

ALL DAY DINING 8am-2pm

'Bare Bones Eggs' Fried, poached or scrambled on toasted sourdough and hashbrowns \$16

(Can be made GF)

Additional one side \$5

Additional two sides \$8

Side options: Hashbrowns, avocado, pork sausages, bacon, haloumi or mushrooms

Acai, strawberry and maqui berry bowl with watermelon, mint and strawberry salad, coconut and puffed grain granola \$18 (GF/Vegan)

Avocado, roasted pumpkin and grilled haloumi on toasted sourdough with poached eggs and maple balsamic \$21

(Can be made GF/DF)

Eggs Benny: Two poached eggs with doubled smoked bacon, fresh spinach and hollandaise sauce on sourdough \$21

(Can be made GF)

Breakfast Burger V3: Bacon rasher, beef patty, fried egg, hashbrowns, cheddar cheese, caramelised onion and tomato relish with mayonnaise, on a milk bun \$19

(Can be made GF)

Cold smoked salmon, green apple, radish and cucumber salad, confit fennel and potato Spanish omelette \$27 (GF)

Caramelised sticky pork belly, spanner crab and green papaya salad, with herbs and roasted peanut and green chilli nahm jim \$29 (GF/DF)

Buckwheat, cashew and green vegetable bowl with avocado and lime dressing \$20

Add chicken or two poached eggs \$5 each

(GF)

Fried chicken burger and fries: Crumbed chicken breast, cheddar, lettuce, tomato, slaw and mayonnaise \$19

Cheese burger and fries: Two beef patties, double smoked bacon, cheddar with housemade special sauce, lettuce and tomato \$20

(Can be made GF)

Bowl of beer battered chips with sauce \$12

Additional sauce (aioli, tomato, BBQ) \$1

We will do our best to cater to everyone, however during peak times and the weekend, we are unable to make changes to the menu.

Note: **not all dish ingredients are listed**, please advise of any allergies or intolerances when placing your order.

We don't 'SWAP' menu items.

EST.  2013
BARE BONES
Society

TEA & COFFEE

Coffee and tea supplied by Toby's Estate Coffee

Flat white, cappuccino, latte, long black, double espresso, double ristretto, macchiato	from \$4.2
Hot chocolate, mocha, chai latte	\$4.5
Espresso, piccolo	\$3.5
Turmeric latte	\$4.5
Babycino	\$2.5
Extra shot, mug, single origin, honey	Add 50c
Lactose free	Add 60c
Happy Happy Soy Boy, Lab Almond Milk, Coco Quench,	
Califia Farms Oat Milk	Add \$80c
Pouring cream	Add \$1
Pot of tea	
English breakfast, earl grey, organic peppermint, green, chamomile or sticky chai	\$5
Bullet coffee small	\$5.5
Bullet coffee large	\$6.5
Iced latte, iced long black	\$5
Housemade Cold Press Coffee using Toby's Estate Single Origin 'Seasonal'	
330ml dine in; 475ml T/A	\$5 \$7.5
Served best black over ice, or with skim or full cream milk	

COLD DRINKS

Sparkling Water 330ml	\$4; 700ml \$7
Still Water (600ml)	\$3.5
Coke; No Sugar; Diet Coke; Sprite	\$4.7
Ginger Beer; Lemon, Lime, & Bitters (330ml)	\$4.7
Kids Fruity Juice 250ml: Orange or Apple	\$3.5

JUICES

Hrvst Cold Pressed Juice (250ml)	
Original Orange Juice or Cloudy Apple Juice	\$5.6
Ruby Tuesday: Watermelon, rhubarb, pink lady, pear & lime	\$6.5
Little Green: Pear, cucumber, celery, lemon, spinach, kale, spirulina	\$6.5
Gold Digger: Carrot, apple, pineapple, ginger juice	\$6.5

SHAKES & SMOOTHIES

Iced Chocolate; Mocha; Chai, Coffee; or Caramel	\$8
Milk frappes: Coffee; Chocolate; Caramel; Banana; Vanilla; Chai; Strawberry; or Mocha	\$8
Milkshakes: Choc; Strawberry; Banana; Vanilla; or Caramel	\$8
Dairy free fruit smoothies	\$8.5
Pash 'N Shoot: Passionfruit, mango, pineapple, apple	
Avo Go Go: Avocado, broccoli, spinach, mango, coconut, ginger, lime, apple	
Big 5: Strawberry, mango, kiwi, pineapple, apple	
Date & Almond: Banana, dates, LSA, honey, cinnamon and almond milk	\$11
Banana: Banana, milk, vanilla ice cream, protein mix, Greek yoghurt, nutmeg and honey	\$10

PROBIOTIC DRINKS

Buchi Kombucha 500ml: Ginger Turmeric; Deep Greens; Hibiscus & Galangal; Ginger & Galangal Kefir	\$7.5
Buchi On Tap: Ask our friendly staff for today's flavours!	
330ml glass	\$6
500ml bottle	\$7.5
1 litre bottle	\$15

BEERS & CIDER*

Bottled Beers & Ciders	
Peroni Leggera 3.5% 330ml	\$8.5
Asahi 5% 330ml	\$8.5
Corona 4.5% 355ml	\$8.5
Kirin 4.5% 330ml	\$8.5
Stone & Wood Pacific Ale 4.7% 330ml	\$9.5
Apple Cider 4% 330ml	\$9

WINE & SPIRITS*

Bubbles	
Palmer Champagne, France	\$95
2014 All Saints Estate Moscato, Rutherglen, VIC	\$38
Cornaro Prosecco, Montello and Asolo Hills, Italy	\$40
Veuve Ambal Blanc de Blanc Rose NV	\$40
Veuve Ambal Blanc de Blanc NV	\$40
Bottega Gold Prosecco Piccolo NV 200ml	\$11
Whites	
2018 Claymore 'Purple Rain' Sauvignon Blanc, Adelaide Hills SA	\$8 \$38
2018 Black Cottage Pinot Gris, Wairau Valley, NZ	\$9 \$40
2018 Claymore 'Joshua Tree' Riesling, Clare Valley, SA	\$38
2016 First Creek Hunter Valley Chardonnay, NSW	\$40
2011 Carrick Bannockburn Chardonnay, Central Otago, NZ	\$54
Rosé	
2020 Hedonist Rosé	\$9 \$40
Reds	
2018 Storm Bay Pinot Noir, Waipara, NZ	\$40
2017 Claymore 'You'll Never Walk Alone' Grenache, Shiraz & Mataro, Clare Valley, SA	\$8 \$38
2018 Claymore 'Dark Side of the Moon' Shiraz, Clare Valley, SA	\$38
2018 Mojo Full Colour Shiraz, Barossa Valley, SA	\$40
2014 Plan B Shiraz Tempranillo, Frankland River, WA	\$45
Spirits	
Gin & Tonic	\$10
Vodka, Lime & Soda	\$10
Whiskey & Dry	\$10
Rum & Cola	\$10
Campari & Soda	\$10
Please advise our staff if you would prefer to have your spirit served neat, over ice, or with other mixes available. We use a standard 30ml pour.	
Aperol Spritz Aperol, Prosecco & Soda	\$12

* Some vintages and labels are subject to change.