18.0
<b>Margherita</b> sliced roma tomato, bocconcini, fresh basil and extra virgin olive oil <b>V</b>	9.0	18.0
<b>Cleopatra</b> roasted butternut squash, goat's cheese and toasted almonds on a dijon base <b>V</b>		18.0
<b><u>CHEF'S DISHES</u></b>		
<b>Thai Red Duck Curry</b> lemongrass, kaffir lime and coconut curry, simmered with duck meat and lychee, served with steamed rice and fried shallots <b>GF</b> Vegetarian: minus the duck, add tofu		22.0
<b>Chefs Salad</b> a classic niçoise salad with beans, potatoes, olives and egg and a grilled swordfish steak finished with a herb and mustard vinaigrette <b>GF</b> Vegetarian: minus the swordfish, add grilled haloumi	10.5	21.0
<b>Lamb Rump Roast</b> char grilled, cooked to medium. Served on white bean puree with eggplant cannelloni, and a red wine jus <b>GF</b>		26.0
<b>Gnocchi Calabrese</b> a rich, warming sauce of salami, chilli, olives and tomato sugo. Oven baked with bocconcini		18.0
<b>Churchill Strip Loin Steak</b> 300g, MSA premium grade. Served with broccolini and green beans, potato gratin, and a rich red wine jus <b>GF</b>		32.0
<b>Pumpkin Risotto</b> oven roasted pumpkin, Arborio rice, toasted pine nuts finished with Grana Padano <b>GF, V</b>	10.5	21.0
<b>Barramundi Fillet</b> in a Middle Eastern inspired chermoula marinade served on pilaf rice with dried apricots, currants and almonds with a preserved lemon gremolata <b>GF</b>		24.0

# DESSERTS • SNACKS • HOT DRINKS

## ANYTIME BAR SNACKS

<b>Boho Crinkle Cut Chips</b> with roast garlic aioli	9.0
<b>Wedges</b> served with sweet chilli and sour cream	8.5
<b>Hot Mixed Nuts</b> with sea salt	6.0
<b>Boho Hot Donuts</b> four house made donuts made fresh to order, dusted with cinnamon sugar	7.0

## DESSERT DELIGHTS

<b>White Chocolate and Passionfruit Crème Brulee</b> served with a green tea shortbread	11.0
<b>Chocolate and Hazelnut Semi Fredo</b> served with crème anglaise, and raspberry coulis	11.0
<b>Vanilla Bean Panna Cotta</b> with candied orange, and mint syrup	10.0
<b>Churros</b> served with melted chocolate sauce and spiced sugar (3 per serve)	7.0
<b>Apple and Pear Mille Feuille</b> crispy puff pastry, layered with caramelised apples and pears, and crème patisserie. Served with vanilla bean ice-cream	12.0

## HOT DRINKS

<b>Hot Chocolate</b>	3.5	<b>Teas</b>	3.5
<b>Espresso Coffee</b>	3.5	English Breakfast	
<b>Decaffinated</b>	3.5	Earl Grey	
<b>Flavoured Coffee</b>	4.0	Green Tea with Jasmine	
Vanilla		Peppermint	
Cinnamon		Camomile	
Almond		<b>Chai Latte</b>	4.0
Hazelnut		<b>Affogato</b> (add your favourite liqueur)	6.0

GF = Gluten Free    V = Vegetarian

½ price lunch available between 12noon - 2.30pm every day

Also available 6pm - 9.30pm Monday and Tuesday nights. Conditions apply

Minimum spend \$9pp. \$2.50 extra for takeaway

Anytime bar snacks available from 12noon - 9.30pm

Our food may contain nuts and other products - please speak to our staff if you have any concerns or need to make us aware of your specific dietary needs.

[www.bohobar.com.au](http://www.bohobar.com.au)

# WINE LIST

## SPARKLING

Killawarra Brut NV	4.5	18.0
Di Giorgio Pinot Noir Chardonnay NV (A Touch of Pink) <i>Limestone Coast</i>	8.3	33.0
Jansz Premium Cuvée NV <i>Tasmania</i>	9.0	41.0
Cloudy Bay 'Pelorus' NV		50.0
Moet & Chandon NV <i>Epernay, France</i>		89.0
House Sparkling Red NV <i>Clare / Padthaway</i>	5.0	20.0

## WHITE

09 Jim Barry Watervale Riesling <i>Clare Valley</i>	8.3	32.0
09 Schild Estate Chardonnay <i>Barossa Valley</i>	7.0	28.0
09 Spy Valley Sauvignon Blanc <i>Marlborough</i>	8.3	33.0
10 Longview 'Whippet' Sauvignon Blanc <i>Adelaide Hills</i>	8.5	33.0
09 Mesh Riesling <i>Eden Valley</i>		43.0
09 Six Foot Six Pinot Gris <i>Geelong</i>	8.5	34.0
09 Shaw & Smith Sauvignon Blanc <i>Adelaide Hills</i>		42.0
House Chardonnay <i>McLaren Vale</i>	5.0	20.0
House Semillon Sauvignon Blanc	5.0	20.0
House Riesling (by Neil Pike) <i>Clare Valley</i>	5.0	20.0

## ROSÉ

08 Bon Bon Shiraz Rosé	6.8	27.0
09 Skillogalee Cabernet Malbec Rosé <i>Clare Valley</i>		35.0

## RED

06 Peter Lehmann Cabernet Merlot <i>Barossa Valley</i>	6.5	26.0
08 Neil Hahn 'Yanyarrie' Shiraz <i>Barossa Valley</i>	7.5	30.0
08 Langmeil 'Three Gardens' Grenache Shiraz Mourvedre <i>Barossa Valley</i>		35.0
08 Organic Vignerons Shiraz Cabernet		33.0
08 Heartland Cabernet Sauvignon <i>Langhorne Creek/McLaren Vale</i>	8.5	34.0
09 Running With The Bulls Tempranillo <i>Barossa Valley</i>	8.0	32.0
07 Killibinbin Cabernet Sauvignon <i>Langhorne Creek</i>		35.0
09 Shottesbrooke Merlot <i>McLaren Vale</i>	8.5	34.0
08 Paracombe Pinot Noir <i>Adelaide Hills</i>		35.0
08 Two Hands 'Angels Share' Shiraz <i>McLaren Vale</i>		42.0
06 Penfolds 'Kalimna' Shiraz <i>South Australia</i>		46.0
House Cabernet Sauvignon <i>Currency Creek</i>	5.0	20.0
House Shiraz Cabernet <i>McLaren Vale</i>	5.0	20.0

## SWEETIES & STICKIES

09 Grant Burge 'Lily Farm' Frontignac <i>Barossa Valley</i>	7.5	30.0
08 D'Arenberg 'The Stump Jump' Sticky Chardonnay 375ml		30.0

All of these wines, and more, available now in our bottle shop or online at [www.boozebrothers.com.au](http://www.boozebrothers.com.au)