



BO Gurks

AUSTRALIAN CRAFT LIQUOR BOUTIQUE

Welcome to Bo Gurks. We do things our way here to support other small businesses just like us. We carry only independent Australian products. We are passionate about sourcing the finest beers, wines, spirits, and food from Australia's finest independent craft producers. Help yourself to over 500 independent Australian Beers in our display fridges. Don't forget to add \$3 for in house service. Bring your selection up to the counter, we pour all our beers into glasses to ensure you get to enjoy the full flavour and aroma of your choice.

We are always happy to provide recommendations to help you find the perfect beverage to suit your taste buds whether it's a Hazy IPA from Moorabbin, a Shiraz from Heathcote, or a Single Malt Whiskey from Tasmania. Ask our knowledgeable staff about our Spirit Flights where we take you on a journey of discovery showcasing Australia's finest Whiskeys and Gin with tailored food pairings. And don't forget our cocktails.

At Bo Gurks we have you covered.



Antipasto

Carne

MORTADELLA - \$6

**SOPPRESSATA
SALAMI 50G - \$6**

PROSCIUTTO 50G - \$7

Formaggio

TRIPLE CREAM BRIE 40G - \$7

AGED CHEDDER 40G - \$7

GORGONZOLA DOLCE 40G - \$7

BUFFALO MOZZARELLA - \$9

MARINATED FETA - \$6

Supplemento

**WOOD FIRED
FLATBREAD - \$10
+ OLIVE OIL+BALSAMIC \$1**

**WARM MARINATED
GREEN OLIVES - \$8**

**ITALIAN
WHITE ANCHOVIES - \$5**

Charcuterie Board \$39 (SERVES 2)

*The Chef's selection of 3 cheeses, 3 meats,
dried fruit, nuts and accompaniments*

*All platters come with wood fired pizza bread
GF crackers available upon request
+ Extra flat bread \$5*

Starters \$18

GARLIC & CHEESE SQUARES

GARLIC & HERB SQUARES

PESTO & FETA SQUARES

OLIVE TAPENADE & PECORINO SQUARES

BOGURKS SQUARES

Garlic, Jalapeno, Red onions

Tapas

ITALIAN MEATBALL - \$16

140g housemade meatball, served with napoli sauce, parsley, parmesan

CHARGRILLED BROCCOLINI - \$14

Charred broccolini, garnished with housemade lemon dressing & pecorino

LA BOQUERIA CHORIZO - \$15

Pan seared spanish chorizo with sweet and spicy glaze

TRIO OF DIPS - \$19

Babaganough, Beetroot & Hommus w/ warm flatbread

Salads

ROCKET SALAD - \$11

Rocket, Pear, Walnut, Lemon dressing & Honey

CAPRESE SALAD - \$13

Medley Tomato, Basil, Bocconcini, Balsamic & olive oil dressing

Traditional Pizza

MARGHERITA (V) - \$22

Tomato, Fior di latte, Basil, Olive oil & Parmesan
+ buffalo mozzarella \$4
+ prosciutto \$5
+ ham \$4

NAPOLITANA - \$26

*Tomato, Fior di latte, Basil, Anchovies,
Olives, Oregano*

SALAMI - \$26

*Tomato, Fior di latte, Hot salami,
Jalapeno & Oregano*

FUNGHI (V) - \$27

*Truffle paste, Fior di latte, Mixed mushroom,
Rocket, Pecorino & Truffle oil*

CAPRICCIOSA - \$27

*Tomato, Fior di latte, Smoked leg ham,
Hot salami, Mushroom & Olives*
+ anchovies \$4
+ artichoke \$2

CALABRESE - \$26

*Tomato base, Fior di latte,
hot salami & Pesto, Parmesan*

CAPRESE (V) - \$26

*Fior di Latte, Basil, Heirloom Tomatoes,
Parmesan, Buffalo Mozzarella & Balsamic*

NDUJA - \$27

*Tomato, Fior di latte, Basil, Hot salami, Nduja,
Olives and Oregano*

QUATTRO FORMAGGI (V) - \$26

*Fior di latte, Gorgonzola,
Feta & Parmesan*

Gourmet Pizza

PROSCIUTTO - \$29

-Tomato, Fior di Latte, Rocket, Prosciutto di Parma, Buffalo Mozzarella, Balsamic & Parmesan

MEXICANA - \$28

Tomato base, Fior di latte, Hot salami, Chorizo, Roasted peppers, Spanish onions, Jalapeno & parsley

SPICY GARLIC PRAWN - \$29

Garlic base, Fior di latte, Marinated Prawns, Chorizo, Spring onion, Roasted Capsicum

CARNE - \$29

Tomato, Fior di latte, Smoked ham, Hot salami, Marinated chicken, Nduja & Chilli

GAMBERI - \$29

Fior di latte, Prawns, Heirloom tomatoes, Chilli, Pecorino & Salsa verde

BBQ CHICKEN - \$29

Fior di latte, Marinated chicken, Mushroom, Crispy bacon, Red onion, Bbq sauce

PATATA (V) - 27

Garlic base, Fior di latte, Rosemary potato, Mixed mushroom, Pecorino, Basil

LAMB SHOULDER \$30

Garlic base, Fior di latte, Slow cooked lamb shoulder, Red onion, Heirloom tomato, Rocket, Mint yougurt

ZUCCHINI (V) - \$27

Blonde base, Fior di latte, Zucchini, Feta cheese, Artichoke, Pesto

add-ons

Homemade Gluten-free base - \$5; Rocket +\$2

Vegan cheese - \$4; Add Buffalo Mozzarella +\$4

MENU NOTES

No additions, No half/half, (V) Vegetarian

We are unable to cater coeliac pizza as we cannot guarantee an environment free of airborne flour particles

Dessert

GINGERNUT PIZZA - \$16

Nutella, Gingerbread, strawberries & icing sugar

PISTACHIO PIZZA - \$16

Pistachio spread, Raspberry couli, Praline

BISCOFF - \$16

Biscoff crunchy spread, Toasted almond flakes

TIRAMISU - \$12

Mascarpone, Italian Biscuits, Boozy Espresso & Cocoa

PANNACOTTA - \$12

Vanilla Panna Cotta, Raspberry Couli, Fresh Strawberry

ICE CREAM - \$9

3 scoops of vanilla ice cream with chocolate or raspberry coulis

AFFOGATO - \$18

Espresso, served with coffee liqueur and vanilla ice cream

Flights

served with a flavour pairing

Whiskey Flights

BARREL FLIGHT

\$60

The Barrel Flight

Lark Classic Oak

Spring Bay Apera Cask

Starward Nova

Morris Muscat Barrel Single Malt

THE RYE FLIGHT

\$55

Gospel Solera Rye Whiskey

Gospel Straight Rye

Mountain Distilling Red Gum

Single Malt

Starward Twofold

Gin Flights

SPIRITED FLIGHT

\$44

That Spirited Lot Flight

Island Flower Gin

Bo Gurks Beyond The Vale

Hawker Market Gin

FOUR CORNERS FLIGHT

\$46

Organic Bay Ginger & Lime Gin

Seven Season Green Ant

Boatrocker Raspberry Gin

Forty Spotted Citrus Gin

TALK TO OUR STAFF ABOUT A TAILORED FLIGHT POA



Cocktail List

MARGARITA - \$18

*tequila, triple sec, fresh lime juice
garnished with dehydrated lime and a salt rim*

MARTINI - \$18

dirty or dry

BO GURKS OLD FASHIONED - \$24

solera and starward twofold whiskey, bitters, orange zest

ESPRESSO MARTINI - \$18

vodka, chilled espresso, sugar syrup

BO GURKS G&T - \$15

beyond the vale gin and melbourne tonic

DARK & STORMY - \$15

spiced rum, lime, ginger beer, bitters

BOILER MAKERS

beer with a perfect whiskey pairing. price upon request

AFFOGATO - \$19

coffee, vanilla ice cream, coffee liqueur/whiskey

COSMOPOLITAN - \$17

vodka, triple sec, lime, cranberry juice

BO GURKS SUNKIST - \$18

*forty spotted citrus gin, vodka, koji spirits yuzushu,
blood orange mixer.*

TEQUILA SUNRISE - \$15

tequila, orange juice, grenadine

NEGRONI - \$18

gin, vermouth, campari