

ALL DAY MENU



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TO START

SHARING PLATTERS

Rosemary Focaccia — 19 🐿

House-made rosemary focaccia, balsamic dip, basil pesto & tomato salsa

The Bo+Co Truffle Fries — 35 №

Crispy USA shoestring fries, truffle oil & grated Gran Moravia cheese

Garlic Fries — 28 №

USA crisper fries, fried garlic & chili garlic aioli

Angus Meatball — 36

Grain-fed Australian Angus beef brisket, spiced tomato sauce, house-made sourdough toast

Chicken Pakora — 28 🗑

Chicken marinated for 24 hours in a locally-spiced & house-made dynamite sauce

Garlic Soy Cauliflower — 25 ≥

Fried cauliflower bits toasted in garlic soy sauce

Calamari — 32

Crispy calamari with house-made cucumber aioli

Combo Fries — 35 🔊 🗑

USA Crisper & shoestring fries served with chili garlic aioli & cheese sauce

Trio Sharing Platter — 88

Angus meatball, chicken pakora & garlic soy cauliflower

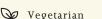
SOUPS

Mushroom Medley — 28 ☜ 🗑

Mushroom soup, cream porcini foam, truffle oil & house-made cornbread toast

Pumpkin Soup — 25 №

Roasted pumpkins with house-made cornbread toast







TO START

SALADS

Panzanella — 40 🗑

Seasonal medleys of heirloom tomato, burrata, cucumber, roasted bell peppers, herbed croutons, red wine vinaigrette

Kale & Romaine Caesar — 31

Thinly sliced kale & romaine, crispy turkey bacon, croutons & house-made roasted garlic Caesar dressing

Superfood Salad — 31 🗑

Mixed salad, blueberry, grapes, cranberry, quinoa, sunflower seeds, walnut, edamame, mandarin orange, feta & orange herb dressing

Add Ons Rosemary Honey Chicken - 8
Pan-fried Salmon Belly Chunks - 10

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Tomato & Burrata — 62 №

Four Cheese — 48 ⊗

Gouda, mozzarella, gorgonzola, and grated Gran Moravia, sage, herb-infused oil & tomato sauce

Boscaiola — 51 № 🗑

Truffle bechamel, portobello & button mushroom, ricotta, mozzarella cheese & truffle oil

Aloha — 55 🗑

Tomato sauce base, honey grilled pineapple, chicken ham, minced chicken, red chili, cilantro & mozzarella cheese

Beefy — 58 🗑

Australian grain fed minced beef, red onion, roasted capsicum BBQ sauce & mozzarella cheese

Milano Salami — 58

Beef salami, fresh arugula salad, balsamic glaze & classic tomato sauce

Tuna Island — 55

Pineapple sauce base, tuna chunks, red onion, red chili, Thousand Island dressing & mozzarella cheese

Frutti Di Mare — 68

Fish velouté sauce base, prawn, black mussel, octopus & mozzarella cheese

Two Oceans Collide — 68

Experience the best of both worlds — half Tuna Island and half Frutti di Mare



PASTA

Mushroom Mafaldotte — 38 👁

Mushroom, sun-dried tomato, truffle & garlic butter

Spaghetti Carbonara — 41

Turkey bacon, Sarawak black pepper & onsen egg

Spaghetti Bolognese — 45

Australian grain fed minced beef bolognese & grated Gran Moravia cheese

Seafood Linguine — 48

Prawn, squid, black mussel, basil & tomato sauce

Substitute Gluten-Free Pasta - 8

BRUNCH

UNTIL 4PM DAILY

Big Breakfast — 36

Scramble egg, turkey bacon, chicken sausage, grilled tomato, roasted potato, mushroom, baby spinach & house-made sourdough bread

Avocado & Hash Brown Toast - 38

Poached egg, crispy hash brown, avocado mash, tomato & avocado hollandaise sauce

Chocolate Babka French Toast — 37

House-made chocolate swirl brioche, caramelized banana, vanilla mascarpone, French butter & maple syrup





MAINS

Pistachio Chicken Roulade — 45 🗑

Slow-cooked chicken roulade stuffed with minced chicken, mushroom, and pistachio served with house-made cranberry sauce

Roast Half Chicken — 65

Roasted cornfed free-range chicken, seasonal vegetables, roasted baby potato & porcini jus

Festive Fish Pie — 42

Puff pastry pie filled with Norwegian salmon, halibut, leek, onion & dill cream

Good Ol' Fish & Chips — 45 🗑

Crispy halibut fish served with green pea mash, garlic aioli, tartar sauce & shoestring fries

Pan Seared Salmon — 48

Grilled Norwegian salmon, Mediterranean risoni, tempura-style French bean & dill sauce

Nasi Lemak Ayam Percik — 38 🗑

Roasted chicken percik, water spinach, pickled vegetable, cucumber, ground nuts & anchovies, coconut rice, fried egg & house-made sambal

The Bo+Co Curry Noodles — 38 ₪

Signature curry broth cooked with chicken stock, poached chicken leg, fish cake, bean sprout, long bean, tofu & thin egg noodles

Tsukune Ramen — 38 🗑

Japanese ramen, bean sprout, corn, onsen egg, chicken char siew & double boil chicken broth

Wagyu Beef Burger — 58

Grain-fed Australian Wagyu patty, house-made brioche bun, gruyere, arugula, red onion, tomato, served with shoestring fries

DINNER

FROM 4PM ONWARDS DAILY

Lamb Rack (Australian, 600g) — 198

Marinated with koji, whole roasted garlic

Beef (Grain-Fed; Australian)

Served with bordelaise sauce, salsa verde, mustard

Angus Sirloin (350g) - 168

Wagyu Ribeye (350g) — 280

Black Angus Tomahawk (1.5kg) — 620

Stuffed Salmon — 88

400g Norwegian salmon stuffed with prawn meat, sundried tomato, baby spinach, served with charcoal grilled seasonal vegetable

DESSERTS

Salted Caramel Tart — 27

Salted caramel & vanilla mascarpone cream

Kaya Toast — 27

Brioche toast, kaya ice cream & coconut flakes

Panna Cotta — 29

White chocolate, strawberry compote, thyme & olive oil

Apple Tarte Tartin — 29

Caramelized apple, puff pastry & vanilla ice cream

Tiramisu — 25

Espresso-steeped ladyfinger biscuits, mascarpone cheese & cocoa powder

Fruit Bowl — 28

Roasted Pistachio (200g)

Watermelon, mango, blueberry & dragon fruit served with vanilla ice cream

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72% Venezuelan Dark Chocolate & Sea Salt (200g) — 27

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