## APERITIFS & COCKTAILS

Mimosa Champagne and orange juice. The perfect way to celebrate breakfast.		\$14
Aperol Spritz or Campari Spritz Classic Italian wine based cocktail. Perfect for sunny afternoons watching the water.		\$16
The Bower Spritz Summer fling hard kombucha, with frozen watermelon and fresh mint		\$16
<b>Negroni</b> A bitter sweet aperitif		\$20
Margarita (Served up or on the rocks) Mexican fun in a glass		\$20
<b>"El Jefe" Margarita</b> The Bower signature marg, hot fruity and herbaceous		\$22
<b>Espresso Martini</b> Delicious coffee for grown ups		\$22
	AM	PM
Bower Bloody Mary The greatest hangever sure	\$14	\$20
The greatest hangover cure		

## BEER

ON TAP	Schooner	Pint
Hazy Pale Ale, Freshwater Brewery (4.4% ABV) Tasting Notes – Light, Tropical & Juicy	\$10	\$14
Wedge Cerveza, Freshwater Brewery (4.6% ABV) Tasting Notes – Zing, Citrus & Sea Salt	\$10	\$14
Japanese Lager, 4 Pines Brewery (4.5% ABV) Tasting Notes – Light, Dry and Slightly Herbal	\$10	\$14
Look for our specials board for beer of the month		
BOTTLES & CANS		
Heaps Normal (Non Alcoholic)		\$10
Heaps Normal XPA (Non Alcoholic)		\$10
Balter Captain Sensible		\$11
Corona		\$12
Peroni		\$12
Stone & Wood Pacific Ale		\$10
Brookvale Union Ginger Beer		\$12
Monteith Crushed Apple Cider		\$12
Bower Hard Kombucha		\$12.5

### **SPIRITS**

PREMIUM SPIRITS	
Hendricks Gin, Belvedere Vodka, Patron Silver Tequila, Macallan 12 Single Malt Whisky.	\$16
HOUSE SPIRITS Bombay Sapphire, Esperon Tequila Absolute Vodka, Bacardi Rum, Makers Mark Bourbon	\$11
IQUORS Baileys, Kahlua, Frangelico	\$12

## SOFT DRINKS & WATERS

Coca Cola, Coke Zero, Fanta, Sprite	\$(
Bundaberg Ginger Beer	\$0
Carton Water 500ml	\$0
Antipodes Still or Sparkling 500ml	\$9
Antipodes Still or Sparkling 11	\$1:

# MILK SHAKES, JUICES & SMOOTHIES

MILKSHAKES	
Strawberry, Chocolate, Vanilla, Caramel, Banana	\$10
Drinking Coconut	\$10
Kombucha – herbs of life	\$10
JUICES Orange, Green, Watermelon, Apple Ginger, Pineapple 500ml	\$1
SMOOTHIES Banana, Green, Mango, Mixed Berry	\$12
Vegan Protein Shake (Chocolate / Vanilla) Add peanut butter	\$12 \$2
KIDS SMOOTHIES	\$6.!

Please add 10% surcharge on Sundays and 15% on Public Holidays. You may be charged up to 1.9% on card payments



BOWER

MANLY

Great Food, Cocktails, Vino, Brews & Views

## **MENU**

#### **OPEN HOURS**

8am to 3pm - Monday to Thursday 8am to Dusk - Friday, Saturday & Sunday\* Please order at Counter or via Tabletop QR Code

\* Weather Permitting

## ALL DAY MENU

Bacon & Egg Roll served with cheese and your choice of sauce	\$17
Eggs your way (2) (poached, scrambled or fried) on Sonoma sourdough, Pepe Saya butter	\$17
House Made Granola (Vg) mango chia pudding, orange, passionfruit, coconut and mint	\$19
Smashed Avocado on Sourdough (V / CN) heirloom tomato, marinated feta, dukkha, salsa verde, radish & herbs	\$24
Corn & Zucchini Fritters (3) smoked salmon, fennel & herb slaw, citrus crème fraiche Mimosa	\$25
Deluxe Breaky Burger double bacon, double egg, hash brown, cheese, spinach, onion relish, chipotle BBQ sauce Bloody Mary	\$26
Eggs Benedict Sonoma sourdough, ham off the bone, baby spinach, poached eggs (2), hollandaise	\$26
Green Goodness Bowl (GF / Vg / CN) sauteed green beans, broccolini, kale, baby spinach, quinoa, edamame, peas, smashed avocado, coconut labneh, nuts & seeds, lemon dressing Tiefenbrunner, Pinot Grigio	\$28
TOASTS, BREADS & OTHERS	
Sonoma Sourdough, Soy & Linseed or Gluten Free served with Pepe Saya butter (choice of preserve or spread)	\$8

#### **DIETARY KEY**

maple butterscotch, caramelised banana & vanilla gelato

espresso, Frangelico & vanilla gelato (sub with Kahlua or Baileys)

Banana Bread (Plain OR Toasted)

**Deluxe Banana Bread** 

GF = Gluten Free, V = Vegetarian Vg = Vegan, DF = Dairy Free, CN = Contains Nuts



## ALL DAY MENU

Vietnamese Rice Noodle Salad (DF / GF / CN) crunchy veg, fresh herbs, peanuts, nahn jim Jim Barry Riesling	\$24
Southern Fried Chicken Burger	\$27
fried chicken, chipotle slaw, grilled pineapple, Frank's Red hot saud	e.
Served with fries.	
Freshwater, Wedge Cerveza	
The Mexican Skillet (GF)	\$28
savoury mince & beans, (2) eggs, baked in spiced tomato sauce,	
marinated feta, chilli, coriander & lime	
"El Jefe" Spicy Margarita	
Crisp Battered Flathead Fillets (DF)	\$32
served with chips, tartare sauce, lemon	
Freshwater, Hazy Pale Ale or Hardvino Chardonay	
The Bower Burger	\$29
angus beef patty, cheese, bacon, fried egg, beetroot, cos lettuce,	
tomato, onion relish, ketchup . Served with Fries.	
4 Pines Brewery, Japanese Lager	
Smoked Trout Paté	\$25
house made pickles, grilled sourdough, watercress salad	
West Cape Howe, Rose or Riva Dei Frati, Prosecco	

## SIDES & ADD ONS

\$12

\$18

\$18

Hash Brown (each)	\$4
Add a poached egg	\$4
Truss tomato	\$5
Cooked Spinach	\$5
Bacon (2 rashers)	\$6
Grilled Haloumi	\$5
Smashed Avocado	\$5
Smoked Salmon	\$9
Tuscan leaf salad, citrus dressing	\$12
House fries, sea salt, aioli	\$12

Be sure to check our blackboard menu for daily specials and limited menu additions.

Please advise of any allergies.

### BUBBLES

Shiraz

An Australian icon

John Duval Concilio, Barossa Valley SA

\$89

Sparkling Victoria Park, Pinot Chardonnay Cuvee SA Creamy texture, crisp finish	\$12	\$34
Prosecco Riva Dei Frati, Prosecco Doc Brut, IT Dry and aromatic	\$14	\$58
ROSE		
Australian West Cape Howe Rose, Mount Baker WA Pale pink, cherry spice, dry finish	\$12	\$42
French Triennes Rose, Provence, FR A southern French classic	\$14	\$54
WHITES		
Sauvignon Blanc Palliser Pencarrow, Martinborough, NZ Tropical fruit and citrus	\$15	\$53
Pinot Grigio Tiefenbrunner, Trentinio Italy Stone fruit and alpine freshness	\$15	\$58
Chardonnay Hardvino Chardonnay, Hunter NSW Complex and soft	\$12	\$45
Kooyong Estate, Mornington Penninsula VIC Lasting palette, bold and well rounded		\$75
Riesling Jim Barry Watervale, Clare Valley SA Lemon, lime and balance	\$14	\$54
REDS		
Pinot Noir Palliser Pencarrow, Martinborough, NZ Warm cherry and oak	\$17	\$65