

# BONNY

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

VG - VEGETARIAN | VGO - VEGETARIAN OPTION

V - VEGAN | VO - VEGAN OPTION

N - CONTAINS NUTS

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

No split bills on weekends and public holidays.

No alterations to menu items.

10% surcharge on weekends.

20% surcharge on public holidays.

We are proud to pay our hardworking team the award which is why we include a surcharge on these days.

## FIND US:

@BONNYBLAIRGOWRIE

BONNYBLAIRGOWRIE.COM.AU

## SMOOTHIES AND MILKSHAKES

### PB AND BANANA SMOOTHIE 12.0

Banana, peanut butter, cacao, honey and almond milk. (VO, GF)

### MANGO SMOOTHIE 12.0

Mango, yoghurt, honey and coconut milk. (GF, VG)

### MILKSHAKES 10.0

Chocolate, strawberry, vanilla, salted caramel, espresso.

Alternative milks + 1.5

## COFFEE AND TEA

### COFFEE BY INGLEWOOD COFFEE ROASTERS

Single Origin espresso 4.5  
Single Origin long black 4.7  
Sunset Blvd with milk 5.5

Turmeric latte 6.0  
Matcha maiden latte 6.0  
Hot chocolate 5.5  
Mocha 5.5  
Prana chai 7.5

Iced coffee 8.5  
With ice-cream + 0.5  
Iced chocolate 8.5  
With ice-cream + 0.5

Batch brew 5.2  
Cold brew 6.5

Decaf / Alternative Milks + 1.0

### TEA BY CHAMELLIA 4.5

English Breakfast, Earl Grey, Gunpowder Green, Peppermint, Lemongrass and Ginger.

## COLD DRINKS

Kombucha 6.0  
Drinking coconut 7.5

## SOFT DRINK

Coke, Coke Zero, Sprite, Solo 4.5

## JUICES

Orange juice 7.0  
Apple juice 6.0  
Mango juice 7.0

## FOOD

### EGGS ON TOAST 14.5

Free range eggs your way.

### STRAWBERRY AND GRANOLA ACAI BOWL 19.0

Choice of peanut butter or nutella, acai, strawberry, banana, coconut, cocoa nibs and granola. (VG, N)

### BLUEBERRY AND BANANA ACAI BOWL 19.0

Peanut butter, acai, blueberry, banana, coconut, hemp seeds and buckwheat granola. (V, VG, N, GF)  
Add Nutella (N) + 3.0

### OVERNIGHT OATS 20.5

Compressed watermelon, fruits, chia, stem ginger buckwheat crunch, COYO. (V, VG)

### GOJI NUT CRUNCH PORRIDGE 21.0

Cherry labneh, figs, quinoa, buckwheat goji nut crunch and maple syrup. (VG, N)

### CHILLI SCRAMBLED EGGS 23.0

With bacon, bird's eye chilli, coriander, cherry tomatoes, Vietnamese mint, fried shallots, parmesan on sourdough. (GFO, VGO) Add hash browns + 5.0

### EGGS BENNY 24.0

Pulled braised beef brisket, two poached eggs, chipotle hollandaise, chives, sweet potato fries on thick cut sourdough.

### PRAWN AND KIMCHI OMELETTE 25.0

Kimchi braised prawns, kewpie mayo, sprouted bean Asian salad, coriander, chilli, fried shallots on sourdough. (GFO)

### FRENCH TOAST 24.0

Roasted macadamia, orange blossom, white chocolate milk crumb, raspberry curd, vanilla ice cream, fresh berries. (VG, N, GFO)

### SEEDED SMASHED AVO 22.5

Pumpkin and sunflower seeds, black sesame, lime, feta, pomegranates, chilli oil on thick cut multigrain. (VG, VO, GFO) Add egg + 3.0 | Add bacon + 6.5

### VEGAN OPTION 22.5

With vegan feta. (V)

### BEEF BURGER 25.0

BBQ glazed, fried onions, smoked cheese, lettuce, tomato, burger sauce, mustard on a milk bun with rosemary seasoned chips.

Add bacon + 6.5 | Add fried egg + 3.0

### FALAFEL SALAD 23.0

Quinoa, tabouli, kale, spiced chickpeas, beetroot hummus, green tahini dressing, pickled red onion, chilli. (V, VG)

### MOROCCAN SPICED CHICKEN 24.0

Grilled chicken, cumin quinoa salad, spiced chickpea, pomegranates, kale, cucumber raita, toasted almonds, sumac. (N, GF)

## KIDS MENU

### DIPPY EGGS AND SOLDIERS 10.0

(GFO)

### MINI CHEESE AND HAM OMELETTE 14.0

On sourdough. (GFO, VGO)

### BABY PANCAKE 14.0

With ice cream and maple syrup. (VG)

## SIDES

Hash Browns (VG, V) 6.0  
Mushrooms (GF, VG, V) 6.0  
Roast Tomatoes (VG, GF, V) 6.0  
Haloumi (VG, GF) 6.0  
Extra Egg (VG, GF) 3.3  
Short Cut Bacon (GF) 6.5  
Smoked Salmon (GF) 6.5  
Avocado (VG, GF, V) 6.0  
Avocado and Feta Smash (VG, VO) 6.5  
Feta (VG, GF) / Vegan Feta (VG, GF, V) 4.5  
Tomato Relish (VG) 4.5  
Chipotle Hollandaise (VG, GF) 4.4  
Chips and Aioli (VG) 10.0

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION  
VG - VEGETARIAN | VGO - VEGETARIAN OPTION  
V - VEGAN | VO - VEGAN OPTION  
N - CONTAINS NUTS

<b>BUBBLES</b>		PIERRICK LAROCHE CHABLIS BOUGROS GRAND CRU CHARDONNAY	200	SALTRAM THE JOURNAL CENTENARIAN SHIRAZ	250	<b>TAP BEER</b>	POT/PINT
GANCIA PROSECCO	11	55	Burgundy, France, 2018	Barossa Valley, Australia, 2016		STONE & WOOD PACIFIC ALE 4.4%	9/14
						Byron Bay, NSW	
ARRAS BLANC DE BLANCS NV	13	65	NICOLAS JOLY CLOS DE LA BERGERIE CHENIN BLANC	LIGNIER-MICHELOT MOREY ST. DENIS "EN LA RUE DE VERGY" PINOT NOIR	270	GAGE ROADS SINGLE FIN 4.5%	9/14
			Loire, France, 2011	Burgundy, France, 2017		Perth, WA	
ARBEAUMONT BRUT RESERVE NV		100	HEITZ LOCHARDET MEURSAULT GRUYACHES CHARDONNAY	JEAN MARC BOULEY VOLNEY PREMIER CRU CLOS DES CHENES PINOT NOIR	300	JETTY ROAD PALE ALE 4.8%	9/14
			Champagne, France	Burgundy, France, 2013		Dromana, VIC	
TAITTINGER PRELUDE NV		150	MOUNT MARY CHARDONNAY	HYDE DE VILLAIN YGNACIA PINOT NOIR	400	BALTER XPA 5%	9/14
			Yarra Valley, Australia, 2016	Napa Valley, USA, 2016		Currumbin, QLD	
PIEPER HEIDSIECK BRUT VINTAGE 2012		180	<b>ROSÉ</b>	<b>COCKTAILS</b>	GLASS/JUG	CARLTON DRAUGHT 4.5%	8.5/13
			MAISON AIX ROSE			Melbourne, VIC	
			Provence, France, 2020				
BILLECART SALMON BRUT ROSE		220	<b>RED</b>	BLOODY MARY	14/ -	RECREATION EASY ALE 2.5%	8/12
			TERRA DO RIO TINTA BARROCA	Grainshaker Vodka, Spice Mix, Lemon Juice		Armadale, VIC	
			Riverlands, SA, 2019				
POL ROGER BRUT VINTAGE 2013		230	MUSTER CABERNET SAUVIGNON	CUCUMBER ELDERFLOWER SMASH	20/76 (SERVES 4)	<b>PACKAGED BEER</b>	
			Clare Valley, SA, 2016	Four Pillars Rare Dry, St Germain, Cucumber Elderflower		CORONA EXTRA 4.5%	9
						TWO BAYS PALE ALE 4.5%	9
<b>WHITE</b>			VASSE FELIX FILIUS CABERNET SAUVIGNON	SORRENTO	20/76 (SERVES 4)	3 RAVENS JUICY IPA 6.0%	12
			Margaret River, WA, 2019	Grainshaker Vodka, Limoncello, Dr. Strangelove Bitterlemon		<b>OTHERS</b>	
MATUA SAUVIGNON BLANC	11	55	BROKENWOOD SHIRAZ	BAY-BAE	22/84 (SERVES 4)	MOONDOG FIZZER SELTZER 4%	10
			McLaren Vale, SA	Italico Bergamot, Four Pillars Rare Dry, Marionette Curaçao, Creme de Violet, Soda		COLONIAL BERTIE CIDER 4.6%	10
T'GALLANT GRACE	12	60	QUEALY PINOT NOIR	NEGRONI	24/ -	STOMPING GROUND WATERMELON SMASH 4.2%	11
			Balnarring, VIC, 2019	Four Pillars Rare Dry, Okar Bitter, Antica Formula Vermouth		LITTLE DRAGON GINGER BEER 4%	10
PINOT GRIGIO			MUSELLA VALPOLICELLA SUPERIORE DOC	BONNY'S MARGARITA	22/125 (SERVES 6)		
			Veneto, Italy, 2018	Batanga Tequilla, Lime Juice, Lemon Juice, Crawleys Agave Syrup, Marionette Curaçao			
Mornington Peninsula, 2020			I CUSTODI PISTUS ETNA ROSSO DOC				
			Sicily, Italy, 2018				
GIO VINO CATARATTO		65	HENSCHKE KEYNETON EUPHONIUM	ESPRESSO MARTINI	22/84 (SERVES 4)	<b>FIND US:</b>	
			Barossa, SA, 2017	Espresso, Grainshaker Vodka, Mr Black Coffee		@BONNYBLAIRGOWRIE	
Sicily, Italy, 2020			DOMAINE DU VIEUX CHATEAUNEUF DU PAPE TELEGRAMME GRENACHE BLEND	Liquor, Frangelico		BONNYBLAIRGOWRIE.COM.AU	
			Rhone Valley, France, 2017				
PARINGA ESTATE PINOT GRIS	12	60					
Redhill, VIC, 2020							
MONTALTO 'PENNON HILL' CHARDONNAY	14	70					
Red Hill South, VIC, 2020							
DEXTER CHARDONNAY		75					
Mornington Peninsula, 2019							
KOOYONG CHARDONNAY		90					
Mornington Peninsula, 2019							