

brunch

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- **Boroughs house made muesli**, honeyed natural yoghurt, fresh fruit V 7.5
 - **Toast**, fruit hazelnut loaf, sourdough or Turkish bread local jams, preserves, GF available V 5
 - **Pancakes**, w maple syrup, vanilla ice cream V 8.5
 - **Boroughs big breakfast**, eggs the way you like, sausages, bacon, field mushrooms, spinach, roast tomato, sourdough toast 15.5
 - **Eggs benedict**, ham, two poached eggs, spinach, hollandaise, toast 12.5
w smoked salmon 13.5
 - **Grilled mushrooms, feta, spinach, tomatoes**, sourdough toast V 11.5
 - **Spanish omelette**, three-egg omelette, tomato, chorizo, potato, la chinta paprika, basil, house baked corn bread 13
 - **Three housemade dips**, boroughs kalamata olives, warm flat bread V 15
 - **Traditional ploughman's lunch**, w aged cheddar, smoked ham and Branston pickle 15
 - **Boroughs housemade soup of the day**, warm crusty bread V,GF 12
 - **Market fresh fish**, garden salad, chips, aioli *market price*
 - **Aged Cheddar & tomato tart**, w garden salad, roquette pesto GF 15
 - **Herb risotto cake**, w Italian caponata, roquette pesto V,GF 15
 - **Rib fillet sandwich**, fried egg, bacon, tomato, lettuce, bbq sauce, turkish, thick cut chips 15
 - **Caeser salad**, bacon, fried egg, croutons, balsamic mayo, grana padano, anchovies 15
w chicken 18

SIDES

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- Bacon or chorizo or sausages GF 3
 - Egg GF 2
 - Thick cut fries GF 6
 - Greek salad GF 8

ABOUT OUR MENU

Brunch 8.30am-2.30pm
Saturday & Sunday

V, Vegetarian
GF, Gluten free

Chorizo, Spanish style
seasoned smoked sausage

La chinta paprika, imported
from Spain, has a smoky
flavour

Sourdough, a heavier style
of loaf bread, which we
serve cut extra thick

OUR EGGS & BREAD

Our eggs are laid by local
happy free-ranging hens

Our breads are made
freshly on premises and a
selection arrives each day
from Brisbane bakery, Wild
Breads - all additive and
preservative free

Branston pickle, sweet and
spicy with a chutney-like
consistency, containing
small chunks of vegetable
in a thick brown sticky
sauce.

Grana padano, semi flat
hard cheese, which is
cooked and ripened slowly.

Caponata is a stew made
with eggplant, red onion,
tomatoes, black olives,
capers, red and yellow
peppers.

CHILDREN'S OPTIONS AVAILABLE

brunch

COLD DRINKS

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- **Orange, apple, pineapple, tomato or cranberry juice** 3.5
 - **Cranberry cocktail** 5
Cranberry juice over ice, lime, dash of orange
 - **Sunrise cocktail** 5
Orange and pineapple over ice, fresh lime
 - **San pellegrino**, sparkling citrus blood orange or chinotto soft drinks 3.5
 - **Sparkling** mineral water, San Pellegrino 250mls 3.2
500mls 5.5
 - **Still** mineral water, San Pellegrino, Panna 250mls 3.2
500mls 4.5
 - **Iced coffee, chocolate, mocha** 4.5
 - **Iced tea** with lemon 3.5
 - **Milkshake**, vanilla, chocolate, caramel, strawberry, banana, mango or spearmint 4.5

BREAKFAST BAR

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- **Bloody mary** 9
Smirnoff vodka, tomato juice, lemon, tabasco, worcestershire
 - **Virgin mary** 5.5
Tomato juice spiced with lemon, tabasco, worcestershire
 - **Espresso martini** 12
Smirnoff vodka, espresso, crème de cacao, topped with chocolate
 - **Glass of yellowglen pinot noir chardonnay sparkling** 8
Bottle 35
 - **Mimosa** 7
Houghton quills pinot noir chardonnay (sparkling), orange juice

COFFEE, TEA & OTHER HOT DRINKS

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- **Giancarlo premium blend**
Cappuccino, Flat White, Long black, Latte 3.5
Espresso 3.2
Vanilla, Hazelnut, Caramel, Chai Latte 4
Extra shot or mug .5
Soy milk or decaf .25
 - **Hot chocolate**, marshmallow 4
White Chocolate, marshmallow 4.5
Mocha 3.9
 - **Vienna** 4
 - **Leaf tea**
black, english breakfast, earl grey, madagascan vanilla
green, gun powder green, gorgeous geisha
herbal, peppermint, liquorice legs
flavoured, Turkish apple, strawberries and cream, cream brulee 3.5
 - **Flower tea**, camomile 4
 - **Chai**, spiced black tea with ginger, cardamom, cloves, cinnamon 4

ABOUT OUR COFFEE

Exclusive to the boroughs, we serve Giancarlo premium blend coffee. Every bean is carefully handpicked from some of the finest Arabica beans in the world.

Opening Hours: 11am till late Monday to Friday & 8.30am till late Saturday & Sunday

www.boroughs.com.au

the **boroughs**
CAFE WINE BAR

lunch

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- **Three housemade dips**, boroughs marinated olives, warm flat bread 15
 - **Traditional ploughmans lunch**, w aged cheddar, smoked ham and Branston pickle -one 15
-two 25
 - **Boroughs housemade soup of the day**, warm crusty bread V GF 12
 - **Rib fillet sandwich**, fried egg, bacon, tomato, lettuce, bbq sauce, turkish, thick cut chips 15
 - **Aged cheddar and tomato tart**, w roquette pesto and garden salad V 15
 - **Boroughs beef and red wine lasagne**, w garden salad 15
 - **Caeser salad**, bacon, fried egg, croutons, balsamic mayo, grana padano, anchovies 15
w chicken 18
 - **Market fresh fish**, garden salad, chips, aioli GF
market price
 - **Warm duck salad**, w roast pumpkin, fetta, roquette, sweet orange dressing 15
 - **Herb risotto cake**, w Italian caponata, roquette pesto V GF 15

ABOUT OUR MENU

GF, gluten free.
V, Vegetarian

Branston pickle, sweet and spicy with a chutney-like consistency, containing small chunks of vegetable in a thick brown sticky sauce.

Grana padano, semi flat hard cheese, which is cooked and ripened slowly.

Caponata is a stew made with eggplant, red onion, tomatoes, black olives, capers, red and yellow peppers.

CHILDREN'S OPTIONS AVAILABLE

SIDES

-
- Thick cut fries GF 6
 - Greek salad, feta tomatoes, cucumber, red onion, roquette, olives GF 8

coffee, tea & sweet things

For our changing display of house-made sweets, cakes and pastries, please see our glass display cabinet for today's selection.

COFFEE, TEA & OTHER HOT DRINKS

- **Giancarlo premium blend**
 - Cappuccino, Flat White, Long black, Latte 3.5
 - Espresso 3.2
 - Vanilla, Hazelnut, Caramel, Chai Latte 4
 - Extra shot or mug .5
 - Soy milk or decaf .25
- **Hot chocolate**, marshmallow 4
 - White Chocolate, marshmallow 4.5
 - Mocha 3.9
- **Vienna** 4
- **Leaf tea**
 - black*, english breakfast, earl grey, Madagascan vanilla, *green*, gun powder green, gorgeous geisha, *herbal*, peppermint, liquorice legs, *flavoured*, Turkish apple, strawberries and cream, cream brulee 3.5
- **Flower tea**, camomile, 4
- **Chai** spiced black tea with ginger, cardamom, cloves, and cinnamon 4

ABOUT OUR COFFEE

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Please note cakeage \$2 per person

COLD DRINKS

- **Orange, apple, pineapple, tomato or cranberry juice** 3.5
- **San Pellegrino**, sparkling citrus blood orange or chinotto soft drinks 3.5
- **Sparkling** mineral water, San Pellegrino 250mls 3.2
500mls 5.5
- **Still** mineral water, San Pellegrino, Panna 250mls 3.2
500mls 4.5
- **Iced coffee, chocolate, mocha** 4.5
- **Iced tea** with lemon 3.5
- **Milkshake**, vanilla, chocolate, caramel, strawberry, banana, mango or spearmint 4.5

Opening Hours: 11am till late Monday to Friday & 8.30am till late Saturday & Sunday

dinner

ENTRÉE

- **Three housemade dips**, Boroughs marinated kalamata olives, warm Turkish bread 16
- **Macadamia crusted scallops**, w pomegranate dressing, Asian greens GF 22
- **Scarlet ocean trout**, w celeriac, apple and pecan remoulade GF 17
- **Twice baked Goats cheese and asparagus soufflé** V 17
- **Pheasant and pickled walnut terrine**, w spiced plum relish, toasted flatbread 17
- **Warm duck salad**, w roast pumpkin, fetta, roquette, sweet orange dressing 17
- **Boroughs housemade soup of the day** V GF 13

MAINS

- **Garlic prawn pie**, wilted green chard, oven roasted tomato coulis 29
- **Teys Black MSA rib fillet**, potato rosti, sautéed wild mushrooms, horseradish cream GF 38
- **Lemon thyme marinated lamb rump**, sweet carrot mash, green beans, tamarind and date chutney GF 32
- **Market fresh fish**, w herb crushed kipflers, snow peas, sauce vierge market price GF
- **Boroughs seafood hot pot**, bacon, tomato, scallops, prawns clams, market fresh fish 32
- **Herbed risotto cakes**, w Italian caponata, roquette pesto V GF 25
- **Corn fed chicken**, warm cracked wheat salad, smoked paprika butter 29

SIDES

- Thick cut fries GF 6
- Greek salad, roquette, feta, olives, tomato, cucumber, red onion GF 8
- Broccoli, buttered seasoned GF 7

ABOUT OUR MENU

GF, Gluten Free
V, Vegetarian

Scarlet trout, Ocean trout marinated in beetroot juice and pinot noir.

Remoulade, a mayonnaise w added mustard, capers, cornichons, anchovies and herbs

Chard, A relation of the sugar beet. It has fleshy stalks and leaves which can be prepared as for spinach

Teys pastoral properties breeding program situated in Australia's most fertile grazing country-The Darling Downs

MSA, Meat Standards Australia

Rosti, Swiss style fried grated potato patty

Sauce vierge a French sauce, olive oil, lemon juice chopped tomatoes & basil

Tamarind means Indian date. It is native to Africa.

Caponata, eggplant, red onion, tomatoes black olives, red and yellow peppers and capers

CHILDREN'S OPTIONS AVAILABLE

dinner

DESSERT

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- **Lindt milk chocolate mousse**, cherries, toasted coconut tart 14
 - **Portugese style creamed rice**, w poached figs and apricots GF 13
 - **Blackberry chimichanga**, w coulis and vanilla ice-cream 13
 - **Pistachio spiced cake**, w saffron poached pears, passionfruit syrup, double cream GF 13
 - **King Island cheeses**, house marinated fruit, water crackers

one piece	9	two pieces	16	three pieces	24
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DESSERT WINES

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- 2006 **Turkey Flat** Pedro Ximenez 35
 - 2003 **De Bortoli Noble One** Botrytis Semillon 48
 - 2006 **Scarborough** Late Harvest Semillon

glass (90ml)	7.5
bottle	26

COFFEE, TEAS & OTHER HOT DRINKS

-
- **Giancarlo premium blend**

Cappuccino, Flat White, Long black, Latte	3.5
Espresso	3.2
Vanilla, Hazelnut, Caramel, Chai Latte	4
Extra shot or mug	.5
Soy milk or decaf	.25
 - **Hot chocolate**, marshmallow

White hot Chocolate, marshmallow	4.5
Mocha	3.9
 - **Vienna** 4
 - **Leaf tea**
 - black*, english breakfast, earl grey, madagascan vanilla,
 - green*, gun powder green, gorgeous geisha,
 - herbal*, peppermint, liquorice legs,
 - flavoured*, turkish apple, strawberries and cream, cream brulee

	3.5
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 - **Flower tea**, camomile 4
 - **Chai**, spiced black tea with ginger, cardamom, cloves, cinnamon 4

ABOUT OUR DESSERTS

GF, gluten free

Chimichanga, soft flour tortillas, filled w sweet cheese filling

King Island, 12 month matured cheddar

King Island Cape Wickham double brie

King Island Roaring Forties blue cheese

ABOUT OUR DESSERT WINES

Dessert wines by the bottle are all 375ml, and those available by the glass are a 90ml serve

Please note cakeage \$2 per person

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