

## Sparkling

	Glass 5oz	Bottle
<b>Jacobs Creek</b> South East Australia	\$6	\$22
<b>Jansz Brut Premium Cuvee</b> Pipers River, Tasmania	\$9	\$42
<b>Paringa Estate Sparkling Shiraz</b> Mornington Peninsula, Victoria	\$7	\$32
<b>Petaluma Croser</b> Coonawarra, South Australia		\$70
<b>Innocent Bystander Moscato (12.6oz)</b> Yarra Valley, Victoria		\$22

## White

	Glass 5oz	Bottle
<b>Cape Mentelle Sauvignon Blanc Semillon</b> Margaret River, Western Australia	\$8	\$38
<b>d'Arenberg 'The Hermit Crab' Viognier</b> McLaren Vale, South Australia	\$8	\$32
<b>Yalumba Y Series Pinot Grigio</b> Adelaide Hills, South Australia	\$7	\$32
<b>Peter Lehmann Semillon</b> Barossa Valley, South Australia	\$6.5	\$28
<b>Shaw + Smith Sauvignon Blanc</b> Adelaide Hills, South Australia	\$9	\$42
<b>Sticks Chardonnay</b> Yarra Valley, Victoria	\$8	\$38
<b>Jacobs Creek White</b> Barossa Valley, South Australia	\$6	\$22
<b>Kiss Chasey</b> Margaret River, Western Australia	\$6	\$25
<b>Pewsey Vale Riesling</b> Eden Valley, South Australia	\$8	\$36

## Red

	Glass 5oz	Bottle
<b>Jacobs Creek Red</b> Barossa Valley, South Australia	\$6	\$22
<b>Omrah Pinot Noir</b> Mount Barker, Western Australia	\$7.5	\$36
<b>Yalumba Y Series Shiraz Viognier</b> Barossa Valley, South Australia	\$7	\$32
<b>Tintara Cabernet Sauvignon</b> McLaren Vale, South Australia	\$8	\$38
<b>Penley Estate Cabernet Sauvignon</b> Coonawarra, South Australia	\$9	\$42
<b>Hazard Hill Rose</b> Mount Barker, Western Australia	\$7.5	\$36
<b>d'Arenberg 'The Footbolt' Shiraz</b> McLaren Vale, South Australia	\$7.5	\$36
<b>Jenke Merlot</b> Barossa Valley, South Australia	\$9	\$42
<b>Torbreck Cuvee Juveniles GSM</b> Barossa Valley, South Australia		\$47
<b>Rosemount Show Reserve Shiraz</b> Mudgee, Victoria	\$7.5	\$36



**Great Australian food**

**Cold Australian beer**

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.

## Start and Share

- Brewer's plate** \$15  
A hearty selection of cured meats and cheese that makes the perfect partner to our premium Australian beers
- Chef's cheese plate** \$12.5  
Magnificent cheese from around the world with fruit bread, sliced pear and almonds
- Crusty bread** \$3.5  
A cob of old-style baker's bread with butter
- Bondi pizza** \$7.5  
No better way to start your meal than to share our tomato, olive and goats cheese pizza
- Beef carpaccio** \$15  
Delectably thin slices of rare Angus beef with spanish onion, fried capers, cracked pepper and Australian extra virgin olive oil
- Salt-and-pepper calamari** \$11.5  
Tender calamari lightly seasoned and served with a spicy plum dipping sauce
- Prawn ceviche** \$12.5  
Tiger prawn diced and marinated in lime chili and tomato served with avocado and tortilla chips
- Beef sliders** \$12.5  
These made Bondi famous: three Wagyu beef burgers, havarti, lettuce, tomato, beetroot, mustard mayonnaise and onion jam
- Seared scallops** \$15  
Sweet Pacific scallops made even sweeter with pear, orange and chili caramel dressing
- Tiger prawn spring rolls** \$13  
The king of Australian prawns, in crisp Asian rolls with sweet-and-sour dipping sauce
- Trio of dips** \$9.5  
Three gems from our Greek/Australian heritage: hummus, tzatziki, and eggplant dips with marinated olives and grilled pita bread
- Chicken skewers** \$11.5  
Tasty chicken pieces on a bed of Greek salad ready to wrap in fresh pita bread
- Australian lamb cutlets** \$13.5  
Barbecued to perfect pinkness and served with a mizuna cress and parmesan salad and tzatziki . Use your fingers!

## Soups and Salads

- Corn chowder** \$7.5  
A sweet, creamy country-style heartwarmer
- Chicken noodle soup** \$8  
Generous chunks of chicken and noodles in a light, aromatic broth
- Grilled prawn salad** \$15  
Throw another prawn on the barbie! Mixed greens, orange, red onion, cherry tomato, and dill vinaigrette for a great summer treat
- Panzanella brunch salad** \$13  
It's got the lot! Grilled bratwurst, chunks of ciabatta, tomato, orange, and asparagus all mixed with mizuna cress and topped with poached egg and hollandaise
- Caesar salad** \$9.5  
The all-time favorite, with romaine hearts, parmesan, bacon and croutons.
- Caesar salad with chicken** \$14
- Sweet potato salad** \$10  
Sweet potatoes roasted with a mix of walnuts, blue cheese, pear, spinach and prosciutto with balsamic dressing
- Smoked salmon salad** \$15  
If you like smoked salmon, our mixed greens, orange, red onion, cherry tomato, and dill vinaigrette works perfectly with it!

## Sides

- Mixed green salad \$4  
Fries \$5  
Pita bread \$1.5  
Mashed potato \$5
- Steamed seasonal greens \$4  
Chicken skewers \$4.5  
Prawn skewers \$7.5

## Australian Classics

- Bangers and mash** \$16  
You beauty! The Aussie pub classic of grilled pork sausages served with mash, green peas and onion gravy
- Fettuccini** \$17.5  
With bacon, Carlsbad mussels, chili, olives and tomato all tossed with fresh fettuccini and parmesan cheese
- Steamed chili mussels** \$16  
Rip into them! Spicy, delicious mussels with tomato, white wine, and grilled garlic ciabatta
- Fish and chips** \$15.5  
Every pub should 'ave 'em: beer-battered blue grenadier, golden-fried and served with fries and lemon myrtle aioli
- Rack of lamb** \$32  
A mighty rack of succulent Australian lamb with oven-baked vegetables and buttered broccolini
- Barramundi** \$25.5  
Australia's world-famous dining fish, pan-fried with potato slice, asparagus wrapped in prosciutto, roasted tomato and olives

## Modern Australian

- Pappardelle** \$14.5  
Hand-cut ribbon pasta with tomato, chili, olives, broccolini, garlic and basil topped with parmesan
- Smoked pork chop** \$23  
Prime rib of pork served with roasted summer vegetables and port reduction
- Chicken breast** \$16.5  
Char grilled chicken breast with mash and grilled asparagus wrapped in prosciutto, with a tomato and olive oil dressing
- Lamb shank** \$18.5  
Braised lamb shank with garlic wilted spinach, red bee mashed potatoes and red wine sauce
- Red chicken curry** \$16  
Fragrant Thai red curry with coconut milk, snow peas, red capsicum, coriander and jasmine rice
- Angus beef fillet** \$39  
A half-pound fillet of free-range Angus beef wrapped in bacon with potato slice, broccolini, carrots and finished with white truffle oil
- NY strip** \$32  
14oz 28 day aged! Served with a potato slice, garlic spinach, onion jam and red wine demi-glaze topped with blue cheese butter
- Ahi tuna fillet** \$23.5  
Sashimi grade, seared rare and served with a potato, green beans, capers, olives, tomato and red onion salad with a lemon vinaigrette
- Fish of the day** MP  
Each day the chefs at Bondi will create a fantastic dish driven by the freshest fish, straight from the ocean to you

## Burgers and Sandwiches

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

Add **avocado** or **portobello mushroom** to any sandwich to make it all the better for only **\$1 each**

All burgers and sandwiches are served with fries