

BONDI | GREEN

'Tea-Total' Bottomless Brunch

35.0 per person

A selection of bottomless REAL sparkling Kombucha teas paired with one savoury & one sweet brunch dish

Bottomless Brunch

49.9 per person

One savoury & one sweet brunch dish paired with 90 mins of limited edition Daisy Fizz

SAVOURY

Until 4pm

Smashed avocado , cold fermented activated charcoal sourdough, house labne, Aleppo chilli (V), add poached eggs +4.0, back bacon +4.0	9.8
Healthy start , chilli and maple celeriac toast, avocado, poached eggs, broccoli, spinach, grilled tomatoes (GF, V/VG), add halloumi +4.0 or smoked salmon +5.0	13.8
Shakshouka , spiced tomatoes, peppers, baked eggs, house labne, cold fermented activated charcoal sourdough (V), add avocado +3.0, chorizo +4.5	14.5
Dirty Daisy , crispy tater tots, chorizo, chipotle sour cream, Monterey Jack cheese, free range eggs, green tomato & avocado salsa, refried black beans, pink pickled onions (vegetarian option available)	14.7
Sweetcorn fritters , smashed avocado, poached eggs, red pepper, habanero & almond sauce, feta, corn rib (V) (N)	14.8
Fancy bacon roll , poached eggs, crispy onions, back bacon, holy f*ck hollandaise, chilli, paratha roti, add avocado +3.0	14.9
Smoked salmon royale , smoked salmon, dark rye, avocado, poached eggs, lemon hollandaise, house chilli pesto	15.5
The Bondi , back bacon, poached eggs, chilli and fennel sausage, mushrooms, avocado, house chilli pesto, cold fermented activated charcoal sourdough (N)	16.2

SWEET

Until 4pm

House maple granola , thick Greek yogurt, fresh berries, toasted coconut (V) (N) Swap Greek yogurt for vegan coconut yogurt, vegan granola (VG,GF,N) +2.0	9.2
Award winning banana bread sandwich , whipped mascarpone cream, fresh berries, flaked almonds, honey (V) (N) (note banana bread contains walnuts)	12.3
Blueberry buttermilk pancakes , fresh berries, whipped mascarpone cream, pure maple (V), add back bacon +4.0	12.5
Peach Melba coconut French toast , torched peach, coconut yogurt, freeze dried raspberries, toasted coconut flakes (GF) (VG) (DF)	13.5

Additions:

Avocado (VG)	+3.0	Back bacon
Grilled halloumi (V)	+4.0	Chorizo
Clarence Court poached eggs (V)	+4.0	Smoked salmon
HG Walter sausage	+4.0	Halloumi fries (V)

Substitutions:

+4.0	Swap activated charcoal sourdough
+4.5	for rye or gluten free bread, swap
+5.0	scrambled eggs for scrambled tofu
- free	
+9.1	

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, (SH)-Shellfish
All dishes may contain traces of nuts. Ask for full allergen/ ingredient list.
13.5% discretionary service charge added to each bill.

SNACKS, STARTERS & SALADS

From noon

Charred corn ribs , tajin butter, habanero & almond crema (V/VG) (N)	7.2
Chorizo & San Simon croquettes , zero waste charcoal panko, saffron aioli	9.0
Halloumi fries , pomegranate, lemon & mint yogurt (V)	9.3
Popcorn prawns , creamy fermented chilli sauce, lemon	10.5
Tuna tataki , Peruvian aji panka dressing, tiger's milk, radish, micro coriander	12.5
Asian chicken salad , chicken breast, red cabbage, wombok, candied chilli, fresh herbs, shaved coconut, cashews, nuoc cham dressing (N)	16.5
Black truffle pizza , mushroom duxelle, mascarpone, rocket (V)	18.8

MAINS

From noon

PLANTS	Winter green risotto , vegan parmesan, fresh peas, crispy greens, pistachio (VG) (N)	16.0
	Fire roasted aubergine , coconut risotto, pomegranate, crispy kale, miso tahini dressing (VG)	16.2
SEA	BBQ tandoori salmon , avocado salsa, hot & sour puffed rice salad, cucumber & mint yogurt	24.5
	Sashimi grade tuna steak , white bean and avocado puree, tenderstem broccoli, raw kohlrabi, candied beetroot, soft herb and citrus salad	24.9
LAND	Chicken parmigiana , panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella, aged parmesan, hand cut fries	24.5
	30 day dry aged Sirloin (280g) (HG Walter) crispy NSO baby potatoes, green salad, house béarnaise sauce	33.0
	Flaming Tomahawk (HG Walter) (1.2kg for two), crispy NSO baby potatoes, asian greens, house béarnaise sauce (allow 30 mins)	78.0

ON THE SIDE

From noon

Hand cut fries (VG)	4.9
House salad , mixed baby leaves, lemon oil dressing (VG)	6.0
Crispy NSO potatoes , truffle aioli	6.2

TO FINISH

From noon

Frozen golden crispy Mars Bar	7.8
BBQ pineapple , lime syrup, shortbread, coconut sorbet (VG) (N)	8.2
Sticky toffee pudding , butterscotch sauce, Madagascar vanilla gelato	8.4

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