

WELCOME TO BOARDIES!

HERE FOR THE GAMES? HERE'S WHAT YOU NEED TO KNOW:

- Make sure you've spoken to the bar team before taking a seat to ensure that you have a valid booking & games pass.
- Once you have your pass, feel free to browse our selection of games! Once you have a game that you want to play, take a seat on your assigned table and enjoy.
- It's one game at a time, try not to take all of your favourite games and hoard them like a dragon atop a pile of gold, other guests might like to enjoy it while you're playing your current game.
- Once you are finished with your game, pop it onto the "RETURN GAMES HERE" shelf located at the end of the bar, and we'll place it back exactly where it's supposed to go. Make sure to let us know if you find any broken or missing pieces in your game!



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INSTAGRAM @BOARDIESBAR

189 SMITH STREET, FITZROY 3065

BOARDIES

NEVER BORED AT BOARDIES!

FOOD



SHAREABLES

FRIES \$10 (VG) (GF)

Basket of seasoned fries (add sauce for 0.50c)

POUTINE \$13 (VGO)

Fries, coated in gravy & melted cheese

ONION RINGS (V) \$12

Battered & fried onion rings, comes with a side of aioli

SPRING ROLLS (VG) \$11

House-made spring rolls, fried to perfection

FLAMED EDAMAME (VG) (GF) \$10.50

Lightly charred edamame

CHEESEBURGER SPRING ROLLS \$14

Beef & cheese filled spring rolls served with cheeseburger sauce

CHAR-GRILLED CORN RIBS (VG) (GF) \$11

Marinated Corn cobs cut into fours, grilled & served with a side of chipotle sauce

HUMMUS & SPICED CORN CHIPS (VG) (GF) \$10

Our house-made hummus with tajin spiced corn chips

BONELESS WINGS (VGO) \$15

Fresh “boneless” chicken wings, coated and fried until golden. Served with buffalo hot sauce or aioli

VEGGIE NACHOS (V) (VGO) \$18

Nachos with veggies & beans, topped with melted cheese, guac & sour cream

CHICKEN NACHOS \$18

Nachos with chicken & beans, topped with melted cheese, guac and sour cream

CHILLI BEEF NACHOS \$18

Nachos with chilli beef & beans, jalapenos, melted cheese, guac, sour cream

ADD-ON OPTIONS

KEY:

V = Vegetarian friendly

VG = Vegan friendly

GF = Gluten Free friendly

VGO = Vegan friendly option available

GFO = Gluten free friendly option available

HANDHELDS

CHEESEBURGER (GFO) \$24

Ground beef patty, lettuce, cheese, pickles & onions served on a slightly toasted bun with burger sauce

SOUTHERN FRIED CLUCKIN’ BURGER (VGO) \$26

Chicken breast coated and fried, pickles, cheese & slaw served with chipotle sauce on a lightly toasted bun

CHILLI-CON-CARNAGE BURGER (VGO) (GFO) \$26

Chilli beef, guac, corn chips and onion served on a lightly toasted bun

THE BIG KAHUNA (VGO) (GFO) \$28

Two beef patties, lettuce, tomato, grilled pineapple, bacon & fried egg served on a lightly toasted bun with burger sauce

HAIL SEITAN (VG) \$25

House-made seitan chicken, avocado, lettuce, pickled jalapeno and onion with tabasco mayo served on a lightly toasted bun

THE THUNBURGER (VG) (GFO) \$25

V2 patty, vegan cheese, tomato, onion and lettuce on a lightly toasted bun with vegan aioli

MEALS & MORE

CHICKEN SCHNITZEL (VGO) \$25

Fried chicken breast crumbed and fried until golden. Served with slaw, fries & gravy

CHICKEN PARMI (VGO) \$27

Chicken schnitzel topped with marinara, ham and cheese and baked until golden brown. Served with fries & slaw

THE PARMAGEDDON \$30

Chicken Schnitzel topped with chilli beef, jalapenos, onion & cheese

BAKED GNOCCHI (VG) \$25

Golden baked gnocchi with Napoli sauce, roasted capsicum, blistered cherry tomatoes, grilled eggplant and pine nuts. (add cheese or plant cheese for \$2)

SAUCES (50C PER SERVE)

- Tomato
- Aioli
- Chipotle
- Vegan aioli
- Vegan chipotle
- Gravy

OTHER:

- Beef patty \$4
- V2 patty \$5
- Bacon or Egg \$3
- Guacamole \$2
- Sour cream \$2
- Grilled pineapple \$2

While all possible care is taken in our kitchen to ensure that cross contamination does not take place, we cannot guarantee that the products listed as V, VG & GF are completely free of gluten or animal products.

DRINKS



CLASSIC COCKTAILS

Have a particular classic cocktail in mind? Just ask!

TOMMY’S MARGARITA \$22

1800° Blanco Tequila, agave, fresh lime

LONG ISLAND \$24

Gin, vodka, triple sec, Jose Cuervo Tequila & Angostura white rum

NEGRONI \$20

Gin, Sweet vermouth & Campari

MOJITO \$20

Angostura white rum, sugar, lime & mint

APEROL SPRITZ \$18

Aperol, Prosecco, soda

ESPRESSO MARTINI \$20

Three olives vodka, kahlua, coffee

AMARETTO SOUR \$20

Disaronno Amaretto, lemon juice, sugar & bitters

BOARDIES BEST

BLACK PEARL \$22

Black Cherry Kraken, Southern Comfort, lime & bitters

BLOODY MORTY \$22

Classic bloody mary made schwifty with Three Olives vodka

BEATRIX KIDDO \$20

Three olives vodka, lychee liqueur, lime, sugar

EL GRANDE AMERICOCONUT \$22

Our classic espresso martini featuring a healthy dose of 1800° Coconut Tequila

BLUEBERRY DAIQUIRI KONG \$22

Blueberry Daiquiri with Angostura white rum, fresh blueberries & lime

YOSHI’S BREW \$22

Midori, Chartreuse, apple juice, lime, mint

MONKI PUNCH \$24

Kaibutsu “Monki” japanese whiskey, triple sec, cranberry juice, lime & falernum

SAMURAI SOUR \$25

Kaibutsu whiskey, lemon, bitters & sugar

KRAKOW MULE \$20

Belvedere vodka, lime, mint & ginger

DANTE’S GINFERNO \$20

Chilli gin, lemon, orange & simple syrup

WINTER STANDARDS

THE NED FLANDERS \$22

Baileys, fireball, Kraken roasted coffee rum.

HOT TOAD-Y \$20

A classic hot toddy made with Bushmills whiskey, tweaked slightly with agave for the homies in the mushroom kingdom

ASK US ABOUT OUR MULLED BEVERAGES \$12

A weekly rotation of mulled wine or cider

WINE GLASS/BOTTLE

SPARKLING

NV Darley “The Foal” Sparkling Brut – \$10/\$50

WHITE

2023 Muna Muna Organic Sauvignon blanc, Marlborough NZ – \$12.50/\$50

2023 Bullant Chardonnay, Langhorne Creek SA – \$12.50/\$50

2023 Mr Mick Riesling, Clare Valley SA – \$12.50/\$50

ROSÉ

NV Bouchard Aine & Fils collection cinsault rose, France – \$12.5/\$50

RED

2021 Mr Mick Shiraz, Clare Valley SA – \$12/\$48

2022 Mount Avoca “Moates Lane” Pinot noir, Pyrenees VIC – \$12.50/\$50

2024 Ricca Terra “Juicy June” Negroamaro Grenache, Riverland SA. – \$12.50/\$50

READY TO DRINK

- Venom cherry sour beer – \$13
- Three oaks crushed apple cider – \$13
- Bridge road brewers alcoholic ginger beer – \$13
- Footloose non alcoholic pale ale – \$10

MOCKTAILS

VIRGIN MARY \$14

Lemon and tomato juice, coriander salt, worcestershire sauce & tabasco

THE QUEEN OF SPADES \$14

Blueberries, mint, lime, simple syrup, ginger beer

DARK N SPICY \$14

Dark cane “spirit”, lime, simple syrup, ginger beer

BLOOD ORANGE SPRITZ \$14

Lyre’s orange “spirit”, bitters, soda