



Welcome to Bombora.

Brunch Menu 8am–3:00pm 7 days

Dinner 4pm-9pm Friday and Saturday

Please **order at the registers** or with the QR code

Fully licensed BYO wine only \$4pp

Not all ingredients are listed. Burger buns may contain sesame.
Please notify staff of any dietary/religious requirements or allergens

Coeliac customers please talk to staff - Shared oil occasionally used

10% Weekend 15% public holiday surcharge—Thank you!

Order/Pay at table



G = Gluten Free

GR = Gluten free on request

V = Vegetarian

VG = Vegan

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ALL DAY BREAKFAST (8am-4pm)

LIGHT OPTIONS

Toast \$7 Sourdough, Thick White, Gluten Free **G**, Turkish, Whole meal

Add jam and whipped ricotta +\$4

Spreads \$1 Peanut Butter | Jam | Honey | Nutella | Vegemite

Fig and Apricot Fruit Toast \$10 Butter, whipped honey

Seasonal Fruit Salad \$14 **V** **Add yoghurt \$3**

Banana Bread Deluxe \$12 **V** Sweet ricotta, honey, almonds

Bircher Muesli \$13 **V** Soaked oats, berry compote, yoghurt, toasted almonds

Granola Bowl \$16 **V** House spiced roasted granola topped with yoghurt, fruit, honey and almonds

COOKED BREAKFAST

Bacon and Egg Roll \$11 **GR** Double bacon, hard fried egg on milk bun (choice of sauce, bbq, tomato, aioli)

Eggs on Sourdough Toast \$12 **V GR** Poached or fried, sourdough toast

Signature Scrambled Eggs \$13 **V GR** Sourdough toast, with feta, chives

Eggs Benedict **GR** Soft poached eggs on sourdough, baby spinach, hollandaise sauce (choice of following)

Mushroom **\$18** **V** | Bacon **\$19** | Smoked salmon **\$22** | Ham **\$19**

Tomato & Avocado \$19 **V GR** seasoned smashed avocado on sourdough toast, tomato, feta. Finished with balsamic reduction, snow pea tendrils and dukkha (contains peanuts and sesame)

Big Breakfast \$25 **GR** Fried eggs, sourdough toast, bacon, chorizo, mushrooms, tomato, hash browns, beans

The Big Vego \$24 **GR V** (no alterations) Toasted sourdough, fried eggs, seasoned smashed avocado, roasted beetroot, mushrooms, tomato, hash browns, beans

Vegetarian Omelette \$19 **GR V** Spinach, pea, feta open omelette, sourdough, house chutney **add ham \$5.5**

Veggie Hash \$19 **GR VG** potato hash, beetroot hummus, roast zucchini, carrot, capsicum, spinach, onion, peas

Menemen—Turkish one pan egg dish **GR V** **\$18** Scrambled eggs cooked with tomato, capsicum, onion, paprika and chili flakes. Topped with feta, served with Turkish toast

Shakshouka \$19 **GR** beef mince, tomato, capsicum and onion sauteed with cumin, paprika and cayenne topped with an egg then oven baked. Served with toasted sourdough

French Toast \$18 **GR** Egg washed thick white toast, berries, banana, sweet ricotta, maple syrup.

Roaring Bombora \$24 **GR** Signature scrambled eggs, sourdough toast, smoked salmon, prawns, roast tomato

Toasted Croissant Breakfast Sandwich \$15 Ham, cheese, scrambled eggs, chives

Brekkie Bowl \$20 **GV** savory cottage cheese, smoked salmon, boiled egg, smashed avo, cucumber and tomato

SIDES

Grilled Tomato | Extra Egg | Hollandaise Sauce | Buttered Spinach **\$4**

Baked Beans | Hash Browns | Feta | Beetroot Hummus **\$4.5**

Bacon | Halloumi | Mushroom | Smashed Avocado | Ham **\$5.5**

Smoked Salmon | Chorizo **\$7**

KIDS

Mini Granola \$8

Yoghurt, strawberry, milk

Mini Big \$12 Scrambled egg, bacon, hash brown

French Toast \$10 Thick white toast strawberries, maple syrup, ice-cream

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LUNCH AND DINNER

STARTERS

- Oysters Natural (6pc) \$24 (12pc) \$48
- Oyster Kilpatrick (6pc) \$25 (12pc) \$50
- Bucket of Prawns 1/2kg (Peel yourself) \$32
- Caramelised Garlic Loaf \$15 garlic herb butter
- Baguette \$12 evoo, balsamic, beetroot Hummus
- Salt 'n' Pepper Squid \$21 sriracha mayo, garnish
- Korean Hot Wings 1/2 kg \$13.9 spicy sauce, sesame
- Seared Scallops (6) \$25 Pernod cream, fried capers
- Salmon Bruschetta \$13.9 house ricotta, smoked salmon, pickled cucumber, capers

GRILLED/OVEN BAKED SEAFOOD

Seasoned with lemon myrtle, with choice of sides:

- Australian King Prawns \$34 (sustainably sourced)
- 200g Grilled Atlantic Salmon Fillet \$31.9
- 200g Grilled Barramundi Fillet (Wild N/QLD) \$32
- Whole Lemon Sole NZ \$29 (whole fish, oven baked)
 - 1: Rice pilaf, beetroot hummus, carrot, zucchini, fennel G (sesame/nuts)
 - 2: Chips, salad, tartare GR
 - 3: Sweet potato mash, peas, Pernod cream G

SEAFOOD FAVOURITES

- Battered Fish and Chips \$24 tartare, lemon
- Herb and Parmesan Crumbed Market Fish chips and salad, tartare, lemon (see specials for \$)
- Salt 'n' Pepper Prawns \$28 Signature fried prawns, salad topped with crispy noodle, house dressing
- Salt 'n' Pepper Squid \$28 Signature fried squid, salad topped with crispy noodle, house dressing
- Panko Crumbed Calamari \$25 6 rings with chips, house tartare and lemon
- Bombora Basket \$30 battered fish fillet, crumbed calamari rings, salt & pepper prawns, salt & pepper squid, chips and dipping sauces.
- Seafood Bounty \$32 G Black lip mussels, prawns, fish in a fragrant tomato, chili and lemongrass broth with clear bean thread vermicelli noodles. (a bit spicy)
- Seafood Linguini Marinara \$32 Black lip mussels, prawns squid, scallops, aged parmesan.
- Black Lip Mussels (500g) \$29 white wine, Pernod, tarragon infused cream. Served with crusty bread.
- Hot and Cold Platter for 2 \$160 GR 1 x 350-450g champagne lobster, 2 Morton bay bugs, 4 king prawns, 200g barramundi fillet, 6 black lip mussels, 4 seared scallops, 4 natural oysters, 8 chilled prawns, smoked salmon rolls, chips & salad.

BURGERS/SANDWICH

- Chicken Burger \$22 GR Signature crumbed chicken, cheese, lettuce, tomato, aioli, basil pesto, on milk bun. Served with chips. **Add bacon + \$3**
- Classic Hamburger \$22 GR 180g wagyu beef patty, America cheese, lettuce, tomato, pickles and house special sauce on a milk bun. Served with chips **Add bacon + \$3**
- Prawn Roll \$23 GR Peeled prawns, avocado, lettuce, thousand island sauce on milk bun. Potato crisps
- Grilled Halloumi Sandwich \$19 GR V Beetroot hummus, fried egg, tomato, pickled cucumber, baby spinach on milk bun. With chips
- Fish Burger \$22 fragrant Thai inspired fishcake, cucumber, coriander, been sprouts, peanuts and chili lime dressing on milk bun. With chips

MEAT/SALAD

- Scotch Fillet Steak 300g \$36 G Chips, salad, garlic herb butter **Add 3 King Prawns \$12**
- Surfing Bird Parmigiana \$29 Signature crumbed chicken breast, prawns, Swiss cheese, ham, pineapple, Pernod cream sauce, chips and salad
- Lamb Shank \$30 G Braised low and slow in tomato and red wine, sweet potato mash, peas
- Prawn and Mango Salad \$28 G Chilled peeled prawns, mango pieces, mixed leaf, cucumber, tomato, house sweet chili lime dressing
- Warm Baked Root Vegetable Salad \$ 20 G V Beetroot, zucchini, carrot, fennel, baby spinach, feta **Add grilled chicken + \$8**
- Caesar Salad \$20 G lettuce, aged parmesan, bacon, boiled egg, croutons **Add grilled chicken + \$8**

FOR THE KIDS \$13

- Fish and Chips Chips {or} sweet potato mash & peas
- Chicken Nuggets Chips {or} sweet potato mash & peas
- Calamari Rings Chips {or} sweet potato mash & peas
- Linguini in Red Sauce V parmesan

SIDES

- Bowl of Chips Sml \$5 Lg \$10 GR
- Garden Salad Sml \$5 Lg \$10 G
- Sweet Potato Mash Sml \$5 G
- Vegetables Sml \$5 G

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<u>House wines Zilzie Selection 23</u>	btl	gl
Sauvignon Blanc	28	9
Chardonnay	28	9
Pinot Grigio	28	9
Rose	28	9
Cabernet Sauvignon	28	9
Shiraz	28	9
Prosecco	28	9
Moscato (bottle only)	28	

<u>SPARKLING</u>	ml	btl
Dunes&Greene Chardonnay Pinot Noir	200ml	9.0
Dunes&Greene Moscato	200ml	9.0
Coriole Prosecco (McLaren Vale)	750ml	44
Verve Clicquot Yellow NV Champagne	750ml	110

<u>WHITE</u>	ml	btl	gl
Sauv Blanc Haha (Marlborough N.Z)	750ml	32	11
Nautilus Sauv Blanc (Marlborough, NZ)	750ml	49	
Redbank Pinot Grigio (King Valley)	750ml	32	11
Brokenwood Semillon (Hunter Valley)	750ml	48	
Jim Barry Atherley Riesling (Clair Valley)	750ml	38	
Heggies Chardonnay (Eden Valley S.A)	750ml	52	

<u>RED/ROSE</u>	ml	btl
Yalumba, Shiraz, Cabernet Sauvignon (Barossa Valley)	750ml	38
St Clair Pinot Noir (Marlborough, NZ)	750ml	46
Sons of Eden Shiraz (Barossa Valley)	750ml	41
Thistledown Gorgeous Grenache Old Vine Small Batch (McLaren Vale)	750ml	38
La Vieille Ferme Rose (France)	750ml	32

<u>Non alcohol/Dealcoholized</u>	gls	9.0	btl	30
Wolf Blass Sauvignon Blac (Wine)				
Gordons Gin (Spirit+mixer)				9.0
Heineken (Beer)	btl			8.0

<u>BEER</u>		
Mountain Goat	can	9.0
Tooheys Extra Dry	btl	8.0
Hahn Super Dry	btl	8.0
Coopers Pale Ale	btl	8.0
Kronenbourg Larger	btl	9.0
James Boags Premium Light	btl	8.0
White Rabbit Dark Ale	btl	9.0
Corona	btl	8.0
Asahi	btl	8.0

<u>CIDER</u>	btl	9.0
Barossa Apple Cider		

<u>SPIRITS \$9.0</u>	<u>MIXERS</u>
Jack Daniels	Cola
Bourbon	Lemonade
Johnny Walker Black	Tonic
Midori	Orange
Vodka	Pineapple
Bacardi Rum	Soda

More available. Please ask staff

Hot beverages

Coffee/hot flat white, latte, cappuccino, long black, spiced chai latte, mocha **small 4.5 large 5.5**
 espresso, macchiato, piccolo 4.0 | Belgium hot chocolate w/ marshmallow 5.5 | dirty chai **small 5.0 large 5.5**
Alternate Milks: soy, almond, lactose free, oat 1.0
Syrups: {caramel, hazelnut, vanilla .50}
Tea: English breakfast, earl grey, spiced chai, peppermint, coconut, wellbeing, chamomile, 5.0
 milk infused + \$1

Cold beverages (see drinks fridge and below)

Smoothies \$7.5 mango | banana | mixed berry
Milkshakes \$7.0 chocolate | strawberry | vanilla | caramel
Iced Coffee - Iced Chocolate - Iced Mocha w/ vanilla bean ice-cream and fresh cream \$7.0
Iced Latte \$4.8 **Iced Long Black** \$4
Schweppes/Coke: 375ml can
 coke, coke no sugar, sunkist, lemonade, solo \$4.5

Bundaberg:

Ginger beer, blood orange, lemon lime bitters, passionfruit \$5.0

Simple Simon bottled juices 325ml: \$7.0

- **Green Smoothie:** kiwi, pear, lime, mango, peach, banana
- **Dark Heart:** apple, beetroot, purple carrot, ginger, lemon
- **Passion Hit:** pear, mango, passionfruit lime, rosella

Redbull \$5

House Iced Lemon Tea \$6.0

Fresh Orange Juice: Fresh squeezed \$7

Juice by glass: Apple, pineapple \$5

San Pellegrino 750ml \$8.5

Cocktails \$14 (unless otherwise specified)

Sex on the Beach vodka, peach schnapps, cranberry, orange

Aperol Spritz aperol, prosecco, soda, orange

Mango Daiquiri vodka, malibu, mango cheek, orange juice

Midori Splice midori, malibu, pineapple juice, fresh cream

Mojito bacardi rum, fresh lime, fresh mint

French Martini vodka, chambord, lychee liqueur, pineapple

Espresso Martini vodka, espresso, Frangelico, Kahlua,

Margarita tequila, Cointreau, fresh lime, salted rim

Mimosa Prosecco, fresh orange juice, touch of Chambord \$10

Cosmopolitan Vodka, Cointreau, cranberry, lime

Blue Bombora Vodka, blue curacao, lemonade,

Mocktail (made with non-alcohol / dealcoholized spirits <.05%

Caipiroska gin, Seedlip spice, lemon, lime, lemonade,

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