



At Boo's we like to share . . . that way everyone gets to try a little bit of everything. The snacks are just as they sound: something to nibble on with a cocktail or to kick off your dining. We recommend two plates per person, with a side to share if you're particularly hungry. Our staff are more than happy to help you decide on just the right amount of food for your group and hunger levels, so please ask.

◀ SNACKS ▶

Boo's house made bread, grilled with a trio of seasonal dips {v} {ve option}	\$12
Roasted capsicum & smoked tomato creole salsa with crispy tortilla chips {gf} {v} {ve}	\$8.5
Pimento cheese dip with crispy tortilla chips {gf} {v}	\$9
Cajun-spiced shoestring fries with garlic aioli {gf} {v} {ve option}	\$9.5
Sweet potato wedges with garlic aioli {v}	\$10.5
Onion rings with Alabama BBQ sauce {v}	\$10.5
Caramel smashed potatoes, spring onion and parmesan {gf} {v} {ve option}	\$13.5
Mac 'n' Cheese Croquettes {v}	\$15

◀ BOOS SLIDERS ▶

Three mini-burgers featuring our house-made pretzel buns

\$17.5

- **Black pepper braised beef cheek**, caramelised onion, rocket, bourbon mustard
- **Grilled coconut chicken**, pepperonata, Tabasco lime mayo
- **BBQ pulled pork**, mustard pickle relish, spring onion, honey mustard aioli
- **Pan fried halloumi**, sugarcane aioli, cucumber lime pickle {v}

ADD AN EXTRA SLIDER FOR \$6



◀ **PLATES** ▶

Wedge salad with iceberg lettuce, blue cheese, bacon, garlic croutons, roasted pecans, and ranch dressing	\$16
Quinoa, rocket, tomato, cucumber, red onion, toasted pumpkin seeds, candied pecans and goats cheese, with roasted hazelnut vinaigrette {gf} {v} {ve} {df option}	\$16
Spiced chicken and kidney bean enchilada, sour cream and cheddar with black olive gremoulata {v option}	\$19
Fried cauliflower in coconut tempura batter with maple and black pepper caramel {v} {gf} {ve}	\$15
Cajun seared tuna, blackened sweet corn, caper caponata and pickled fennel, with herb oil {gf} {df}	\$22
Louisiana Jambalaya. Marinated prawns, mussels, chorizo, oregano and parsley rice, with spiced tomato sauce {gf} {df}	\$23
Bourbon & Coke-glazed pork ribs	{500g} \$23 {1kg} \$40
Southern Fried Chicken with maple and black pepper caramel {gf option} {Add waffles + \$6}	\$20
Peppered rib-eye steak {250g} and chilli caramel smashed potatoes with bourbon BBQ sauce {gf} {df}	\$29

◀ **SIDES** ▶

Sautéed kale with mustard cheddar cream	\$8
Pineapple Slaw	\$8
Down south cornbread with chilli caramel	\$9
Molasses Chilli Butter Dip	\$2

◀ **DESSERTS** ▶

Dessert of the week	\$12.5
Never disappoints - ask your server for details	
Chocolate or caramel sundae	\$12.5
With whipped cream, bourbon and pistachio praline	
S'mores Double chocolate chip cookies with chocolate fudge sauce and housemade marshmallow w espresso syrup	\$14

{v} VEGETARIAN {gf} GLUTEN FREE {ve} VEGAN {df} DAIRY FREE