

WHITE WINE (Glass 150ml)

	GLASS	BOTTLE
THE LONE FIG CHARDONNAY	\$6.50	\$24.00
JACOBS CREEK RIESLING	\$7.00	\$27.00
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BROWN BROTHERS CROUCHEN/RIESLING	\$7.50	\$28.00
JC 3VINES SEM/SAUVBLANC/VIOGNIER	\$8.00	\$30.00
SKUTTLEBUTT SAUVIGNON BLANC/SEM	\$8.50	\$32.00
STONELEIGH PINOT GRIS	\$8.50	\$34.00
AMBERLEY CHENIN BLANC	\$9.00	\$35.00
JACOBS CREEK RESERVE SAUVIGNON BLANC	\$9.00	\$35.00
MADFISH RIESLING	\$9.00	\$36.00
ROSILY SAUVIGNON BLANC	\$9.00	\$36.00
PLANTAGENET UNWOODED CHARDONNAY	\$9.50	\$38.00
OYSTER BAY SAUVIGNON BLANC	\$9.50	\$38.00
VASSE FELIX CLASSIC DRY WHITE	\$10.00	\$39.00
WATERSHED SENSES VIOGNIER	\$10.50	\$40.00
ASHBROOK SEMILLON	\$11.00	\$42.00
STELLA BELLA SEMILLON SAUVIGNON BLANC	-	\$42.00
EVANS & TATE MR CHARDONNAY	-	\$46.00
LEEWIN ESTATE SIBLINGS SAUV BLANC SEMILLON	-	\$48.00
CAPE MENTELLE SAUV BLANC SEMILLON	-	\$48.00

RED WINE (Glass 150ml)

THE LONE FIG SHIRAZ	\$6.50	\$24.00
JACOBS CREEK MERLOT	\$7.00	\$27.00
JC 3 VINES SHIRAZ CABERNET TEMPRANILLO	\$8.00	\$30.00
WYNDHAM ESTATE BIN 333 PINOT NOIR	\$8.50	\$32.00
WYNDHAM ESTATE BIN 555 SHIRAZ	\$8.50	\$32.00
MOONDAH BROOK CABERNET SAUVIGNON	\$9.00	\$35.00
JACOBS CREEK RESERVE CABERNET SAUVIGNON	\$9.00	\$35.00
WEST CAPE HOWE CABERNET MERLOT	\$9.00	\$36.00
HAY SHED HILL SHIRAZ TEMPRANILLO	\$9.50	\$38.00
BROOKLAND VALLEY VERSE 1 SHIRAZ	\$10.00	\$38.00
GOUNDRY G SHIRAZ VIOGNIER	\$10.50	\$39.00
WATERSHED SENSES SHIRAZ	-	\$40.00
ROSILY CABERNET SAUVIGNON	-	\$40.00
OYSTER BAY PINOT NOIR	-	\$42.00
XANADU NEXT OF KIN CABERNET SAUVIGNON	-	\$42.00
VASSE FELIX CABERNET MERLOT	-	\$45.00
EVANS & TATE MR MERLOT	-	\$45.00
LENTON BRAE CABERNET MERLOT	-	\$47.00

SPARKLING WINE & CHAMPAGNE

CARRINGTON VINTAGE BRUT	\$6.50	\$25.00
JACOBS CREEK PINOT CHARDONNAY	\$8.50	\$32.00
TRILOGY CUVEE BRUT	-	\$34.00
CHANDON NV BRUT	-	\$47.00
MUMM CORDON ROUGE	-	\$95.00
MOET & CHANDON IMPERIAL	-	\$125.00

DESSERT WINE (Glass 75ml)

STELLA BELLA PINK MUSCAT	\$9.50	\$38.00
VASSE FELIX CANE CUT SEMILLON	\$12.50	\$48.00

BREAKFAST

Served between 7.00am & 11.00am

BUTTERMILK MUFFINS <i>made in house daily.</i>	\$4.50
TOAST & PRESERVES, TWO SLICES WITH NATIVE BUTTER, HONEY, JAM, MARMALADE OR VEGEMITE. <i>(Choose from fruit & nut toast, seeded sourdough, plain white or gluten free)</i>	\$7.50
BIRCHER MUESLI, <i>rolled oats & apple shreds in apple juice & natural yogurt, rhubarb & apple compote.</i>	\$12.50
SEASONS FRUIT SALAD, <i>passionfruit pulp, honey, natural greek yogurt. (gluten free)</i>	\$12.50
FRENCH TOAST, <i>warm banana, kiwi fruit & strawberry in maple syrup, vanilla yogurt.</i>	\$16.50
SWEETCORN & SPICED RICOTTA, <i>griddle cakes, slow roasted tomato & field mushrooms. (V)</i>	\$17.50
POTATO & FETA PANCAKE, <i>smoked salmon, poached eggs, field mushrooms & spinach.</i>	\$18.50
HOMEMADE BAKED BEANS, <i>chorizo sausage on seeded sourdough, rocket leaves.</i>	\$15.50
2 EGGS ON TOAST, <i>poached, fried or scrambled. (Choose from ciabatta, grain bread, seeded sourdough, plain white or gluten free)</i>	\$10.50
SCRAMBLED EGGS, <i>chopped chive & smoked salmon on wholegrain toast.</i>	\$17.50
EGGS BENEDICT, <i>2 poached eggs & hollandaise, sourdough, ham.</i>	\$16.50
BACON & EGG SANDWICH <i>on seeded sourdough. (gluten free on request)</i>	\$12.50
2 EGG FRITTATA, <i>roasted capsicum, truss tomatoes, spinach, gruyere cheese.</i>	\$18.50
2 POACHED EGGS, <i>toast, spinach in balsamic, field mushroom.</i>	\$16.50

BREAKFAST SIDES

BACON	\$3.00
PORK SAUSAGE	\$3.00
FIELD MUSHROOMS	\$3.00
POTATO CAKE	\$3.00
TOMATO	\$2.50



We serve Crema Gourmet Coffee which is a superb, flavoursome Arabica blend, dark roasted to give a strong rich flavour. Great espresso coffee.

THE
BOHÈME
BAR & RESTAURANT



MENU

300 MURRAY STREET
PERTH, WESTERN AUSTRALIA

SHARED

CHAR-GRILLED GARLIC OR HERB BREAD. \$9.00

WARM RUSTIC BAGUETTE *with butter.* \$6.50

3 DIPS *with ciabatta, evo-oil & marinated olives.* \$18.50
- baby spinach & feta
- beetroot & yogurt
- chick pea & roasted garlic
(Serves two) (V)

SEAFOOD SHARE PLATE, *marinated octopus, salmon rilette, crème fraiche, crispy whitebait, sweetcorn crab cake.* (Serves two) \$45.00

ANTIPASTO, *prosciutto, sopressa, salami, blue cheese, char-grilled asparagus points & vine ripened tomato, feta stuffed baby capsicum, marinated olives, warm rustic baguette.* (Serves two) \$42.00

PIZZA

THAI SPICED CHICKEN, *coriander, pesto, sweet chilli & kaffir lime.* Small \$16.00

Large \$24.00

CHORIZO, *smoked ham, buffalo mozzarella, slow roasted roma tomatoes, basil & red peppers.* Small \$17.50

Large \$28.00

TRIO OF MUSHROOMS, *king oyster, field & portobello, spinach, thyme, capsicum & pine nuts.* (V) Small \$18.50

Large \$27.50

ENTRÉE

BRUSCHETTA, *slow roasted roma tomatoes, torn basil leaves, buffalo mozzarella & balsamic glaze.* \$14.00

SOUP OF THE DAY *with ciabatta roll.* (always V) \$11.00

TED'S BEER BATTERED COCONUT BANANA PRAWNS, *prawns, mango aioli & lemon cheek.* \$15.00

TEMPURA SOFT SHELL CRAB & BABY SQUID *in five spice, chilli salt & hoisin sauce.* \$17.00

SEARED SCALLOPS, *rocket, truss tomato & cannellini bean salad.* (GF-Gluten Free) \$17.00

ROASTED STUFFED AUBERGINE, *zucchini fritters, black eyed pea salad & rocket.* (V) \$15.00

WORKING LUNCH

Served between 11.30am & 5.00pm

STEAK BAGUETTE, *tomato, red onion & roasted capsicum salsa, aioli & fries.* \$22.50

WAGYU BEEF BURGER, *tomato, iceberg lettuce, caramelized onions, sweet dill pickle & fries.* \$18.50

Extras: Gruyere. \$3.00
Field mushrooms. \$3.00
Bacon. \$3.00
Egg. \$3.00

OPEN SOURDOUGH, *grilled chicken, bacon, melted gruyere cheese, avocado mash, sea salt potato crisps.* \$18.50

CAESAR SALAD, *toasted ciabatta, shredded egg, crisp prosciutto, shaved parmesan & anchovy.* Sm \$14.50
Lg \$21.00

Extras: Grilled lemon & garlic herbed lilydale chicken breast. \$8.00

Smoked salmon. \$9.00

VEGETARIAN SALAD, *roasted stuffed aubergine slices, roasted beetroot relish, red onion & capsicum salsa, stuffed baby pepper, spinach & cannellini bean salad.* (V) \$16.00

BACON, CHEESE & TURKEY PANINI, *roasted tomato, sweetcorn & avocado salsa.* \$18.50

BLUE COW CHEESE PLATTER

ALL CHEESES SERVED WITH *muscatels (Australian), seasonal fruit, quince jam & cheese biscuits.*

DOUBLE BRIE \$14.00

CAPEL CLUB CHEDDAR \$14.00

SAPPHIRE CREAMY BLUE \$16.00

3 CHEESE TASTE PLATE \$24.50

DESSERT

VANILLA & CHOCOLATE BAVAROIS, *hazelnut praline, caramel sauce & double cream.* \$12.00

WATERMELON, MANGO & BERRY SALAD, *Bohème sorbet & persian fairy floss.* \$12.50

TIRAMISU EXPRESSI, *almond biscotti, chocolate coated coffee beans.* \$11.00

ORANGE & GRAND MARNIER PANNA-COTTA *with caramel sauce.* \$12.00

CHILDRENS MENU

CHEESE BURGER, *cheese, fries & salad.* \$12.50

TOASTED HAM & CHEESE SANDWICH, *served with potato crisps.* \$10.50

PORK SAUSAGE & MASHED POTATO, *served with gravy.* \$12.50

BREADCRUMBED CHICKEN, *cucumber & carrot sticks, served with chips.* \$13.50

VANILLA ICE CREAM, *chocolate topping.* \$6.50

MAIN

GNOCCHI *with slow cooked beef cheek, speck, king oyster mushroom & broccollini.* \$28.00

VEGETARIAN PLATE, *spinach & cottage cheese, (chole) chick pea curry, hara bhara kebab, raita, lime pickle, jasmine rice, prata.* (V) \$26.00

GERMAN SNAGS (Bratwurst), *pea puree, bacon, chive & garlic mashed potato, jus & mustard.* \$19.00

LINGUINE CON FUNGI, *porcini, king oyster, portobello & basil.* (V) \$24.00
(shaved parmesan optional)

KANGAROO PIE, *sautéed baby vegetables & potato.* \$26.00

STEAMED LOCAL BARRAMUNDI, *soy broth, julienne of vegetables, bok choy, coriander leaves.* \$32.00

TED'S BEER BATTERED FISH & CHIPS *served with tartare sauce.* \$21.00

SEARED DUCK BREAST, *orange & star anise jus, cumin salt potato, mango & watercress salsa.* \$31.00

LAMB CUTLETS, *kofta, merguez, char-grilled haloumi, greek style salad & pita.* \$28.00

HUON SALMON, *roasted artichoke, asparagus, roma tomato, orange & rocket.* (GF) \$31.00

CHAR-GRILLED LILYDALE CHICKEN BREAST, *corn & vegetable salad, avocado salsa.* (GF) \$28.00

AGED SIRLOIN STEAK, *cafe de paris butter, salad of greens, potato & garlic bake.* 200g \$28.00

300g \$36.00

MAIN SIDES

GREEK SALAD \$9.00

GREEN LEAF SALAD \$8.00

ASPARAGUS, *semi sun-dried tomato & feta crumble.* \$10.00

BABY VEGETABLE MEDLEY, HOLLANDAISE \$9.00

BOWL OF CHIPS, AIOLI \$9.00

BACON, CHIVE & GARLIC MASHED POTATO \$7.00

JASMINE RICE \$6.00

POTATO WEDGES *with sour cream* \$9.00