

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, bacon, pork sausages, haloumi or mushrooms

Acai, strawberry and berry bowl with watermelon, mint and strawberry salad, coconut and puffed rice and corn 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)

Add a side of chips \$6

Caramelised sticky pork belly, spanner crab and Asian slaw salad, with herbs and roasted peanut and green chilli nam jim \$29

(GF/DF)

Buckwheat, cashew and green vegetable bowl with avocado and sesame 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, housemade special sauce, lettuce and tomato \$20

(Can be made GF)

Bowl of beer battered chips with sauce \$12

Bowl of sweet potato chips with sour cream \$14.5 (GF)

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,	from
double espresso, double ristretto, macchiato	\$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
Fresh Norco lactose free	Add 60c
Happy Happy Soy Boy, Lab Almond Milk,	
Coco Quench, Oatley Oat Milk	Add 80c
Pouring cream	Add \$1

Pot of tea	
English breakfast, earl grey, peppermint, green,	
chamomile, refresh or sticky chai	\$5
Bullet coffee small	\$5.5
Bullet coffee large	\$6.5

Iced latte, iced long black	\$5.5
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Housemade Cold Press Coffee using Toby's Estate	
Single Origin 'Seasonal'	
330ml dine in; 475ml T/A	\$5.5 \$7.5
Served best black over ice, or with skim or full cream milk	

COLD DRINKS

Sparkling Water 330ml	\$4; 700ml \$7
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Still Water (600ml)	\$3.5
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Coke; No Sugar; Diet Coke; Lemonade;	
Ginger Beer; Lemon, Lime, & Bitters (330ml)	\$4.7

Kids Fruity Juice 250ml: Orange or Apple	\$3.5
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JUICES

Impressed Cold Pressed Juice (425ml)	
Orange Pulp or Apple	\$5.6
Impressed Cold Pressed Juice (325ml)	\$6.5

Summer Greens: Spinach, pineapple, kale, apple, cucumber and mint

Ginger Ninja: Carrot, apple, ginger and turmeric

Jack Rose: Apple, lemon, strawberry, mint

ICED, SHAKES & SMOOTHIES

Flavours: Coffee; Chocolate; Caramel; Banana; Vanilla; Chai; Strawberry; or Mocha
Choice of iced, milkshake or frappe \$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 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
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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

2018 Yangarra Grenache Rose, McLaren Vale	\$9 \$40
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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
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Check our blackboard for more cocktail specials!

* Some vintages and labels are subject to change.