



THE HOWLING OWL

FOOD & COFFEE MENU



D'ANGELO ESPRESSO + TWEEDVALE MILK	SMALL	LARGE
ESPRESSO		3
LONG BLACK/ MACCHIATO/ PICCOLO		3.7
FLAT WHITE/ CAPPUCCINO/ LATTE	3.9	4.7
MOCHA	3.9	4.7
DIRTY CHAI - CHAI WITH A SHOT OF COFFEE	4.4	5
CHAI LATTE	3.9	4.7
HOT CHOCOLATE	3.7	4.7
ICED COFFEE/ ICED CHOCOLATE/ MOCHA/ CHAI		5
ICED LATTE	3.9	4.7
ICED AMERICANO - LONG BLACK OVER ICE		3.7
ICED TEA - BREWED DAILY WITH SEASONAL FRUIT		4
AFFOGATO		6
AFFOGATO WITH LIQUEUR		13
SOY/ ALMOND, LACTOSE FREE MILK/ EXTRA SHOT OR LOCAL S.A. HONEY		50c



T BAR TEA

POT FOR 2 \$4.50

ENGLISH BREAKFAST

CHAMOMILE ORGANIC HERBAL

EARL GREY & BLUEFLOWER

GINGER & LEMONGRASS ORGANIC HERBAL

GREEN SENCHA ORGANIC

HIGH-T: BLACK TEA WITH TIBETAN FLOWERS, BERRIES & RHUBARB

LAVENDER ORGANIC HERBAL

MONKS: GREEN & BLACK TEA WITH JASMINE BLOSSOM & VANILLA

PEPPERMINT ORGANIC HERBAL

PROSPERITY CHAI: CLOVES, ROSE, ALMOND, VANILLA & CARDAMOM

VULNERABILITY-T: SMOOTH VANILLA WITH CEYLON BLACK TEA



JUICES & SOFT DRINK

JUICES	\$4.0	SOFT DRINKS	\$3.50
CLOUDY APPLE		COKE	
CRANBERRY		COKE ZERO	
ORANGE		DIET COKE	
PINEAPPLE		GINGER ALE	
TOMATO		LEMONADE	
		LEMON SQUASH	
		SODA WATER	
FEVER TREE PREMIUM	\$3.50		
GINGER BEER			
GINGER ALE		TIRO PREMIUM	\$4.50
INDIAN TONIC WATER		ELDERFLOWER	
MEDITERRANEAN TONIC WATER		GRAPEFRUIT	
		ITALIAN RED ORANGE	
		MINERAL WATER	



LUNCH MENU

DELICIOUS BAGELS

\$10-

(PLEASE SEE OUR DISPLAY FRIDGE FOR WEEKLY SPECIALS)

WARMING SOUP

\$10-

SERVED WITH CRUSTY CIABATTA

(PLEASE SEE OUR DISPLAY FRIDGE FOR WEEKLY SPECIALS)

QUESADILLA (V, VE)

\$10-

BUTTERNUT SQUASH, BLACK BEANS, JALAPENO TAPENADE,

CHIPOTLE MAYO & FRESH CORIANDER WITH LIME

SPECIALLY PREPARED BY BOB BOWLS CATERING CO.

-NEED SOMETHING SWEET -

SEE OUR DISPLAY FRIDGE FOR YUMMY TREATS!



DIP BOARDS

DUKKAH BOARD

HOUSE MADE DUKKAH WITH SOUTH AUSTRALIAN EXTRA VIRGIN OLIVE OIL, A SPLASH OF BALSAMIC SERVED WITH TOASTED CIABATTA & LOCAL MARINATED OLIVES

\$15

PATE BOARD

BAROSSA DUCK AND WALNUT PATE SERVED WITH CORNICHONS & TOASTED CIABATTA

\$18

DIP BOARD

YOUR CHOICE OF DIPS SERVED WITH TOASTED CIABATTA & LAVOSH

2 FOR \$15

3 FOR \$18

BEETROOT & HORSERADISH (VEG)

JALAPENO & ARTICHOKE DIP (VEG)

PESTO & ROCKET (VEG)

ROASTED PEPPER & CASHEW DIP (VEG) (V)

GLUTEN FREE WAFERS AVAILABLE FOR \$3 PER SERVE



GRAZING BOARDS

ALL SERVED WITH LAVOSH & FRESHLY TOASTED CIABATTA

\$28 EACH

HUNGARIAN SALAMI, BABY RED PEPPERS WITH FETA, MARINATED MUSHROOMS, JALAPENO & ARTICHOKE DIP & LIMESTONE COAST BRIE CHEESE

MARINATED MUSHROOMS, CHAR-GRILLED EGGPLANT, MARINATED ARTICHOKE, ROCKET & PESTO DIP & AGED CHEDDAR CHEESE (VEG)

PROSCIUTTO, CHAR-GRILLED EGGPLANT, MARINATED OLIVES, BEETROOT & HORSERADISH DIP & ADEL BLUE CHEESE

GLUTEN FREE WAFERS AVAILABLE FOR \$3 PER SERVE



CHEESE BOARDS

CHEESE AND HONEY BOARD

BRIE, CAMEMBERT & BLUE CHEESE SERVED WITH SOUTH AUSTRALIAN CREAMED HONEY & MALLEE OR BLUE GUM HONEY, APPLE & PEAR SLICES, STRAWBERRIES, TOASTED CIABATTA & LAVOSH

\$32

CHEESE BOARDS

YOUR CHOICE OF CHEESES SERVED WITH STRAWBERRIES, MUSCATELS, FRESH APPLE/PEAR, QUINCE PASTE, TOASTED CIABATTA & LAVOSH

2 FOR \$25

3 FOR \$28

ADEL BLUE

JACKY WHITE CAMEMBERT

LIMESTONE COAST AGED CHEDDAR

LIMESTONE COAST LADY MUSGRAVE BRIE

SETTLERS GIN INFUSED CHEDDAR (+ \$5)