

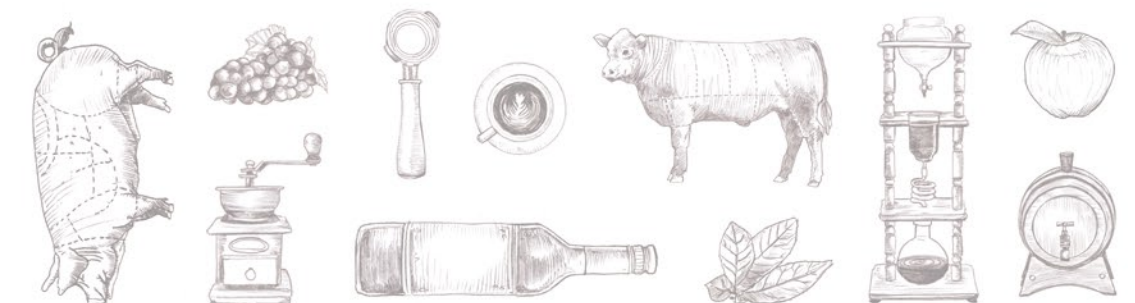
BREAKFAST

FRUIT SALAD BOWL seasonal fruit, yoghurt, honeycomb toasted coconut (v)	12
BIRCHER chia, mixed berries, hazelnuts, pistachio coconut flakes (v)	14
HOUSE GRANOLA vanilla yoghurt seasonal fresh fruit (v)	13
EGGS YOUR WAY free range kangaroo island eggs any style with sourdough	11
GREEN BREAKFAST BOWL poached eggs, quinoa, kale avocado, buckwheat, pumpkin seeds (v)	17
BOWERY BENI grilled asparagus, pancetta, poached eggs hollandaise, sourdough	18
LOWER EAST SIDE crumbed soft egg, salmon gravlax fennel, apple, radish, dill, chimichurri	21
SPANNER CRAB OMELETTE hand picked crab, sweet corn aromatic shellfish broth	22
BOY SCOUT poached eggs, field mushrooms, whipped taleggio, sauteed kale, charred brioche paprika-bacon crumb	17
SPANISH HARLEM roast pumpkin, chorizo, poached eggs, labneh harissa, cocoa almond, puffed rice (v)	17
SMASHED AVOCADO whipped feta, quinoa, air dried tomato crispy kale, sourdough (v) add poached egg	13 2.5ea
RICOTTA STUFFED FRENCH TOAST egg custard soaked brioche, ricotta vanilla cream, ginger maple, fruits (v)	18
SIDES	
BACON	4.5
SMASHED AVOCADO	4
OVEN ROASTED TOMATO	4
MUSHROOMS	4
HUON SMOKED SALMON	7
GRILLED HALOUMI	4.5
SPANISH CHORIZO	4.5
PERSIAN FETA	4.5
GRILLED ASPARAGUS	4.5
ENGLISH SPINACH	4

LUNCH

SMALL PLATES	
LIME SALT & MOUNTAIN PEPPER SQUID pickled chili & ginger	19
TWICE COOKED LAMB RIBS spiced almond crust, tahini yoghurt (gf)	17
SEARED SCALLOPS corn salsa, amarillo cream, gazpacho (gf)	24
SAN DANIELE PROSCIUTTO baby artichoke, ricotta spinach, rye bread	19
LA STELLA BURRATA charred zucchini, spring onion hazelnuts, herb dressing (v)	19
SIDES	
GREEN HERB SALAD palm sugar dressing	9
CHARRED BROCCOLINI lemon dressing, toasted almonds	11
ROAST PUMPKIN labneh, pomegranate, nigella seeds	13
SHOESTRING FRIES rosemary, leek, onion salt	8
FRIED BRUSSEL SPROUTS lentils, parsley	10
FENNEL SALAD apple, asparagus, grapefruit pumpkin seeds, mint	11
BREAD evo, sea salt	3
SPECIALS	
NEW YORK CHEESEBURGER & YOUNG HENRY'S NATURAL LAGER	27
BEER BATTERED FISH & CHIPS YOUNG HENRY'S NATURAL LAGER OR WINE	29

BOWERY LN



DINNER

SMALL PLATES		LARGE PLATES	
SYDNEY ROCK OYSTERS soy & rice wine vinegar dressing	4ea	SLOW COOKED LAMB SHOULDER mustard cream, pickled beetroot zucchini, peas, mint	32/69 (WHOLE)
MARINATED OLIVES orange, thyme garlic, bayleaf (v/gf)	7	WAGYU BEEF SHORT RIB potato, caramelised eschallots, jus	41 /78 (WHOLE)
JALAPENO & CHEDDAR CROQUETTES roast garlic mayo (v)	14	CHARRED FREE RANGE WHOLE CHICKEN shitake mushroom, padron peppers baby turnip	52
TWICE COOKED LAMB RIBS spiced almond crust, tahini yoghurt (gf)	16	WHOLE CRISP PORK KNUCKLE soy, mustard, cider baked apple upland cress	59
LIME SALT & MOUNTAIN PEPPER SQUID pickled chilli & ginger	19	MARKET FISH roast side of fish, sweet corn wakame, black garlic, zucchini bulb	32
SEARED SCALLOPS corn salsa, amarillo cream, gazpacho (gf)	24	CHARRED CAULIFLOWER vadouvan onions, creme fraiche truffle & almonds (v/gf)	24
SAN DANIELE PROSCIUTTO baby artichoke, ricotta spinach, rye bread	19	SPANNER CRAB SPAGHETTINI shellfish broth, confit tomatoes garlic, chilli	29
LA STELLA BURRATA charred zucchini, spring onion hazelnuts, herb dressing (v)	19	WILD MUSHROOM PAPPARDELLE mixed mushroom, braised leeks pecorino, porchini dust, thyme (v)	26
BURGERS		JACKS CREEK FLAT IRON 280gr, caramelised onion puree, parsley, radish, pickled cucumber	36
TEMPURA SOFT SHELL CRAB BURGER asian slaw, squid ink aioli with fries	25	SIDES	
NEW YORK CHEESEBURGER angus beef, house made ketchup monterey jack with fries	23	GREEN HERB SALAD palm sugar dressing	9
TEMPURA SOFT SHELL CRAB BURGER green mango salad, squid ink aioli with fries	25	CHARRED BROCCOLINI lemon dressing, toasted almonds	11
SPANNER CRAB SPAGHETTINI shellfish broth, confit tomatoes garlic, chilli	29	ROAST PUMPKIN labneh, pomegranate, nigella seeds	13
WILD MUSHROOM PAPPARDELLE mixed mushroom, braised leek, pecorino porcini dust, thyme (v)	26	SHOESTRING FRIES rosemary, leek, onion salt	8
CHIVE BEER BATTERED FISH wild caught flat head, iceberg, chimmichurri lemon herb mayo	27	FRIED BRUSSEL SPROUTS lentils, parsley	10
MARKET FISH roast side of fish, sweet corn wakame, black garlic, zucchini bulb	32	FENNEL SALAD apple, asparagus, grapefruit pumpkin seeds, mint	11
CHARRED CAULIFLOWER vadouvan onions, creme fraiche truffle and almonds (v)	24	BREAD evo, sea salt	3
JACKS CREEK FLAT IRON 280gr, caramelised onion puree, parsley radish, pickled cucumber	36		

4 COURSE BANQUET MENU: AVAILABLE FOR LUNCH & DINNER
STANDARD: \$58pp DELUXE: \$78pp

For groups 4+. Required for groups of 12+. Whole table only.