

## ☞ 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

### options / 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 5.5

## ☞ 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, 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, beetroot

## ☞ 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 + Still Water // Soft Drinks 4

## ☞ Muffins + Banana Bread ☞

Butterscotch + White Choc // Apple + Date // Blueberry Sweetheart // Strawberry + White Choc // Triple Choc // Banana Bread 4.5

## ☞ Sweet Slices ☞

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



**bean on boundary food + beverage menu.**  
please place your orders at the counter. thanks, bob.

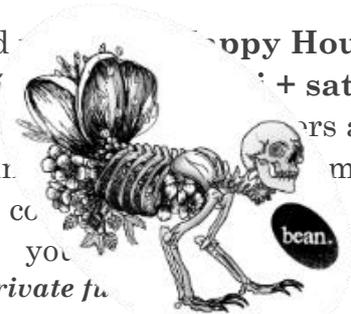
## ☛ And Some Adult Bevvies ☛

for after 10am

<b>craft beer</b>	<b>9</b>	<b>espresso martini</b>	<b>10</b>
aether pit stop pale ale		vodka, coffee liqueur, espresso, gomme	
aether black as your heart black ipa		<b>wine by the glass</b> (150ml)	<b>9</b>
aether witching hour blackberry sour		house red, house white, sparkling	
all inn consequences pale lager		<b>wine by the bottle</b>	<b>35</b>
all inn legbreaker american ipa		<b>blowfly</b> ( <i>coonabarabran, nsw</i> )	
ballistic dirty word lager		bluebottle red (merlot / granache)	
ballistic shipa		petit verdot	
balter ipa		shiraz	
balter strong pale ale		greenbottle sparkling	
brouhaha nz pale ale		<b>robert channon</b> ( <i>granite belt, qld</i> )	
brouhaha strawberry rhubarb sour		pinto gris	
fortitude pacer pale (2.8%)		verdelho	
green beacon windjammer ipa		v bubbles	
matso's mango		<b>spirits</b>	from <b>9</b>
revel ipa		we got ya Basics + Premiums, boss! Just	
revel pale ale		consult our bar hench-people	
revel shipwright lager		<b>cider / root / ginger beer</b>	<b>9</b>
your mates larry pale ale		cheeky tiki apple cider (gf)	
<b>some other ones</b>	<b>6</b>	brotherhood crushed pineapple + cider (gf)	
xxxx summer bright		future memoirs root beer (gf)	
<b>craft beers of the week</b>	<b>7</b>	aether gingerbeerd (gf)	
macleods holdfast pale ale		utopia hard lemonade (gf)	
six string light my fire chilli ale		utopia rude ruby (grapefruit spritzer-gf)	

**bangin' brews** 11  
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## ☛ Breakfast ☛

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

<b>Rustic Toast</b> (veg, gfo) 7	<b>Beansta BIG Brekkie</b> (gfo) 20
rye sourdough, ciabatta, raisin or gluten free toast with your choice of spread - preserves // vegemite // peanut butter // honey	breakfast sausage, smoked bacon, smashed avo, free range eggs + rustic toast <i>add any breakfast extras (see below)</i>
<b>Croissant</b> (veg) 5	<b>Vege Beansta BIG Brekkie</b> (veg, gfo) 20
with your choice of spread - preserves // vegemite // peanut butter // honey	grilled mushrooms, haloumi, smashed avo, free range eggs + rustic toast (veg) <i>add any breakfast extras (see below)</i>
<b>French Toast</b> (veg) 14	<b>Breakfast Burger</b> 12
topped with fresh seasonal fruit served with maple syrup + whipped cream	smoked bacon, free range egg + cheese in a turkish bread bun <i>add avocado</i> 2
<i>add caramelised bananas</i> 4	<i>add breakfast sausage</i> 4
<i>add smoked bacon</i> 4	<i>add add any breakfast extras</i>
<b>Pancakes</b> (veg) 14	<b>Vege Breakfast Burger</b> (veg) 12
topped with fresh seasonal fruit served with maple syrup + whipped cream	grilled mushrooms, free range egg + cheese in a turkish bread bun <i>add avocado</i> 2
<i>add caramelised bananas</i> 4	<i>add any breakfast extras</i>
<i>add smoked bacon</i> 4	<b>Need Coffee First Special</b> (mon-fri only) 10
<b>Smashed Avo on Rustic Toast</b> (veg, gfo) 12	bacon, egg, cheese, bbq sauce, english muffin + single shot coffee (latte, flat white, cap etc)
<i>add any breakfast extras</i>	
<b>Scrambled, Poached or Fried Eggs</b> 10	<b>Granola</b> (veg) 9
free range eggs with rustic toast (veg, gfo) <i>add any breakfast extras</i>	local blend of oats, nuts, fruits + honey w/ your choice of milk (dairy / non-dairy)
<b>Eggs Bean-edict</b> 17	
free range poached eggs, leg ham, spinach, english muffin + hollandaise sauce	

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

*Turn things up a notch or three, with your choice of these extras you can add to any meal...*

+ hollandaise sauce (veg) 2	+ grilled mushrooms (veg, gf) 4
+ grilled goat's cheese (veg, gf) 3	+ egg poached / fried / scrambled (veg, gf) 4
+ tomato relish (veg, gf) 3	+ halloumi (veg, gf) 4
+ caramelised bananas (veg, gf) 4	+ smoked bacon (gf) 4
+ rustic potato rosti (veg, gf) 4	+ breakfast sausage 6
+ avocado sliced or smashed (veg, gf) 4	+ moreton bay bug tail (gf) 12

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 food + beverage menu.**

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## Tapas af

*served from 11am, great for sharing (and with ales for the growed ups)*

<b>Spotatoes</b> (veg, gf) 8	<b>Sir-loin-a lot</b> (gf) 18
roasted spiced + sliced chat potatoes	coffee spiced wagyu sirloin cubes bob's bbq sauce dip blue cheese + crispy spotatos
<i>add</i> chorizo crumble 2	
<i>add</i> chilli garlic crumble (veg) 1	<b>The Big Pineapple Duck</b> 18
<b>Beery Cheesy Dip</b> (veg) 14	sliced duck breast on pineapple au jus base, crumbled grilled goat's cheese + dipping crostini
fruit beer chilli 3 cheese dip + crispy crostini dippin chips	
<b>Pump It Real Good</b> (veg, gf) 14	<b>Master Morti</b> 18
pan charred pumpkin wedges, garlic slices, fresh mint + apple cider vinaigrette	bug tail chunks, garlic chilli, gruyere cheese dip + crunchy brioche
<b>Billy Beets</b> (veg, gfo) 16	
roasted local beetroot, pear, macadamia crush + locally crafted goat's cheese crumble	
<b>Chilli Brie Brie Brie</b> (veg) 16	
baked triple cream brie vamp'd and rosemary'd w/ tomato chilli jam + dipping crostini chips	
<b>Chiq + Piq</b> (gf) 16	
maple glazed baked chicken wings + piquilo dippin sauce	
<b>Vamp'd Pork Belly</b> (gf) 16	
crispy spiced pork belly + garlic shards	

### Combos, 2 + more tapas...

*Make a Meal of it with combinations of 2 or 3 tapas. Here's a couple of suggestions for you, but please ask you gorgeous beanee for deals and this week's specials.*

<b>Sir-loin-a lot + Beery Cheesy Dip</b>	28
<b>Chilli Brie Brie Brie + The Big Pineapple Duck</b>	30
<b>Billy Beets + Spotatoes + Chill Brie Brie Brie</b>	35

## Not sharing these

*served from 5 pm, great for not sharing*

<b>Welling-Shroom</b> (veg, gf) 20	<b>Parallel Sirloin</b> (gf) 20
borrowed from our colonial guvners... mushroom wellington, a seasonal mix of pan seared mushies chilli garlic +charcoaled goats cheese wrapped in puff pastry sitting on a mash base with a rich vegetable sauce	coffee spiced wagyu striploin on a caramelized onion bed with spotatoes roast beetroot + bbq'd jus
<b>In To The Wild Tassie Salmon</b> (gf) 20	
pan seared Tasmanian salmon, hot tomato chilli spinach salad on a rosti bed + sesame mustard dressing	

*Here at Bob, we heart craft + local!  
Pretty much all our fresh produce (+ beers) comes from Brisbane, 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.*

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## 👉 Bob's gourmet toasties + burgers 👈

*served from 11am, bob's select gourmet bread, loaded with artisan selections, toasted to perfection in our panini press... cheesy goodness oozing out. all served w/ lightly spiced potato slices (spotatoes)*

<b>Four, Yep Four, Cheese</b> (veg, gfo) <b>10</b> from local artisan cheeseries we mix mature, vintage + aged cheddars with ploughman's cheese, lather the outside of our bread with garlic and parmesan butter and toast <i>add</i> tomato <b>2</b>	<b>Turn Into a Pumpkin</b> (veg, gfo) <b>14</b> roasted seasonal qld pumpkin slices layered over locally crafted goats' cheese, sprinkled with toasted garlic shards + shredded mint, smear with apple cider vinaigrette, topped with more goat's cheese then toasted
<b>The Hameese</b> (gfo) <b>12.5</b> our four, yep four cheese sanga with layers of labrador artisan smoked leg ham <i>add</i> tomato <b>2</b>	<b>Cheesy Sir-loin</b> <b>16</b> slow roasted grass-fed wagyu striploin, caramelised onion, bob's bbq sauce + our 4 cheese blend
<b>French Hameese</b> <b>11</b> the hameese turned french, our gourmet bread replaced with a more petit classic croissant filled with our cheese blend and artisan smoked leg ham, toasted in our oven <i>add</i> tomato <b>2</b>	<b>Duck Duck Go</b> <b>18</b> you gotta luv a duck breast sliced and layered on a bed of crumbled goats cheese, liberally smothered with pineapple relish + more goat's cheese
<b>Beet The Cheese</b> (veg, gfo) <b>14</b> roasted local beetroot slices combined with pear, layered on a bed of local goat's cheese crumble, sprinkled with macadamia crush, topped with more locally crafted goat's cheese then toasted with BoB's butter blend.	<b>Morti Monsieur</b> <b>18</b> moreton bay bug + hollan-gruyere sauce croque monsieur
<b>Tomato Chilli Brie Brie</b> (veg) <b>16</b> woombye double cream brie cheese slices on a bed cam's tomato chilli jam	<b>Shroomy Haloomy Burger</b> (veg) <b>14</b> chilli roasted mushrooms, halloumi, tomato relish + spinach in a turkish bread bun
	<b>Crazy Bob's Sausage Burger</b> <b>16</b> breakfast sausage, smoked bacon, free range egg + cheese in a turkish bread bun

## 👉 a sweet tapas touch 👈

*served from 11am, sweet tapas to share, if ya want*

<b>Caramelised Bananas</b> (gf) <b>12</b> spiced banana, caramel sauce bed + whipped cream dip	<b>Pavlova</b> (veg, gf) <b>12</b> 3 mini pavlovas + coffee vanilla chocolate
<b>Strawberries n Cream</b> (veg, gf) <b>12</b> sliced fresh strawberries on a bed of cream	<b>Chocolate Pate w/ Coffee Aspic</b> (veg) <b>18</b> chocolate pate + crisp brioche chips
	<b>Cheese Platter</b> (veg, gfo) <b>20</b> seasonal qld cheeses + crostini

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