



Brunch at Boho 2025 Menu

Prepared with No Gluten Added* READ MORE ABOUT NGA ON OUR FAQ

Corn Fritters (GFO) - 22.5

Boho's all time classic Corn Fritters on Greens, topped with Hollandaise Drizzle, Sweet Chilli, Avocado Smash & a Sprinkle of Corn Salsa

Eggs Benny Served on either gluten free bread or hash brown (GFO)

- Bacon - **26.5 or**
- Spinach & Mushroom - **26.5 or**
- Salmon – **28 or**
- Loaded (Chorizo, Bacon, Pan Fried Chicken and Mushrooms on Gluten Free Toast, topped with Hashbrown & Cheesy Hollandaise Sauce)- **29.50**

Protein Feast- 29.5 (GFO,)

Chorizo, Bacon, Avocado, Halloumi, Egg, Hollandaise, Mushroom & Spinach

Chilli Scramble (GFO) - 23

Scrambled Egg on gluten free bread. Add Your Level of Heat! Choose a Hot Sauce from our Fire Bucket - Chipotle Sauce (please check the label of your selection; both Kaitia Fire & Sriracha Sauce are gluten free.)

Avo Smash (GFO) - 23

Avocado and Halloumi on Gluten Free with Toast Edamame Beans, Nuts and Seeds (V)

Chicken Salad (GFO) – 27.5

Pan fried Chicken with Halloumi, Toasted Nuts & Seeds, Tomato, Grapes & Roasted Vegetables, with a Pomegranate Dressing

Creamy Pesto Mushrooms (GFO, DFO available) - 24.5

Mushrooms in a Creamy Pesto Sauce Gluten Free Toast or Hashbrown

Chorizo Hash- 24.5 (GFO, DFO available)

Chorizo, Roast Vege Hash, Spinach, Red Peppers, Spinach, topped with Egg, & Hollandaise & Hash brown

Boho Gluten Free Chicken Sandwich Served with Fries – 28

Pan fried chicken, salad, brie cheese, and pesto

Mince on Toast – 25.5 (GFO, DFO available)

Savoury Mince Topped with Egg, Hollandaise, served with a side of toasted Gluten Free Toast

TO SHARE

Fries with tomato sauce (GFO)

- Cheesy Bacon. with Cheesy Sauce, Cheese, Sour Cream, Aioli and Sweet Chilli **24 or**
- Cheesy – Cheesy sauce, cheese, Sour Cream, Aioli and Sweet Chilli **20 (V)**

CHECK OUT OUR AWESOME CABINET. MORE YUMMY BRUNCH DISHES THIS WAY

Sides

Bacon – **6.50**, Salmon - **7.50**, **Aioli** – **3.50**, Hollandaise, house-made - **3.50**, Sour Cream - **3.50**

V = Vegetarian, **VGO** = Vegan Options Available, **GFO** = Gluten Friendly Options (No Gluten Added in Preparation),

DFO = Dairy Free Option Available.

Please Let Us Know If You Have Food Allergies. For more information, please see our Allergies Statement. Our Hollandaise & Aioli Are House Made.

Please note:

Some of these options are suitable only for those with non-celiac gluten sensitivity. If you have severe wheat/gluten allergies or celiac disease, please inform the team when ordering and refer to our allergen statement. While we make every effort to accommodate dietary requirements, we cannot guarantee a completely gluten-free environment due to the potential for cross-contamination in our kitchen. Please chat to us, we can help guide your selection.

Allergy Statement

At Boho Café

We try to provide allergen free meals when requested, but due to the presence of allergens in our kitchen, we cannot be certain that our attempts to prevent cross contamination are 100% successful.

We will do our best to prepare gluten free items, however, they are not certified as gluten-free*. We do not operate in gluten-free* facility. Some cross-contamination may unduly occur.

We will do our best to prepare foods free from a range of allergens as requested. However, we cannot guarantee this. We use a wide range of products in our food and beverages; including, but not limited, to: gluten, wheat, nuts, peanuts, seeds, sesame, egg, dairy, soy, fish, seafood.... etc. Some cross-contamination may unduly occur.

Please talk to one of our friendly staff to assist you with your queries.

Thank you, the Boho Team

FSANZ labelling, *Gluten-free means the food has: no detectable gluten. no oats or oat products, or. no cereals containing gluten that have been malted, or products of such cereals.

CHECK OUT OUR AWESOME CABINET. MORE YUMMY BRUNCH DISHES THIS WAY

Frequently Asked Questions: Gluten and Wheat Intolerance

What do you mean by "gluten-intolerant friendly options"?

These are items prepared with ingredients that do not contain gluten. However, due to our kitchen setup, we cannot guarantee they are 100% gluten-free.

What does NGA "No gluten added" mean?

This indicates that we haven't used any gluten-containing ingredients in the preparation of the dish. However, there may still be a risk of cross-contamination in our kitchen.

Can you guarantee a completely gluten-free meal?

While we take great care in preparing gluten-intolerant friendly options, we cannot guarantee that any item is completely free from gluten or wheat. Our kitchen is small, and we prepare various foods that contain gluten and wheat.

What if I have severe gluten/wheat intolerance or celiac disease?

If you have severe gluten/wheat intolerance or celiac disease, please inform our staff when ordering. We'll do our best to accommodate you, but due to our kitchen setup, we may not be able to guarantee that the items are free from allergens. Talk to us about options and alternatives.

How do you handle food in your display cabinet?

Due to space limitations, we don't keep gluten-free items separate in our cabinet. We use dedicated tongs for products with potential allergens to minimize cross-contamination risks.

What precautions do you take when preparing gluten-intolerant friendly menu items?

When preparing these items, we sanitize all utensils and prepare the food away from possible contaminants. However, given our small kitchen, there's still a potential for cross-contamination.

Are your fried items safe for gluten-intolerant individuals?

All of our deep-fried goods are prepared in fryers where gluten is or may be present. We cannot guarantee these items are suitable for those with gluten/wheat intolerance or celiac disease.

Can I see a list of ingredients for your dishes?

Our staff can provide information about ingredients in our dishes. However, due to the potential for cross contamination, we recommend caution for those with severe allergies or intolerances.

Do you have a separate preparation area for gluten-free items?

While we take precautions, we don't have a separate gluten-free preparation area due to space constraints in our small kitchen.

How often do you update your gluten-intolerant friendly options?

We regularly review and update our menu. Our current gluten-intolerant friendly options are listed on our Gluten intolerant Friendly Options menu, but these may change seasonally.

Do you understand that everyone's gluten/wheat sensitivity is different?

Yes, we recognise that gluten sensitivity varies greatly from person to person. Some individuals with mild gluten intolerance may be able to consume foods prepared in shared fryers or on shared surfaces, while others with celiac disease or severe gluten/wheat allergies may react to even tiny amounts of cross-contamination.

We aim to provide as much information as possible so you can make the best decision for your individual needs.

Can I eat the fried foods here if I'm gluten-intolerant?

This depends on your level of sensitivity. While some of our items may be prepared without gluten-containing ingredients, they are cooked in oil that has been used to fry gluten-containing foods. Some people with milder gluten sensitivity may tolerate this, while others may not. If you have any other questions or concerns about allergens, please don't hesitate to ask our friendly staff for assistance. We're here to help you enjoy your experience with us

CHECK OUT OUR AWESOME CABINET. MORE YUMMY BRUNCH DISHES THIS WAY