

All Day available until 2:30pm

Toast 6.5

Loafers artisan bread toasted with your choice of condiment on ciabatta, New York rye, multigrain, Strange Grains gluten free toast

Loafers Artisan Fruit & Nut Toast 7.5

Served with butter & honey

Baldivis Free Range Eggs (GFO) full 12 / half 9

Fried or poached, with your choice of loafers artisan toast
see sides

Scrambled Free Range Eggs (GFO) full 13 / half 9

Scrambled with your choice of loafers artisan toast
see sides

Truffle Scrambled Eggs (GFO) 17.5

White truffle oil scrambled eggs served on a ciabatta, Danish feta, sumac, red veined sorrel

Coconut Cream Porridge 14.5

Served with nut crumble, dried fruits, mixed berry compote, coconut chips and seasonal fruits

Bacon Waffles 19.5

Belgium waffles with Canadian maple syrup, bacon, fried egg, mascarpone

Mixed Berry Compote Waffles (V) 15.5

Belgium waffles with Canadian mape syrup, mixed berry compote, fresh strawberries, mascarpone
add bacon 3

Shrooms 21

Confit balsamic herbed mushrooms on a New York rye served with a poached egg, fresh spinach, basil pesto, ricotta, balsamic glaze, York lemon oil, sumac
add extra egg 3, bacon 3

Huevos Rancheros (V,GFO) 18.5

Spiced tomato beans, fried egg, smashed avocado, toasted ciabatta, york lemon oil, sumac
add extra egg 3, bacon 3

Smashed Avocado (V,GFO) 22

Smashed avocado on a New York rye served with a poached egg, Mizuna, tomato bush chutney, Danish feta, York lemon oil, sumac
add extra egg 3, bacon 3

Sides

Egg/Roast Tomatoes / Wilted Spinach 3

House Made Beans / Avocado / 5

Bacon

Smoked Salmon 7

Not what you're looking for?

Check out our cabinet for assorted cakes,

Give us a heads up concerning any allergies or dietary requirements, we'll always do our best to cater to your needs.

Beer Battered Chips (V) 8

Served with chipotle aioli

Maple Roasted Pumpkin Salad (V,GFO) 15

Japanese roasted maple pumpkin, green mizuna, pickled shallots, toasted pine nuts, turmeric labneh
add egg 3, bacon 3, avo 3

Vegan Nachos 21

Purple corn chips, Pico de Gallo, jalapeño, avocado, cashew cheese, York lemonoil, sumac
add egg 3, bacon 3, avo 3

Kale & Pine Nut Linguine (V) 18

Sautéed kale, toasted pine nut, basil pesto, parmesan, York lemon oil, sumac

Boubar Cheese Burger 21

Grass fed beef pattie with American cheddar, pickles, ketchup, mustard served with beer batter fries, tomato sauce

add egg 3, bacon 3, avo 3

Boubar Mushroom Burger 18

Confit balsamic herbed mushrooms, tomato bush chutney, greens served with beer batter fries, tomato sauce

add egg 3, bacon 3, avo 3



boubar

Smoothies

8.5

Green

Apple, celery, lemon, banana, spinach

Banana Mama VEGAN

Banana, pineapple, mango, orange, apple, lemon

Early Bird

Mixed berries, banana, oats, yogurt, oranges, lemon, milk

Black Forest

Dark cherries, chocolate, coffee, yogurt, ice cream, milk

Peach Body *VEGAN OPT

Peach, mango, coconut, almond milk, honey*

Peanut Butter Chocolate

Banana, peanut butter, chocolate, ice cream, milk

Juice

7.5

Vege Kick

Apple, carrot, celery beetroot, ginger

Citrus Melon

Orange, watermelon, lemon

The OG

Orange, ginger, carrot

or **MIX your own**

with a base of apple, orange or watermelon and add orange, beetroot, apple, ginger, watermelon, celery, carrot or lemon

Shakes

7.5

Chocolate, vanilla, strawberry, caramel or spearmint

Coffee

Espresso

2.5

Double

3.1

Short Mac

3.5

Long Black / Hot Choc / Chai

4.0

Flat White / Cap / Latte

4.0

Long Mac / Mocha

4.5

Soy / Lactose Free / Extra Shot

0.6

Almond

0.8

Iced Coffee / Iced Choc / Iced Mocha

7.5

Iced Latte / Iced Long Black / Affogato

5.0

Turmeric / Beetroot / Matcha

4.5

Assorted Teas

5.0

Pot for one

INSTA: @boubar_cafe
FACEBOOK: /boubarcafe
boubar.com.au

See drinks fridge for our soft drink,
kombucha and beer selection.



boubar