

COFFEE

MILK COFFEE 5/6
flat white, cappuccino, latte - on 'Aspen' Roasted
by ONA Coffee
- notes of milk chocolate, hazelnut + malt

ESPRESSO 5/6
espresso, long black - prepared on our rotating
single origin coffee's by ONA Coffee to highlight
the distinct flavour characteristics of that
region, farm and plot.

FILTER
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- BATCH BREW 6
- V60 9

DECAF (NATURAL WATER PROCESS) +0.5
NON-DAIRY MILKS +1
oat, almond, soy, lactose free, coconut

HOT DRINKS

HONEY CHAI TEA 8
whole leaves and spices in honey brewed with
your milk of choice

NOMAD 45% HOT CHOCOLATE (ve) 7
served with toasted marshmallow

REAL CHAI LATTE (ve) 7
all natural ingredients on your choice of milk

A-GRADE JAPANESE MATCHA (ve) 8
served on soy with a side of maple

GOLDEN LATTE (ve) 8
served with wildflower honey

TEAS

ENGLISH BREAKFAST 6
FRENCH EARL GREY 6
PINEAPPLE SENCHA 7
PEPPERMINT + LICORICE 7
CALM MIND 8

ICED

HOUSE COLD BREW
black or with your choice of milk

ICED LATTE
double espresso over ice with your choice of milk

ICED CHAI 8
real chai concentrate over ice with your choice of
milk

ICED MOCHA 8
espresso over ice with your choice of chocolate milk

CASCARA ICED TEA 8
steeped caffeinated coffee fruit with
cranberry

COLD PRESSED JUICE

BERRY CLEANSER 9
raspberry, apple, lemon, elderberry

DAILY GREENS 9
cucumber, apple, celery, pineapple, spinach, kale

IMMUNE BOOST 9
carrot, apple, ginger, turmeric

ORANGE 9

SMOOTHIES

BRAIN POWER (ve) 13
banana, peanut butter, raw cacao, oats, dates,
wildflower honey, oat milk

MATCHA GREEN (ve) 13
banana, mango, spinach, matcha, coconut milk

SUNNYSIDE FRAPPE (ve) 13
mango, pineapple, passionfruit, coconut water, mint

SPECIALTY SHAKES

6 BANOFFEE 12
salted caramel, banana, cream, crushed pretzel

6 COFFEE 12
double espresso, maple cream

CLASSIC SHAKES

CHOCOLATE, CARAMEL, STRAWBERRY, VANILLA 9

SODAS

8 SAN PELLEGRINO SPARKLING WATER 5/8

COKE, COKE ZERO, LEMONADE 6

DOGGY MENU

9 DOG ICE CREAM 8
frozen broth with rotating ingredients.



ALL DAY MENU

WIFI password: bowielegends

1.1% eftpos surcharge
10% Saturday and Sunday
15% public holidays surcharge

Please make us aware of any
dietary requirements
v = vegetarian
vo = vegetarian option
veo = vegan option
gf = gluten free

FOOD

SOURDOUGH TOAST (v) with butter + seasonal jam, roasted peanut butter, or Vegemite	9
UPRISING SPICED FRUIT SOURDOUGH (v) with butter	12
TUGA BANANA BREAD (v) with almond praline butter	12
SAUSAGE + EGG MUFFIN (gfo) organic fried egg, Darby St spiced sausage patty, burger cheese, brown buttered sourdough muffin - add a hash brown + 3	18
B+E ROLL (gfo) organic fried egg, local smoked bacon, cheddar, fermented ketchup, mustard aioli, pickled onion - add a hash brown + 3	19
HOUSE BIRCHER (ve,df) goji berry, oat and seed bircher, housemade coconut yoghurt, summer fruits	22
BRIOCHE FRENCH TOAST (v) poached pear, orange mascarpone, sangria maple, pistachio	24
SMASHED AVOCADO (v, veo, gfo) slow roasted tomato, marinated goat's cheese, fermented peppers, chimichurri, sourdough - add a poached egg + 3	24
63° DIPPY EGGS avruga caviar, brioche soldiers, truffle + chive butter (please note 63° eggs have a custardy texture throughout)	20
CONFIT PORK BENEDICT (gfo) poached eggs, pickled pink lady apple, fennel, apple cider hollandaise, sourdough - add a herb rosti +6	29
CHILLI SCRAMBLED EGGS (v,gfo) chilli, peanut + shallot crunch, chilli oil, shallots, lime, sourdough - add avo half + 5	24

ORGANIC EGGS (v,gfo) poached, fried, scrambled or 63°, buttered sourdough - add some sides!	16
BOWIE BREAKFAST (gfo,df,vo) organic poached eggs, local smoked bacon, house herb rosti, avocado half, slow roasted tomato, chimichurri, sourdough	30
CHARRED CORN FRITTERS charred corn, zucchini & fermented capsicum fritters, cos, raddichio & sunflower seed salad, avocado ranch, chilli + oregano salt - add a poached egg + 3 or avo half +5	24
PORK BELLY NOODLE SALAD (gf) five spiced pork belly bites, vermicelli rice noodles, nam jim dressing, carrot, cucumber, chilli, peanut + shallot crunch, lime	26
ROASTED PUMPKIN SALAD (v,veo,gfo) black barley, roquette, marinated goat's cheese, hazelnut praline, preserved lemon - add grilled chicken + 6	22
FRIED CHICKEN BURGER southern fried chicken thigh, shredded iceberg, pickled crystal cucumber, honey mustard aioli, eschallot, brioche bun, skin on fries - add local smoked bacon + 6	25
RUSTIC PROCIUTTO SANDWICH shaved prosciutto, black olives, crispy artichoke, cos + raddichio lettuce, aioli, uprising rustic roll	18
SKIN ON FRIES (gf) with fermented ketchup + mustard aioli	12
TOASTIES (gfo) truffled mushroom, cavolo nero, goats cheese (v)	18
local smoked ham, ox heart tomato, cheese	17

SIDES

poached or fried organic egg	3
scrambled eggs	6
local smoked bacon	6
Housemade herb rosti	6
thyme salted hash brown (gf)	3
avocado half	5
garlic + thyme roasted mushroom (ve)	6
slow roasted tomato + chimichurri	5
marinated goat's cheese	5
apple cider hollandaise	4
Nonie's gluten-free bread	+3
LITTLE BOWIES	
B+E ROLL	12
organic fried egg, local smoked bacon, tomato sauce	
DIPPY EGG	10
organic 63° egg, buttered brioche soldier	
EGG ON TOAST	10
organic egg (poached scrambled or fried), sourdough	
CHEESE TOASTIE	10
FRIED CHICKEN + FRIES	15
KIDS MILK SHAKE	6
KIDS OJ	5

