

## Coffee

Available on our Parallel roasted House Blend, Single Origin and Decaf.  
Single Shot • Double Shot.

Black - White	4 / 4.5
Bean Magic	4
Mocha	4.5 / 5
V60 filter	6

### extras

Milk lactose free, soy (bonsoy), coconut (milk lab), oat (minor figures), macamilk	+ 1
Syrup caramel, chocolate, vanilla	+ 0.5
Espresso shot	+ 0.5



## Cold-Brew Coffee

Full Cream, Soy, Macamilk, Black 6

## Loose-Leaf Tea

small pot (regular) • share pot (tea for 2)

English Breakfast • Earl Grey • Masala Chai • Peach • Peppermint • Rooibos • Sencha Green • Summer Fruits • Tranquil (chamomile & rose petal) • Tonic (lemongrass+ginger) 4 / 6

## Specialty Lattes

Chai Latte	4 / 4.5
Dirty Chai Latte	4.5 / 5
Maccha Latte	5.5
Tumeric Chai Latte	5.5

## On The Rocks

Iced Latte • Iced Chai Latte • Iced Long Black • Iced Tea • Iced Chocolate 5  
Iced Dirty Chai • Iced Mocha • Iced Maccha Latte • Iced Tumeric Chai Latte 6

## Cold Pressed Juice

Bean's own blends. All Australian grown (except Thailand grown coconut water). See [beanbrisbane.com.au/nutrition](http://beanbrisbane.com.au/nutrition).

**That Green One** 6  
cucumber, celery, granny smith & pink lady apple, pineapple, kale, spinach, mint

**The Orangey Looking Juice** 6  
carrot, pink lady apple, ginger, tumeric

**The Beetroot Coloured One** 6  
beetroot, carrot, apple, celery, fennel

**That Strawberry One** 6  
strawberry, granny smith & pink lady apple, filter water, lemon, mint

**Or a Coconut Water CP Juice** 6  
coconut water, orange, pineapple, passionfruit

## Kombucha

Original • Apple Crisp • Cherry Plum • Ginger & Lemon • Hibiscus Kiss • Lemon Lime & Mint • Raspberry Lemonade • Ginger Berry 5

## Organic Ice Tea

Lemon + Black Tea • Ginger + Lemon 6

## Not Juice

Sparkling or Still Water • Soft Drinks 4

## Muffins Cakes + Banana Bread 4.5

Apple Cinnamon • Orange Poppy • Blueberry Apple • Chocolate • Apple Crumble • Berry Cheesecake • (gf) Chocolate Mudcake • Sticky Date Cup • Banana Bread

## Tartlets

Passionfruit • Lemon Merengue 2.5

## Sweet Slices

Sweet Nectar select bars, slices and cups – all dairy free, gluten free + vegan **from 4**



## Breakfast

*served until 2pm, and if chef is having a good hair day, might be some available later too*

<b>Toast</b> (veg, gfo)	sourdough, ciabatta, raisin or gluten free toast with your choice of spread •jams •vegemite •peanut butter •honey	<b>5</b>
<b>Croissant</b> (veg)	with your choice of spread •jams •peanut butter •honey	<b>5</b>
<b>French Toast</b> (veg)	topped with fresh seasonal fruit served with maple syrup + whipped cream	<b>14</b>
<b>Pancakes</b> (veg)	topped with fresh seasonal fruit served with maple syrup + whipped cream	<b>14</b>
<b>Smashed Avo Toast</b> (veg, gfo)	BoB's avocado mash blend of tomato, avocado, chilli and spring onion on rustic toast	<b>12</b>
<b>Eggs on Toast</b> (veg, gfo)	2 free range eggs, scrambled, poached or fried + rustic toast	<b>10</b>
<b>Eggs Bean-edict</b>	2 free range poached eggs, leg ham, spinach, english muffin + hollandaise sauce	<b>17</b>
<b>Benedict Croissant</b>	2 free range poached eggs, smoked salmon, cream cheese, croissant + hollandaise sauce	<b>18</b>
<b>BoB BIG Brekkie</b> (gfo)	breakfast sausage, smoked bacon, smashed avo, 2 free range eggs + rustic toast	<b>20</b>
<b>Veg BIG Brekkie</b> (veg, gfo)	grilled mushrooms, haloumi, smashed avo, 2 free range eggs + rustic toast	<b>20</b>
<b>Breakfast Burger</b>	smoked bacon, free range egg + cheese in a turkish bread bun	<b>12</b>
<b>Veg Breakfast Burger</b>	grilled mushrooms, free range egg + cheese in a turkish bread bun	<b>12</b>
<b>Breakfast Coffee Special</b>	(mon-fri only) breakfast muffin with bacon, egg, cheese, + bbq bbq sauce + single shot coffee (latte, flat white, cap etc)	<b>10</b>
<b>Granola</b> (veg, gfo)	local blend of oats, nuts, fruits + honey with your choice of milk and yoghurt (dairy / non-dairy) served with seasonal fruit	<b>9</b>

### THEN...add any extras your breakfast heart desires

*Turn things up a notch or build your own, with your choice of these extras, add to any meal...*

+ hollandaise sauce (veg)	<b>2</b>
+ grilled goat's cheese / tomato relish (veg, gf)	<b>3</b>
+ caramelised bananas / potato rosti / avocado / egg / halloumi / grilled mushroom (veg, gf)	<b>4</b>
+ smoked bacon / shoulder ham slice (gf)	<b>4</b>
+ breakfast sausage / smoked salmon (gf)	<b>6</b>
+ breakfast wagyu steak strip / moreton bay bug tail (gf)	<b>8</b>

*And for the littluns, we have a **mini-me menu**. Just ask one of the gorgeous beanees.*

*gf = gluten free, gfo = gluten free option available on request, veg = vegetarian*

**bean on boundary BREAKFAST menu**

please place your orders at the counter. thanks, bob.



## BoB's gourmet cubans + burgers

*from 10am, turkish buns, loaded with artisan selections, toasted to perfection, cuban style...  
cheesy goodness oozing, all served with spiced chips*

<b>Four Cheese Cuban</b> (veg)	4 local artisan cheese blend of mature, vintage, aged + red cheddars in toasted turkish roll <i>add</i> tomato	<b>9</b> 1
<b>Ham Cheese Tomato Cuban</b>	artisan shoulder ham layered on turkish roll with BoB's 4 cheese blend, mustard + tomato layered in toasted turkish roll	<b>12</b>
<b>Beetroot Pear Cuban</b> (veg)	roasted local beetroot, pear slices, local goat's cheese crumble + macadamia crush in toasted turkish roll	<b>12</b>
<b>Pumpkin Cuban</b> (veg)	roasted local pumpkin, local goat's cheese, garlic + mint vinaigrette in toasted turkish roll	<b>12</b>
<b>Tomato Chilli Brie Cuban</b> (veg)	pure artisan triple cream brie cheese slices on a bed of cam's tomato chilli jam in toasted turkish roll	<b>16</b>
<b>Cheese Chicken Cuban</b>	crispy chicken breast, lettuce, 4 cheddar mix + piquolo chilli sour cream in toasted turkish roll	<b>16</b>
<b>Cheese Steak Cuban</b>	wagyu striploin, caramelized onion, mushroom, 4 cheese blend + bob's bbq sauce in toasted turkish roll	<b>17</b>
<b>Mushroom Halloumi Burger</b> (veg)	chilli roasted mushrooms, halloumi, tomato relish, sliced tomato + spinach in a turkish bun	<b>14</b>
<b>Crazy Bob's Sausage Burger</b>	italian sausage, summer salami slice, free range egg, 4 cheese blend + bob's bbq sauce in a toasted turkish bun	<b>16</b>
<b>Ham and Cheese Croissant</b>	artisan shoulder ham layered on fresh croissant with BoB's 4 cheese blend, add tomato	<b>8</b> 2
<b>Ham Cheese Pineapple Open</b>	toasted ½ turkish roll layered with pineapple slices artisan shoulder ham and 4 cheese blend grilled + tomato and avocado slices	<b>11</b>

*For the grown-ups pair with bob's selection of artisan local beers wines cocktails or spirits*

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**bean on boundary LUNCH + DINNER menu**

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## tapas af

from 10am, tapas to share, if ya want

<b>Triple Cooked Chips</b> (veg, gf)	bowl of bob's spiced thick sliced fries with bob's bbq sauce add chorizo crumble add chilli garlic crumble (veg)	<b>6</b> 3 2
<b>Beetroot Pear Salad</b> (veg, gfo)	roasted local beetroot, pear, macadamia crush + locally crafted goat's cheese crumble	<b>12</b>
<b>Minted Pumpkin</b> (veg, gf)	pan charred pumpkin wedges, garlic slices, fresh mint + apple cider vinaigrette	<b>12</b>
<b>Spiced Crispy Chicken</b> (gf)	crispy spiced chicken slices with piquillo dipping sauce	<b>12</b>
<b>Crispy Pork Belly</b> (gf)	crispy spiced pork belly, garlic shards + chilli dip	<b>14</b>
<b>Striploin Tips Coffea</b> (gf)	house blend coffee spiced wagyu striploin, caramelized onion bed with bob's bbq sauce + blue cheese dip	<b>16</b>
<b>Pineapple Duck</b> (gf)	sliced duck breast on cucumber spring onion bed + pineapple jus with goat's cheese crumble	<b>16</b>
<b>Baked Triple Brie</b> (veg)	baked triple cream brie with tomato chilli jam + dipping crostini chips	<b>16</b>
<b>Crayfish Dipping Broth</b> (gf)	local 50-60g redclaw cray, simmered in Louisiana style Dipping broth + dipping toasts + lemon wedges	<b>18</b>
<b>Caramelised Bananas</b> (gf)	spiced banana, caramel sauce bed + whipped cream dip	<b>10</b>
<b>Strawberries n Cream</b> (veg, gf)	sliced fresh strawberries on a bed of cream	<b>10</b>
<b>Pavlova</b> (veg, gf)	3 mini pavlovas + coffee . vanilla . chocolate with fresh fruit slices and grated chocolate	<b>10</b>
<b>Chocolate Pate</b> (veg)	chocolate pate slice + crisp brioche chips	<b>12</b>
<b>Cheese Platter</b> (veg, gfo) for 2	select seasonal artisan cheeses + crostini, jam and fruit blue . red leicester . ash brie . pecorino . aged cheddar	<b>30</b>

**Combos, 2 + more tapas...** *Make a meal of it with combinations of 2 or 3 tapas. Here's a couple of suggestions for you, or ask a gorgeous beanee for this week's specials.*

Striploin Tips Caffea + Redclaw Cray	<b>30</b>
Baked Triple Cream Brie . Pineapple Duck	<b>27</b>
Beetroot + Pear . Spotatoes . Baked Triple Cream Brie	<b>29</b>

**High-Tea Combos.....** from 2pm Fridays, Saturdays and Sundays

"Greenbottle" Sparkling Brut and redclaw crayfish for 2	<b>70</b>
"Bluefly" Petit Verdot and cheese charcuterie platter for 2	<b>50</b>
"Ballandean" Viogner and mini pavlovas, chocolate pate + strawberries for 2	<b>50</b>

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**bean on boundary LUNCH + DINNER menu**

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## not sharing these.... mains

*served from 12 noon*

<b>Chicken Coffea</b> (gf)	coffee spiced chicken breast on a shredded potato ginger chilli bed with seasonal veg + ginger jus	<b>20</b>
<b>Roasted Duck Breast</b> (gf)	roasted duck breast, bok choy, shredded goat's cheese potato + pineapple au jus	<b>20</b>
<b>Redclaw Crayfish</b> (gf)	local 90g redclaw cray, drizzled with roasted garlic + lemon butter, asian salad of mint, coriander, radish, snow pea tendrils, cherry tomatoes, fennel and peanuts + coconut dressing	<b>24</b>
<b>Wild Tassie Salmon</b> (gf)	pan seared tasmanian salmon, hot tomato chilli spinach salad, charred lemon, shredded potato + sesame mustard dressing	<b>20</b>
<b>Parallel Striploin</b> (gf)	coffee spiced wagyu striploin on a caramelized onion and sliced mushroom bed with spiced chips, roast beetroot and pumpkin + bbq'd jus	<b>22</b>
<b>Butternut Roll + Vegeloaf</b> (veg)	oven roasted stuffed butternut pumpkin roll + vegetable "meatloaf", cauliflower mash, liberally doused with BoB's thick gravy	<b>20</b>
<b>Vegetable Medley Tarte</b> (veg)	medley of pan charred seasonal vegetables on bed of puff pastry + snow pea tendril salad drizzled with sesame mustard dressing	<b>18</b>
<b>Goat Cheese Bell Pepper Quiche</b> (veg)	quinoa pie with goat's cheese egg filling, red bell pepper, sundried tomato and spinach served with blanched asparagus spears and mixed leaf salad	<b>18</b>

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# And Some Adult Bevvies

from 10am

## **craft beer** 9

- aether pit stop pale ale (bris)
- aether black as your heart black ipa (bris)
- aether event horizon porter (bris)
- aether witching hour blackberry sour (bris)
- all inn consequences pale lager (bris)
- all inn legbreaker american ipa(bris)
- ballistic dirty word lager (bris)
- ballistic shipa (bris)
- balter ipa (gold coast)
- balter strong pale ale (gold coast)
- brouhaha nz pale ale (maleny)
- brouhaha strawberry rhubarb sour (maleny)
- fortitude pacer pale (2.8%) (mt tambourine)
- green beacon windjammer ipa (bris)
- lost palms pale ale (gold coast)
- lost palms lager (gold coast)
- matso's mango (broome)
- revel ipa (bris)
- revel shipwright lager (bris)
- revel pale ale (bris)
- revel shipwright lager (bris)
- your mates larry pale ale(sunshine coast)

## **some other ones** 6

- xxxx summer bright (brisbane)

## **craft beers of the week** 7

- macleods holdfast pale ale (maleny)
- six string light my fire chilli ale (nsw)

## **bangin' brews** 11

- brouhaha dipa (maleny)
- revel the brut ipa (brisbane)

## **espresso martini** 10

vodka, coffee liqueur, espresso, gomme

## **wine by the glass** (150ml) 9

house red, house white, sparkling

## **wine by the bottle** 35

**blowfly** (*coonabarabran, nsw*)

- bluebottle red (merlot • granache)
- petit verdot
- shiraz
- greenbottle sparkling

**robert channon** (*granite belt, qld*)

- pinot gris
- verdelho
- v bubbles

## **spirits** from 9

we got ya Basics + Premiums, boss! Just consult our bar hench-people

## **cider . root . ginger beer** 9

- cheeky tiki apple cider (gf) (bagara)
- brotherhood crushed pineapple cider (gf) (nz)
- future memoirs root beer (gf) (vic)
- aether gingerbeerd (gf) (brisbane)
- utopia hard lemonade (gf) (sa)
- utopia rude ruby (grapefruit spritzer-(gf) (sa)

and good news, our **Happy Hours\*** are **5-7pm fri + sat** when selected craft beers + ciders are \$7, house wine + sparkling \$7, premium cocktails just \$12. you're welcome!

*\* private functions excluded*





## about BoB

*A speciality café, coffee house + bar, est. 2018  
open seven days a week and most public holidays.*

### Here at Bob, we heart craft + local!

Pretty much all our fresh produce (+ beers) are produced/grown in Brisbane, its' environs and nearby regions.

Our **artisan cheese** selections are from Kenilworth, Maleny, Mount Tambourine, Woombye.

Our **meats are grass fed**, our **eggs are free range**.

We focus on gluten free and preservative free products.

### Breakfast

Served Monday to Sunday 7am - 2pm

### Lunch

Served Monday to Thursday 11am - 2pm

Served Friday to Sunday 11am - 4pm

### Dinner

Served Friday + Saturday 5pm to 10pm

### Visit us in the CBD, too

**Bean.** Laneway, 181 George St, Brisbane

### Group Bookings

Oh yeah, we love group bookings. Just give us a buzz on 0414 684 404 or hit us up on Facebook @beanonboundary or chat with one of the gorgeous Beanees.

### These are some of the beautiful folk we work with...



Artisan crafted fresh sausages and smallgoods, Gold Coast based with over 40 years experience. No artificial colours or flavours. 100% Australian meat produced locally.



The Mount Tambourine Witches Chase based artisan cheesery sources local milk and utilizes traditional cheese making methods, a perfect combination to produce the best cheese possible.



The bulk cheese producing factory (Kraft) was changed into a boutique handcrafted gourmet cheese operation in the 1990s with knowledge gained from the best cheese makers in the area.



Smallgoods since 1908 – Yatala based family business.



Fresh, handcrafted cheese made in one of this country's most beautiful regions – Sunshine Coast Hinterland. Triple Cream Brie, Ash Brie, Aged Cheddar



Monica's jams, relishes and sauces are all natural, have no artificial colours or flavours. No added sugar and are not massed produced. They are gluten free. The Brisbane based artisan company is award winning.



The Towri property consists of 300 acres of scenic rural land, a purpose-built dairy with specialist milking equipment and the Towri homestead and gardens. With the peaceful country lifestyle that we have here, life at Towri is close to perfect – especially if you're one of our 350 dairy sheep.



"Grown globally, roasted by locals" reflects the notion that coffee exists in two distinct worlds; in essence, working in parallel to each other. Parallel Roasters, established in Brisbane 2016, provides a high quality, reliable local option for top grade, meticulously roasted coffee.

**bean on boundary "BoB"**

83 boundary st west end q 4101. @beanonboundary