

BIBO BREAKFAST

Toasted Sour Dough & butter honey, Vegemite, Bibo jam (GF Available)	10
Toasted Sour Dough Fruit Bread, butter, organic honey, jam,	12
Virginian Ham & cheese toastie, on flatbread with tomato relish and parmesan	14
Toasted oat, cranberry, apple and almond granola, berries, milk	16
Favourites	
Little Breakfast – Sourdough toast & Eggs scrambled, poached or fried	15
Dogs Breakfast – Eggs anyway, overnight tomatoes, mushrooms, crispy bacon	22
Omelette – Oven Baked, ham, mozzarella cheese, onion & tomato	22
Bibo Baked Beans English spinach, poached egg, goat cheese, grilled flatbread	22
Buttermilk Pancakes, w/ berries & maple syrup, (GF Available)	22
Eggs Benedict – Toasted Turkish Bread, ham, poached eggs & hollandaise	24
Roti Breakfast – Crisp Roti, scrambled eggs, spinach & parmesan	24
Moroccan Eggs – Poached eggs, avocado, leaves, feta, lemon, dukkha	24
Zucchini & Corn Fritters, fried egg, roast tomato, mushroom, parmesan GF	24
Grilled lamb sausages, roast peppers, spinach, fried egg, C.onion on hash brown	26
Croque Monsieur – Baked egg bread, ham, Dijon mustard, spinach, hollandaise	26
Add on~	
Overnight Tomatoes, Mushrooms, Spinach, Sour Dough Toast, Crispy Bacon, Bibo Beans GF , Beetroot Relish, Tomato Relish, House Made Hollandaise, Caramelised Onion, Hash Browns, Zucchini & Corn Fritter GF , piccalilli relish GF , Avocado, Eggs cooked any way	4.7
Chorizo, Smoked Salmon, lamb sausages	7.5

Note* All hot breakfasts are served with sour dough or GF bread option otherwise our chef will sauté a bed of spinach as a healthy alternative.

B I B O L U N C H

Garlic Cypriot bread w/ fetta, olive oil, herbs	12
Beer battered fries w/ aioli	8
Shaved fennel, celery, apple and orange salad, walnuts, lemon GF,V	20
Quinoa, roast pumpkin, pepita and smoked almond salad w/ spinach GF,V	24
Salt and pepper calamari, aioli, lemon cheek, fennel salad GF	29
Ricotta gnocchi pan fried with sage, peas, lettuce, cream & parmesan GF	29
Crispy Asian pork belly, Chinese broccoli, , kamura, tamarind, lemon grass	33
Garlic prawns pan fried with tomato confit with hand made farfalle pasta	34
Warm salad of crispy duck, endive, apple, fresh dates, pomegranate dressing	34
Grilled porterhouse steak, fried potatoes, chimmi churri	36
Add On: roast vegetables, greek salad, green salad	8
Dessert	
Cakes & cream – see our display cabinet	10
Slices (GF Options)	8.5
Biscuits	5
Daily specials – see our paper roll menu in the lounge!	

B I B O R E F R E S H

Non-Alcoholic Drinks

Cold

Freshly squeezed orange juice 8

Juices – Apple, Tomato, Pineapple, Orange 7

Capi 250ml flavoured mineral waters 8

Capi 700ml mineral water – Great for a table group 14

Soft drink- sprite, coke, coke zero, diet coke, solo 7

Ginger beer 9

Lemon, lime & bitters 9

Tall ice Coffee, Chocolate, Mocha, Latte 8

Hot

Regular Coffee – Any style 4.5

Large coffee – Any style 5.5

Tea - T2 Loose Leaf Range- ask our waiter for the range! 8

Milk – Soy, Almond, Lactose Free, Rice,oatmeal 1

Decaf, Extra Shot 1

B I B O R E F R E S H

Alcoholic beverages

Beer

Cascade premium light **9**

Stella legere **12**

Peroni legere **12**

Carlton draught **9**

Great northern **9**

Corona **12**

Stone wood lager **12**

Stone wood pacific ale **12**

Heineken **12**

Stout **14**

Other / Spirits

5 seeds crisp apple cider **12**

Basic spirit **10**

Premium Spirit **13**

Top shelf **18**

Red		Glass /Bottle	
Uwin One Goat shiraz		12	39
Squitchy Lane Cabernet Sauvignon		45	
Amherst Chinese Gardens cabernet shiraz 2015		16	48
Summerfield Merlot			50
Palazzo Sangenovese 2014			54
Cape Banks Pinot Noir 2016			50
Koonara Wanderlust Cabernet Sauvignon 2016		55	
Red Edge Shiraz			59
J & J Pinot Noir			59
Rebellion Ballarat Pinot Noir			60
Warrenmang Bazzani shiraz cabernet 2011		18	65
White			
Uwin One Goat sauvignon blanc		12	33
Jack & Jill Pinot Gris		14	45
Palazzo Pinot Grigio		14	48
Rebellion Ballarat chardonnay		16	58
Dessert/Sparkling/Moscato			
House Rose		10	40
Alasio Moscato Di”Asti 2018		14	46
Sasha Brut		12	49
Roaring Tasmanian Sparkling		14	55

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