

COFFEE

COFFEE BY INGLEWOOD COFFEE ROASTERS

Single Origin espresso	4.5
Single Origin long black	4.7
Roosevelt with milk	5.5

INGLEWOOD COFFEE SUPPLEMENTS

Ghee Immunity booster	2.0
Kickstart MCT oil	2.0
Salted Caramel Collagen booster	2.5

INGLEWOOD ARMOUR COFFEE

Ghee Immunity booster + Kickstart MCT oil + Inglewood single origin espresso	3.5
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Turmeric latte	6.0
Matcha maiden latte	6.0
Hot chocolate	5.5
Mocha	5.5
Malibu chai	7.5

Iced coffee	9.0
With ice-cream	+ 0.5
Iced chocolate	9.0
With ice-cream	+ 0.5

Batch brew	5.2
Cold brew	6.5

Decaf / Alternative Milks	+ 1.0
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TEA BY MALIBU

English Breakfast, Earl Grey, Sencha Green, Peppermint, Lemongrass & Ginger, Chamomile	4.5
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SMOOTHIES

Peanut Butter and Banana Smoothie banana, peanut butter, cacao, honey and almond milk. (VO, GF)	13.0
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Mango Smoothie mango, coconut milk, yoghurt and honey. (VG, GF)	13.0
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MILKSHAKES (SERVED WITH MALT)

Nutella, Strawberry, Vanilla, Salted Caramel, Chocolate, Espresso	10.5
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Alternative milks + 1.5

COLD DRINKS

BOBBY PREBIOTIC SOFT DRINK Berry, Ginger Beer	4.8
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Kombucha	6.5
Coke, Sprite, Solo	4.8

JUICE

Orange Juice	7.5
Apple Juice	6.5
Mango Juice	7.5

BONNY

FOOD

TOAST your choice of sourdough, multigrain or fruit toast served with butter and choice of condiment Gluten Free + 2.2 Nutella (N) + 1.0	10.5
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EGGS ON TOAST Poached, fried, scrambled served on sourdough (GFO, VG).	16.0
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Cashew pesto scramble (N) / Cheese and chive scramble	18.0
OG CHILLI SCRAMBLED EGGS	25.0

Bacon, chilli, coriander, Vietnamese mint, cherry tomatoes,
parmesan, fried shallots served on sourdough. (VGO, GFO)
Add hash browns + 6.3

BLUEBERRY AND BANANA ACAI BOWL	21.0
Peanut butter, acai, blueberry, banana, coconut, hemp seeds, buckwheat granola. (V, VG, N, GF) Add Nutella (N) + 3.0	

GRANOLA BOWL	21.0
Buckwheat crunch granola, COYO, strawberry, blueberries, and passionfruit. (VG, V, GF)	

BRAISED MUSHROOM	27.0
Braised mushrooms, brown miso butter, stracciatella, fried kale, fried egg, crispy enoki on toasted sourdough. (GFO, VG)	

AVOCADO ON TOAST	24.0
Smoked feta, avocado, jalapeno sauce, chives on multigrain. (GFO, VG, VO) Add egg + 4.0 Add bacon + 7.0	

VEGAN OPTION	24.0
With vegan feta. (V)	

FRENCH TOAST	25.0
Anglaise soaked sourdough, verjuice poached berries, mascarpone, pistachio praline and lemon balm. (VG, N) Add bacon + 7.0	

WAKE UP BOWL	24.0
Sauteed kale, broccolini, sugar snaps, red quinoa, fried egg, whipped feta, flaked almonds, herb yoghurt dressing, spiced seeded cracker. (VG, N) Add mushroom + 6.5	

EGGS BENEDICT	26.5
Mojo pulled pork, two poached eggs, sweet mustard hollandaise, apple slaw on toasted sourdough. (GFO) Add mushrooms + 6.5	

HARISSA TOMATOES	27.0
Roasted cherry tomato, salsa verde, whipped goats cheese, broccolini, fried basil, poached egg on sourdough toast. (VG, GFO)	

FUNCTIONS AT BONNY

Make your next event one to remember.

Our captivating, light filled space at Bonny is the perfect setting for your next function or event.

Please speak to our friendly team for more information or email us at functions@onlyhospitalitygroup.com.au

LUNCH

BURGER	28.0
BBQ glaze, fried onions, lettuce, smoked cheese, tomato, burger sauce, mustard on a potato bun with seasoned chips. Add egg (N) + 4.0 Add bacon + 7.0	

CHILLI CHICKEN	25.0
Smoked yoghurt, charred broccoli, spinach, baby cos, green apple, bacon pangrattato, parmesan and honey dijon. (GFO)	

PRAWN BOWL	26.0
Avocado, pickled red cabbage, carrot, edamame, brown rice, ginger soy dressing and spiced aioli. (GF)	

CHICKEN SCHNITZEL ROLL	26.0
Herb caper mayo, shredded lettuce, pickles, tasty cheese, fried chicken served with chips. Add bacon + 7.0	

BROCCOLI SALAD	25.0
Shaved raw broccoli, apple, fennel, cranberry, toasted almonds, mint and miso tofu dressing. (VG, V, GFO, N)	

KIDS MENU

DIPPY EGGS AND SOLDIERS (GFO)	11.0
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PENNE NAPOLI (VO, VG)	14.5
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MINI WAFFLE	14.5
With ice cream and maple syrup. (VG)	

SIDES

Hash Browns (VG, V)	6.5
Mushrooms (GF, VG, V)	6.5
Roast Tomatoes (VG, GF, V)	6.5
Haloumi (VG, GF)	6.5
Extra Egg (VG, GF)	4.0
Short Cut Bacon (GF)	7.0
Smoked Salmon (GF)	7.0
Avocado (VG, GF, V)	6.5
Tomato Relish (VG)	5.0
Sweet Mustard Hollandaise	4.5
Chips and Aioli (VG)	11.0

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
VG - VEGETARIAN | VGO - VEGETARIAN OPTION
V - VEGAN | VO - VEGAN OPTION | N - CONTAINS NUTS

All food is prepared in a kitchen where nuts, gluten & other known allergens may be present. Our team & our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

No split bills. No alterations to menu items.

10% high season surcharge applies from 27/12/23 until 31/01/24
20% surcharge on public holidays

DRINKS

COCKTAILS

BLOODY MARY Vodka, Spice Mix, Lemon Juice	16
WATERMELON MARGARITA Tequila, triple sec, lime, agave, watermelon	16
BONNY'S MARG Tequila, triple sec, lime, lemon, agave	23
MAKE IT SPICY	+2
CUCUMBER LIME GIN SPRITZ Gin, elderflower liqour, cucumber syrup, lime	21
ESPRESSO MARTINI Vodka, kaluha, inglewood coffee, frangelico, vanilla syrup	22
NEGRONI Campari, gin, sweet vermouth	24
TROPICAL HIGHBALL Vodka, Lemon, Mango, Coconut Syrup	19
MYRTLE MARTINI Lemon Myrtle Vodka, Dry Vermouth	24

BUBBLES

POSITANO PROSECCO	12/65
BIRD IN HAND SPARKLING Adelaide Hills, SA	15/75
POL ROGER BRUT NON VINTAGE Champagne, France	170

WHITE

MYSTIC SPRING SAUVIGNON BLANC Margaret River, WA	12/60
LONG STORY SHORT '26 MAPLES' CHARDONNAY Mornington Peninsula, VIC	15/70
HEGGIES VINEYARD REISLING Eden Valley, SA	14/65
PARINGA ESTATE PINOT GRIS Redhill, VIC, 2020	15/70
THE CONVERSATIONALIST PINOT GRIGIO Mildura, VIC	55
PARINGA ESTATE 'ESTATE' REISLING Mornington Peninsula, VIC	80
PORTSEA ESTATE MAIN RIDGE BLOCK CHARDONNAY Mornington Peninsula, VIC	95
TYRRELLS VAT 1 SEMILLON Hunter Valley, NSW	140

ROSÉ

LEINERT TIERRA DEL PUERCO ROSE Barossa Valley, SA	15/70
MAISON AIX ROSE Provence, France, 2020	80

RED

BOUCHER SHIRAZ Heathcote, VIC	13/60
MDI SANGIOVESE Mildura, VIC	14/65
QUEALY PINOT NOIR Mornington Peninsula, VIC	15/70
WILLS DOMAIN 'PALADIN HILL' MATRIX CABERNET Margaret River, WA	120
KOOYONG HAVEN PINOT NOIR Mornington Peninsula, VIC	130

TAP BEER

BONNY DRAUGHT 4.2%	6/12
CARLTON DRAUGHT 4.6%	7/14
BALTER XPA 5.0%	8/16
GREAT NORTHERN SUPERCRISP 3.5%	7/14
PIRATE LIFE SOUTH COAST PALE ALE 4.4%	7.5/15
BROOKVALE ALE GB 4.0%	8/16

PACKAGED BEER

CARLTON ZERO	8
BALTER CERVEJA	10
BERTIE APPLE CIDER	10
STOMPING GROUND WATERMELON SMASH	11
BALTER HAZY IPA	11
TWO BAYS GLUTEN FREE LAGER	12

BONNY

BLAIRGOWRIE

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