

Lunch at

BOWERY LN

LUNCH | SERVED FROM 11.45AM - 2.30PM

SMALL PLATES

ALMOND DIP, OREGANO, SESAME SEED & GRAPES	SERVED <i>with</i> BRICKFIELDS SOURDOUGH TOAST (VEGAN, DF)	12
CRISPY FLAT HEAD TACO	SERVED <i>with</i> SHREDDED LETTUCE, RED ONION, CORIANDER, AIOLI, HOT SAUCE <i>and</i> LIME	12
KINGFISH CRUDO	RUBY GRAPEFRUIT, YUZO DRESSING, AVOCADO <i>and</i> PUFFED WILD RICE (GF, DF, PESCETARIAN)	22
BEET SLALAD	SLOW ROASTED BABY HEIRLOOM BEETROOTS , BITTER ORANGE PUREE, TOASTED HAZELNUTS <i>and</i> FRESH DILL (VEGAN, GF)	14
BROCCOLINI	SERVED <i>with</i> TOGAROSHI <i>and</i> ALMOND PUREE	9
FRIES	SERVED <i>with</i> TOMATO SAUCE <i>or</i> AIOLI	6
TRUFFLE FRIES	TOPPED <i>with</i> PARMESAN CHEESE <i>and</i> SEA SALT	12
KOREAN CHICKEN BITES	CHIPOTLE MAYO, FURIKAKE SALT	12
FENNEL, ORANGE & RADICCHIO SALAD		7

MAINS

250G PORTERHOUSE 2+ MARBLE SCORE	<i>with</i> BLACK ONION PUREE <i>and</i> CHARRED LEMON	39
CHARRED SPATCHCOCK	LEMON <i>and</i> GARLIC, GREEN OLIVES, BURNT LEMON SERVED <i>with</i> SUMAC YOGHURT SAUCE (GF)	32
FISH OF THE DAY	POACHED <i>and</i> SERVED <i>with</i> A CAVOLO NERO SAUCE <i>and</i> CASHEW NUT CRUMB (GF, PESCETARIAN)	MARKET PRICE
CURRIED CAULIFLOWER STEAK	SERVED <i>with</i> A ROASTED VEGETABLE MEDLEY, PICKLED CARROTS <i>and</i> TOMATO KASOUNDI (VEGAN, DF, GF)	28
250G JUNE LAMB RUMP	<i>with</i> PEA PUREE, CHARRED BABY LEEKS (GF,DF)	39
FRESH MADE LINGUINE	SERVED <i>with</i> PRAWNS, CAVOLO NERO SAUCE, ALMOND PUREE, TOPPED <i>with</i> CRISPY BASIL	36
HAND MADE GNOCCHI	TOSSED <i>with</i> TOMATOES, ZUCCHINI, CHARRED CORN, ONION TOPPED <i>with</i> WHIPPED GOATS CHEESE <i>and</i> GARDEN HERBS (VEGETARIAN)	28
FALAFEL POKE BOWL	KALE, AVOCADO, ASPARAGUS, ANDORI SEAWEEED WILD RICE, SOY PEPITA SEEDS, CUCUMBER <i>and</i> LEMON TAHINI DRESSING (VEGAN, DF, GF)	22
MISO SALMON POKE BOWL	SPINACH, AVOCADO, ASPARAGUS, ANDORI SEAWEEED WILD RICE, SOY PEPITA SEEDS, CUCUMBER <i>and</i> PICKLED GINGER (GF, DF, PESCETARIAN)	28
POACHED CHICKEN SALAD	ANCIENT GRAINS, PICKLED CHILLI, SNOW PEAS, ASPARAGUS, VIETNAMESE MINT <i>and</i> CARAMELIZED SHERRY DRESSING (DF)	24
MISO EGGPLANT BOWL	SPINACH, CRISPY SWEET POTATO, CRANBERRY, CASHEW NUT CRUMB <i>with</i> CREAMY TAHINI DRESSING (VEGAN, DF, GF)	24
NYC BURGER	ANGUS BEEF, JACK CHEESE, LETTUCE, TOMATO, HOUSE BURGER SAUCE, PICKLES ON A POTATO BUN <i>and</i> FRIES	22
VEGGIE BURGER	VEGETABLE PATTY, TOMATO KASOUNDI, COS LETTUCE, TOMATO <i>with</i> A VEGAN MAYO ON A VEGAN BUN <i>and</i> FRIES (VEGAN, DF)	22

DRINK

COLD PRESSED JUICES

GREEN POWER.....	500ML 8
<i>Apple, cucumber, celery, kale, mint</i>	
ORANGE JUICE	500ML 8
<i>Nothing but freshly squeezed oranges</i>	
THE CLEANSER.....	500ML 8
<i>Pineapple, beetroot, carrot, ginger, basil</i>	

COLD DRINKS

SPARKLING.....	250ML 4.5 / 750ML 9
FLAVOURED.....	250ML 4.5
<i>Blood orange Cranberry Lemon</i>	
<i>Pink grapefruit Ginger beer</i>	
SODA	4.5
<i>Coca cola Diet coke Ginger Beer</i>	
<i>Coke no sugar Lemonade</i>	

BEERS

HEINEKEN.....	8
CORONA	8
PERONI	8
PALE ALE.....	10
FURPHY	10

WINE

TELLURIAN ROSE (VIC)	12/54
BEELGARA ROSE GRENACHE.....	10/46
LEMONDE PINOT GRIGIO.....	11/49
BEELGARA SAUVIGNON BLANC	10/46
BIRD IN HAND SAUVIGNON BLANC	12/54
SILVER HAMMER SHIRAZ	16/70
INGRAM ROAD PINOT NOIR	14/60
CANTINA PROSECCO	12/54
SEE SAW PROSECCO	12/54
RESTLESS REBEL SPARKLING BRUT	11/50