



TAPAS Bohjass Style

s\$20 m\$26 l\$32 xl\$40

ENTRÉE

Duo of **DIPS** with warm bread and balsamic vinaigrette \$17.00

Field **MUSHROOM** oven roasted with fresh garlic and basil, gratinated with marinated fetta \$15.00

Pan roasted **ASPARAGUS** wrapped in prosciutto served atop fried camembert with Italian style shaved tomato \$15.00

Fried salt and pepper **CALAMARI** with a lime and dill vinaigrette dressed salad and a chili mango aioli \$15.00

MAINS

Char grilled **EYE FILLET** on soft polenta with wilted spinach and shiraz jus \$37.00

Oven roasted **CHICKEN** breast on a white bean cassoulet with a tomato and basil concasse \$29.00

Grilled szechuan **PORK** cutlet on a Parisian mash with a Diablo sauce and sweet balsamic glaze \$31.00

pan seared **KANGAROO** on roast sweet potato with wild mushrooms, a bourbon and vanilla jus, topped with parsnip crisps \$32.00

Chef's selected **FISH** of the day, please refer to specials \$ m.p.

Confit **DUCK** leg on a mushroom and leek ragout with a pear poached in shiraz and a dark chocolate infused red wine jus \$35.00

Grilled **VEGETABLE** lasagne with roquette and shaved parmigiano reggiano \$26.00



PANS

Freshly made LINGUINI pasta with garlic, prawns, mussels, Calamari and scallops tossed with roquette, lemon juice, dill and olive oil	\$26.00
Home made GNOCCHI with a lamb ragout, olives and marinated fetta	\$26.00
Home made GNOCCHI with lemon and lime infused chicken with leeks and cashews finished with fresh roquette, parmesan cheese and a dash of coconut milk	\$24.00
Spicy chorizo RISOTTO with Hungarian salami and shaved prosciutto finished with fresh spinach	\$26.00
Roasted eggplant and capsicum RISOTTO finished with a light napolí sauce	\$24.00

SALADS & SIDES

Lemon pepper CHICKEN salad with tomato, cucumber, spanish onion, lettuce, and a honey yoghurt dressing	\$22.00
Traditional thai BEEF salad with glass noodles, coriander, mint, shallots, lemon, lime and cashews	\$22.00
GARDEN SALAD with house dressing	\$7.50
Bohjass seasonal VEGETABLES	\$7.50
GARLIC or HERB bread	\$7.00
French fries	\$7.00

DESSERTS

Chocolate PANNACOTTA with a hazelnut liquor drizzle	\$13.00
Rich chocolate MOUSSE with raspberry coulis	\$13.00
Caramelized peach and pear TARTE TATIN with double choc ice cream	\$13.0
White chocolate MUD CAKE with a white chocolate gnache	\$13.00