

Australian Food To Start and Share

- Brewer's plate** Cured meats, cheese, pickled mushroom, liverwurst, eggplant dip, tomato and pitta bread **\$15**
- Chef's cheese plate** Magnificent cheese from around the world with fruit bread, sliced pear and almonds **\$12.5**
- Crusty bread** A cob of old-style baker's bread with butter **\$3.5**
- Bondi pizza** No better way to start your meal than to share our tomato, olive and goats cheese pizza **\$7.5**
- Salt-and-pepper calamari** Tender calamari lightly seasoned and served with a spicy plum dipping sauce **\$11.5**
- Prawn ceviche** Tiger prawn diced and marinated in lime chili and tomato served with avocado and tortilla chips **\$12.5**
- Sliders** These made Bondi famous: three Wagyu beef burgers, havarti, lettuce, tomato, beetroot, mustard mayonnaise, onion jam **\$12.5**
- Seared scallops** Sweet Pacific scallops made even sweeter with pear, orange and chili caramel dressing **\$15**
- Tiger prawn spring rolls** The king of Australian prawns, in crisp Asian rolls with sweet-and-sour dipping sauce **\$13**
- Trio of dips** Gems from our Greek/Australian heritage: hummus, tzatziki, and eggplant dips with marinated olives and grilled pita bread **\$9.5**
- Chicken skewers** Tasty chicken pieces on a bed of Greek salad with fresh pita bread **\$11.5**
- Australian lamb cutlets** Barbecued to perfection, served with a mizuna cress, parmesan salad and tzatziki **\$13.5**

Team-mate Favourites

Aussie Food

- Bangers and mash** You beauty! The Aussie pub classic of grilled pork sausages served with mash, green peas and onion gravy **\$16**
- Fish and chips** Every pub should 'ave 'em: beer-battered blue grenadier, golden-fried and served with fries and lemon myrtle aioli **\$15.5**
- NY strip** 14oz 28 day aged! With a potato slice, garlic spinach, onion jam and red wine demi-glaze topped with blue cheese butter **\$32**
- Red chicken curry** Fragrant Thai red curry with coconut milk, snow peas, red capsicum, coriander and jasmine rice **\$16**
- Barramundi** Australia's world-famous dining fish, pan-fried with potato slice, asparagus wrapped in prosciutto, roasted tomato and olives **\$25.5**

Aussie Beer

Coopers Pale Ale

abv: 4.5%

ibu: 19

Best Food Pairing: Fish and chips

With its fruity character, and robust flavor, Coopers Pale Ale is perfect for every occasion. Naturally fermented in the 'Burton-on-Trent' style, a secondary fermentation creates the trademark sediment that gives 'Pale' its fine cloudy appearance.

Modern Australian Mains

- Pappardelle** Hand-cut ribbon pasta with tomato, chili, olives, broccolini, garlic and basil topped with parmesan **\$14.5**
- Smoked pork chop** Prime rib of pork served with roasted summer vegetables and port reduction **\$23**
- Chicken breast** Char grilled chicken breast with mash and grilled asparagus wrapped in prosciutto, with a tomato dressing **\$16.5**
- Lamb shank** Braised lamb shank with garlic wilted spinach, red bee mashed potatoes and red wine sauce **\$18.5**
- Angus beef fillet** A half-pound fillet wrapped in bacon with potato slice, broccolini, carrots and finished with white truffle oil **\$39**
- Ahi tuna** Sashimi grade, seared rare, served with a potato, green beans, capers, olives, tomato and red onion salad with a lemon vinaigrette **\$23.5**
- Fettuccini** With bacon, Carlsbad mussels, chili, olives and tomato all tossed with fettuccini and parmesan cheese **\$17.5**
- Steamed chili mussels** Rip into them! Spicy, delicious mussels with tomato, white wine, and grilled garlic ciabatta **\$16**
- Rack of lamb** A mighty rack of succulent Australian lamb with oven-baked vegetables and buttered broccolini **\$39**
- Fish of the day** Each day the chefs at Bondi will create a fantastic dish driven by the freshest fish, straight from the ocean to you **MP**

Burgers and Sandwiches

- The Bondi burger** A half pound of Wagyu beef, lettuce, tomato, havarti cheese, beetroot, onion jam and mustard mayonnaise **\$.13**
Make it a dinkum Aussie legend by adding an **egg** (\$1.50) or **pineapple** (50c)
- Vegetable sandwich** A filling of grilled mushrooms, sweet potato, greens, fresh tomato, avocado and mustard mayonnaise **\$9.5**
- Tuna sandwich** Tuna lightly seared with sesame seeds, mixed greens, tomato, cucumber and wasabi mayonnaise **\$13**
- Steak sandwich** Tender sirloin steak with baby greens, tomato, onion, mustard mayonnaise served on grilled ciabatta **\$13**
- Chicken sandwich** Grilled chicken breast with greens, tomato, mustard mayonnaise, peach chutney served on grilled ciabatta **\$11.5**
- Add **avocado** or **portobello mushroom** **\$1 each**

All burgers and sandwiches are served with fries

Soups and Salads

- Corn chowder** A sweet, creamy country-style heartwarmer **\$7.5**
- Chicken noodle soup** Generous chunks of chicken and noodles in a light, aromatic broth **\$8**
- Grilled prawn salad** Throw another prawn on the barbie! Mixed greens, orange, red onion, cherry tomato, and dill vinaigrette **\$15**
- Caesar salad** The all-time favorite, with romaine hearts, parmesan, bacon and croutons. **\$9.5 with chicken \$14**
- Sweet potato salad** Sweet potatoes roasted with walnuts, blue cheese, pear, spinach and prosciutto with balsamic dressing **\$10**
- Smoked salmon salad** Mixed greens, orange, onion, cherry tomato, and dill vinaigrette **\$15**

Sides

- Side mixed green salad **\$4**
Bowl of fries **\$5**
Pita bread **\$1.5**

- Steamed greens **\$4**
Chicken skewers **\$4.5**
Prawn skewers **\$7.5**

- Mashed potato **\$5**

Beer

bottled beer \$6.50

cold draught beer

Australian

Toohey's New
Coopers Vintage Ale
Coopers Best Extra Stout
Coopers Premium Lager
Barons Wattle Seed Ale
Barons Lemon Myrtle Wit

Premium Bottled Beers from Belgium

Chimay Grand Reserve Blue 22oz

Duvel Belgium Ale 22oz

\$25 per bottle

Other

Heineken	Pilsner Urquell
Guinness	Hoegaarden White Beer
Amstel Light	Samuel Smiths Pale Ale
Spaten	Alesmith Anvil ESB Ale 22oz \$10
Corona	Alesmith X 22oz \$10
Peroni	Negra Modelo
Grolsch	Lefe Blonde
Kirin Ichiban	Firestone Double Barrel Ale
Steinlager	Sierra Nevada Porter
Coors Light \$5	Firestone Walker Reserve 22oz \$10
	Samuel Smiths Oatmeal Stout

Bondi's draught beer is sold in standard Australian sizes

Pony 5oz	\$3
Middy 10oz	\$4.5
Schooner 16oz	\$6.5

Coopers Pale Ale Australian

abv: 4.5% ibu: 19

Coopers Sparkling Ale Australian

abv: 5.8% ibu: 31

Stone India Pale Ale

abv: 6.9% ibu: 77

Trumer Pils

bv: 4.9% ibu: 26

Green Flash Hophead Red Ale

abv: 6% ibu: 45

Paulaner Hefe Weissbier

abv: 5.6% ibu: 22

Explore Australia at Bondi

Bondi reflects the unique landscapes of Australia, and our public bar is a great place to begin exploring. The spectacular blown glass chandelier, inspired by the sea anemone of the Great Barrier Reef, floats above a classic, hand-tooled Australian bar and weathered Donnybrook sandstone flooring from the South West of Western Australia.

In the café bar, the colours of Australia's wetlands and rainforests predominate. Our suspended basket seating is inspired by millennia-old Aboriginal fish traps, panels around the café contain Australian grass tree spears and everywhere – in the furniture, flooring and even in raw cross-sections behind the bar – you'll see and touch the rich red wood of the jarrah, the second-tallest of the giant eucalypts.

The kitchen bar is inspired by our desert continent's red centre. The walls hold forty-two tons of raw iron ore mined in the central Western Australian outback, the floors are Sydney bluestone from the Great Dividing Range, the panels suspend spinifex, our desert grass, and the main features of the room -are full-size recreations in stainless steel of Australia's ancient and mysterious desert tree, the Boab.

Wine

Sparkling

Jacobs Creek South East Australia

Taltarni Victoria & Tasmania

Paringa Estate Sparkling Shiraz Mornington Peninsula, Victoria

Petaluma Croser Coonawarra, South Australia

Glass 5oz	Bottle
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\$6 \$22

\$9 \$49

\$7 \$32

\$70

White

Jacobs Creek White Barossa Valley, South Australia

Cape Mentelle Sauvignon Blanc Semillon Margaret River, Western Australia

d'Arenberg 'The Hermit Crab' Viognier McLaren Vale, South Australia

Yalumba Y Series Pinot Grigio Adelaide Hills, South Australia

Peter Lehmann Semillon Barossa Valley, South Australia

Omrah Sauvignon Blanc Margeret River, Western Australia

Trevor Jones Chardonnay Barossa Valley, South Australia

Kiss Chasey Margaret River, Western Australia

Pewsey Vale Riesling Eden Valley, South Australia

Glass 5oz	Bottle
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\$6 \$22

\$8 \$38

\$7 \$32

\$7 \$32

\$6.5 \$28

\$9 \$42

\$9 \$42

\$6 \$25

\$8 \$36

Red

Jacobs Creek Red Barossa Valley, South Australia

Hazard Hill Rose Mount Barker, Western Australia

Omrah Pinot Noir Mount Barker, Western Australia

Yalumba Y Series Shiraz Viognier Barossa Valley, South Australia

Tintara Cabernet Sauvignon McLaren Vale, South Australia

Omrah Cabernet Sauvignon Margeret River, Western Australia

Jenke Merlot Barossa Valley, South Australia

Sticks Pinot Noir Yarra Valley, Victoria

Torbreck Cuvee Juveniles GSM Barossa Valley, South Australia

Rosemount Show Reserve Shiraz Mudgee, Victoria

Glass 5oz	Bottle
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\$6 \$22

\$7.5 \$36

\$7.5 \$36

\$7 \$32

\$8 \$38

\$9 \$42

\$9 \$42

\$9 \$42

\$47

\$7.5 \$36

18% automatic gratuity will be added on groups of more than six people

Checks may be split evenly by any number but sorry we cannot provide separate billing.