

BONDI | GREEN

Bottomless Brunch

49.9 per person

One savoury & one sweet brunch dish paired with 90 mins of limited edition Daisy Fizz or Gosnells sparking honey & hibiscus

'Tea-Total' Bottomless Brunch

35.0 per person

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

SAVOURY

Smashed avocado , charcoal sourdough, house labne, Aleppo chilli (V), add poached eggs +4.0, back bacon +4.0	10.5
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	14.2
Buddha bowl , red pepper hummus, soft boiled egg, herb falafels, pickled onions, roasted aubergine salsa, Daisy dukkah (GF, V/VG)	14.5
Winter portobello , roasted mushrooms, charcoal sourdough, pepita pesto, vegan cheese sauce, green dukkah, pickled shimeji mushrooms (VG) (N)	14.6
Shakshouka , spiced tomatoes, peppers, baked eggs, house labne, charcoal sourdough (V), add avocado +3.0, chorizo +4.5	14.7
Sweetcorn fritters , smashed avocado, poached eggs, red pepper, habanero & almond sauce, feta, corn rib (V) (N)	14.8
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)	14.9
Fancy bacon roll , poached eggs, crispy onions, back bacon, holy f*ck hollandaise, chilli, paratha roti, add avocado +3.0	15.1
Smoked salmon royale , smoked salmon, dark rye, avocado, poached eggs, lemon hollandaise, house chilli pesto	15.7
The Bondi , back bacon, poached eggs, chilli and fennel sausage, mushrooms, avocado, house chilli pesto, charcoal sourdough	16.4

SWEET

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	9.8
Award winning banana bread sandwich , whipped mascarpone cream, fresh berries, flaked almonds, honey (V) (N) (note banana bread contains walnuts)	13.2
Blueberry buttermilk pancakes , fresh berries, whipped mascarpone cream, pure maple (V), add back bacon +4.0	13.5
Banana & plantain fritters , macadamias, brûlée pineapple, coconut yogurt, pomegranate glaze (VG)	14.0

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	

Substitutions:

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

BRUNCH

(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