

BONDI | GREEN

SNACKS & STARTERS

Padron peppers , jalapeño aioli (V)	8.5
Roasted cauliflower , smoked red pepper, charcoal dukkah, whipped barrel aged feta, chermoula (V) (N)	9.3
Chorizo & San Simon croquettes (3), charcoal panko, saffron mayo	9.3
Panko fried halloumi , pomegranate, lime & mint yogurt (V)	9.5
Roasted butternut squash , zhug, hazelnut butter, pomegranate (GF) (V/VG) (N)	9.8
Crispy tiger prawns , fermented chilli, lemon	13.2
London burrata , heirloom cherry tomatoes, black olive crumb, crispy prosciutto, charcoal sourdough, basil oil	13.5
Black truffle pizza , mushroom duxelle, mascarpone, rocket (V)	19.8

CLAY FIRED PIZZAS

Margherita , organic tomatoes, London mozzarella, basil, aged parmesan (V)	14.8
Dirty cauli , sticky cauliflower, crispy tofu, sweet & smoky BBQ sauce, cool ranch dressing (VG)	15.5
Miso aubergine , grilled aubergine, passata with sesame & cashew, caramelised shallots, miso tahini, spring onions (VG,N)	15.5
BBQ roasted chicken , chipotle ketchup, organic tomatoes, London mozzarella, taleggio, salami, cool ranch dressing	16.4
The Aussie , house cured leg ham, organic tomatoes, BBQ pineapple, London mozzarella, Clarence Court egg, pink pickled onions	17.0
Little pig n' pear , crispy pancetta, London Mozzarella, Gorgonzola, tart apple & pear marmalade	17.5
Hot sausage , spicy chorizo, nduja, organic tomatoes, London mozzarella, lacto fermented jalapeno hot sauce	17.6

DINNER

(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
Please note that we are cashless

