



day menu

Starters & Sharing Plates

Marinated Olives	9
Fries w aioli & tomato sauce	9
Edamame w Pop n Lola (chili garlic) & flaky salt	9
Garlic Bread	9
Royal salad , Mesclun cherry tomato & feta salad w watermelon honey vinaigrette	11
Grilled flatbreads & Dips with baba ghanoush, hummus, olive oil & balsamic vinegar, dukkah	14
Aloo tiki (North Indian spiced Potato Cakes) w tamarind mint chutney	14
Mushroom Arancini w truffle whipped goats' cheese	16
House made Chicken Liver Pate w bread crackers, cherry relish & cornichons	17
Fried Chicken spicy crispy fried boneless thigh pieces with jalapeno mayo	17
Halloumi Fries w romesco	17
Pork Belly Bites w BBQ stout sauce & pickle	18
Calamari Popcorn w harissa mayo	18
Crab cakes w tomato & basil relish	19
Cured Salmon in Gin & beetroot w pickled radish and shallots, goats cheese & balsamic pearls.	19

Brunch & Lunch

Granola Bowl		18
w berry compote – served w yoghurt & milk or coconut yoghurt & a coconut/soy milk blend		
French Toast		22
w grilled banana, bacon, Berry compote, maple syrup & mascarpone		
Eggs how you like them on toasted ciabatta		14
w mushroom 19	w bacon 20	w smoked salmon 21
Brac & Bow Breakfast herb & potato rosti w poached eggs, spinach & hollandaise sauce		
w mushroom 21	w bacon 22	w cold smoked salmon 23
The Featherstonian		26
eggs, bacon, wilted spinach, mushroom, chorizo, potato rosti, toast, hollandaise		
The Vegerstonian		24
with Mushroom wilted spinach Roast tomato, rosti, avocado, eggs and hollandaise		
Creamy Mushrooms on toasted ciabatta		21
Smashed avocado on toast with roast tomato.		21
Smoked Fish & Prawn Chowder w toasted ciabatta & butter		23
Fish & Chips w fries, slaw, tartare sauce & lemon		26
Roasted mushroom , w romesco, roast potatoes, cumin glazed carrots, crispy Kale & crispy lotus roots		26
Moroccan chicken with hummus, toum, kale, olives preserved lemons, pomegranate w flat bread		27
Pot Pie of the day w fries, salad, tomato sauce, aioli		27
Sirloin 200gr+ w fries, salad, onion rings, tomato sauce, aioli & beef jus		32

Burgers

**all burgers are served with fries, tomato sauce & aioli*

Aloo tiki Burger (North Indian spiced Potato patty)	24
twice cooked Indian style 'patty', tamarind tamarind mint chutney, pickled onions.	
B&B Diner burger	25
150gr beef patty w cheddar cheese, lettuce, caramelised onion, & pickle aioli	
Fried Chicken Burger	25
w pickled shallots, lettuce & jalapeno mayo	
Fish Burger	25
John Dory fish fillet w carrot & cabbage slaw, tartare sauce	



day menu

Desserts

Ice Cream Sundae chocolate or caramel or berry compote	12
Trio of Sorbet w freeze dried fruits 'secret' meringue & berry cotton candy	16
Oma's/Mama's Dutch Apple Pie w Speculaas ice-cream	18
Whittakers Chocolate mousse w Hoky-Poky, saffron ice cream & vanilla tuile	19
Vanilla panna cotta w strawberry gin & rosewater consommé, white chocolate w pistachio, & rosemary cotton candy	17
"C'est Cheese" Board	
Hand picked cheeses from our favourite cheese shop just down the road. All served w warm bread & cherry relish	
Choose from:	
Blue w gingerbread & pistachios	
Brie w crackers & quince paste, walnuts	
Maasdam w cherry relish & crackers	
1 Cheese	17
2 Cheese	21
3 Cheese	25

Liquid Desserts

Affogato vanilla ice cream w espresso & Speculaas biscuit	13
add a shot of liqueur...	18
Johner Noble Sauvignon Blanc	11
<i>A seriously sexy, sweet, summery sticky.</i>	
Johner Noble Syrah	11
<i>A gorgeous sticky sweet drop that's perfect with blue cheese. One for those with a serious sweet tooth...</i>	
<i>And even those without!</i>	
Try a smaller pour of both...	11
Fernando de Castilla Pedro Ximenez Sherry	12
<i>If you're not a sherry fan, you will be very soon! How we imagine liquid gold tastes & feels...</i>	
<i>Do you dare live out Theo's dreams of pouring it over ice cream</i>	



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Halloumi Fries w romesco	17
Pork Belly Bites w BBQ stout sauce & pickle	18
Calamari Popcorn w harissa mayo	18
Crab cakes w tomato & basil relish	19
Cured Salmon in Gin & beetroot w pickled radish and shallots, goats cheese & balsamic pearls.	19

Mains

Turmeric roasted Cauliflower	32
w roast beetroot, baba ghanoush, pistachio sponge, grilled beans, walnuts & crispy lotus roots	
Confit Pork Belly	35
w tamarind dates puree, kohlrabi & cabbage slaw with honey apple vinaigrette foam and pomegranates	
Pan Seared Fish	35
w romesco sauce, grilled asparagus, crispy kale, roast pots, toasted almonds	
Slow cooked Chicken	34
Boneless chicken thigh w saffron velouté, grilled beans, dauphinoise, chicken skin tuile	
Sous Vide Lamb Rump	36
w kumara puree, pearl potatoes, cumin glazed carrots, boysenberry jus, mint sauce & crispy lotus roots	
Sirloin 200gr+	34
Beef Rib Eye 300gr+	38
w fries, salad, onion rings, tomato sauce, aioli & beef jus	
<u>or</u>	
potato dauphinoise, grilled asparagus, truffle roasted mushroom, red wine beef jus & balsamic onion gel	

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dinner

Pizzas

Bowie's Barbeque			22
House made Napoli sauce, mozzarella, mince, chorizo, bacon, salami & chicken w BBQ sauce			
Bracken's Veg			20
House made Napoli sauce, mozzarella, capsicum, mushroom, artichoke, spinach & olives			
Hawaiian			19
House made Napoli sauce, pineapple, ham & mozzarella			
Peperoni			19
House made Napoli sauce, salami & mozzarella			
Margherita			18
House made Napoli sauce, Buffalo mozzarella, fresh tomato & basil			
Just Blue it			
blue cheese, mozzarella, caramelized onion, spinach, walnuts	20	w bacon	22
Fun Guy			21
House made Napoli sauce, Mushroom, rocket leaves & truffle mayo drizzle			
Fried chicken			21
House made Napoli sauce, fried chicken, mozzarella, chipotle mayo & jalapeno			
Raspberry Chicken			22
Chicken bacon, brie, mozzarella, red onion, spinach & Raspberry drizzle			
Smoked Salmon			24
House made Napoli sauce, mozzarella, lemon, capers, & red onion and feta			
Sea food Pizza			23
House made Napoli sauce, fish, prawns mozzarella, lemon, capers,			
GL free base (limited amount available)		add	4

Desserts

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BRAC & BOW

Kids Only

\$24 drink, main & sundae

Kids Drinks \$4

Mela Apple Juice
Coke
Sprite
Pink Lemonade
Traffic Light

Kids Mains \$20

Spaghetti Bolognese w cheese
House Made Chicken Nuggets & Chips w vege sticks
Fish & Chips w vege sticks
Cheeseburger & Chips

Kids Sundae \$6

Berry or Chocolate or Caramel



bar menu

Starters & Sharing Plates

Marinated Olives	7
Fries w aioli & tomato sauce	9
Edamame w Pop n Lola (chili garlic) & flaky salt	9
Garlic Bread	9
Rocket Salad w Balsamic & parmesan	10
Grilled Ciabatta & Dips basil & cashew pesto, beetroot walnut, olive oil & balsamic vinegar, dukkah	14
House made Chicken Liver Pate w bread crackers, cherry relish & cornichons	17
Baked Brie w bread, walnuts & quince	18
Pesto & Parmesan Arancini w whipped goats cheese	14
Hara Bhara Kebab's (Spinach, Pea & Potato Cakes) w tamarind chutney & tzatziki sauce	16
Truffle roasted Mushrooms w parmesan crisp	16
Pork Belly Bites w BBQ stout sauce, pickles	17
Fried Chicken boneless thigh pieces coated with a spicy honey soy sauce & dill pickle	17
Grilled Prawns w hoisin sauce, chili & garlic served with bread	17
Calamari Popcorn w chipotle mayo	17

Mains

**all burgers are served with fries, tomato sauce & aioli*

Hara Bhara Kebab Burger (Spinach, Pea & Potato)	24
twice cooked Indian style 'patty', tamarind chutney, tzatziki & rocket	
Double Beef & Bacon Burger	26
w double 100gr beef patties, bacon, double American cheddar, lettuce, pickles & BBQ sauce	
Fried Chicken Burger	25
w pickled red onion, lettuce & lemon mayo	
Fish & Chips	28
w fries, slaw, tartare sauce, tomato sauce & lemon	
Sirloin 200gr+	34
w fries, salad, onion rings, tomato sauce, aioli & beef jus	

Desserts

Ice Cream Sundae chocolate or caramel or berry compote	11
Trio of Sorbet w fresh fruit & 'secret' meringue	15
Oma's/Mama's Dutch Apple Pie w Speculaas ice-cream	17
Lady Hazel chocolate cake with hazelnut caramel & hazel melt	17
Vanilla Cheesecake w berry compote, mango sorbet & a biscuit crumble	17