

HARRY'S

www.harrysbondi.com.au

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 Instagram &  Facebook

BREWS

White

33% Yirgacheffe, Gedeb, Ethiopia
33% Occicafe, Huila, Colombia
33% Espindola, Loja, Equador

This coffee has a distinctive milk profile with notes of milk chocolate, sweet caramels and orange. Juicy with black currant sweetness paired with distinctive orange acidity.

Black

Karie AB – Nyeri, Kenya
Fully Washed Process

Perfumed and vibrant, with complex notes of red grape, blackcurrant juice, tamarillo and plum.

Retail

250g Seasonal Blend	15
250g Single Origin	18
8oz Sol Cup keep cup	26.9

Espresso

Black - rotating single origin
White - seasonal blend

HH almond maca milk +1
Lrg | dbl shot | decaf | bonsoy +0.5

Filter Coffee

Rotating origin - please ask waiter

Cold Coffee

Cold drip

Rotating origin - please ask waiter

Iced latte

Ice, milk & dbl shot espresso

Iced long black

Iced coffee

Ice, milk, vanilla ice-cream & dbl shot espresso

Affogato

Vanilla ice-cream & dbl shot espresso
+ spiked 4

4

5

5

5

5

6.5

6

Warm Elixirs

Sticky chai

HH almond maca milk +1

Golden latte

HH almond maca milk, tumeric, ginger & honey

Beetroot latte

HH almond maca milk, beetroot, cacao & ginger

5

5

5

Mayde Tea

English breakfast

Organic blend from sri lanka

Earl grey

Organic bergamot

Digest

Peppermint, liquorice, fennel

Energise

Lemongrass, papaya, ginger

Green sencha & jasmine rose

Green tea sencha, jasmine flowers, rose

Restore

Hibiscus, rosehip & lemon myrtle

4.5

Smoothies			
Awake VG	9.5	Antipodes Mineral Water	6.5
Almond milk, banana, nut butter & chia		Sparkling	
+ espresso 50c		Still	
+ raw cacao 50c		Kombucha	6
		Blue Mountain Gala Apple	
		Tumeric Ginger Beer	
Flamingo VG	9.5	San Pellegrino Sparkling Soda	4.5
Pomegranate, raspberries, banana & dragon fruit		Limonata	
		Aranciata Rossa	
Purple Reign VG	9.5	Botanica Coldpressed Juice	9.5
Almond milk, blueberries, banana & tahini		BONDI - carrot, apple, ginger, pineapple	
		GREEN - apple, cucumber, celery, kale	
		WATERMELON - watermelon, apple, lemon	
		ORANGE - 100% orange	7.5
Goldmember Lassi	8.5	Beer 330ml	
Mango, turmeric, yoghurt + pistachio		Kosciuszko Pale Ale	9.5
		Stone & Wood Pacific Ale	10
		Pure Blonde Lager	9.5
		Peroni Nastro Azzurro	9.5
		Bilpin Blush Pink Lady Cider	9
		James Boag Light	7.5

REFRES

Cocktails served from 10am

Bloody Harry bloody mary 16

Dirty Harry spice mix & Archie Rose Vodka

Iceberg champagne cocktail 14

Lemon mint sorbet, Archie Rose vodka & sparkling

Coffee Negroni 16

Harrys batch brew, Campari & 4 Pillars gin

Black Panther espresso martini 18

Espresso, Cacao, roof top honey & Archie Rose vodka

Women Of Wine served from 10am

Huia Blanc De Blancs 2011 12 | 60

Claire Allan | Marlborough, NZ

T.W.R Sauvignon Blanc 2016 11 | 55

Anna Flowerday | Marlborough, NZ

Billy Button Pinot Gris 2017 12 | 60

Jo Marsh | Alpine Valleys, VIC

KT 5452 Riesling 2017 12 | 58

Kerri Thompson "KT" | Clare Valley, SA

Groiss Gruner Veltliner 2017 60

Ingrid Groiss | Wienvertel, Austria

Fuzzy & May Chardonnay 2016 11 | 55

Jodie Belleville | Hunter Valley, NSW

Chalmers Rosato 2017 10 | 50

Kim and Tennille Chalmers | Heathcote, VIC VG

Nikkal Pinot Noir 2016 12 | 60

Kate Goodman | Yarra Valley

Yelland & Papps Second Take Grenache 2017 65

Susan Papps | Barossa Valley, SA VG

Inkwell 'Road to Joy' Shiraz Primitivo 2016 12.5 | 60

Irina Santiago-Brown | McLaren Vale, SA VG

Flor Marche Shiraz 2016 55

Elizabeth Reed | Margaret River, WA

H M M E N T S

BRUNCH

Thoroughbread Sourdough	7	Smokin Bun	16
Sweet Potato Charcoal Sourdough Gluten Free +1 + raspberry chia jam + walnut butter + Pic's crunchy PB		Burnt cabbage, fried egg & maple bacon coffee jam + rosemary fries 5 + sweet potato fries 5	
Banana & Date Loaf GF DF	8	Plum Cured Ocean Trout	24
+ walnut butter		Sourdough, horseradish crème fraiche, orange & baby gem lettuce + fr egg 3 + avocado 5 + marinated feta 6	
Avocado Tahini DF	16.5	Eggs Benedict	18
Charcoal sourdough, pickled radish & flaxseed wafer + fr egg 3 + fr bacon 6 + smoked salmon 6 + marinated feta 6		Burnt butter hollandaise, poached eggs, minted peas & crispy sourdough + fr bacon 6 + smoked salmon 6 + avocado 5	
Coconut & Lychee Chia Cloud VG GF	18	Free Range Eggs	13.5
Rosewater chia, strawberries, pistachio crumble & maqui dust		Poached, scrambled or fried	
Cherry Ripe Bircher DF	17	Sides	
Coconut cherry bircher, chocolate mylk & cacao nibs		avocado, mushrooms, sauteed greens, heirloom tomatoes 5 bacon, marinated feta, halloumi 6 smoked salmon, black pudding 6 sweet potato fries, rosemary fries 8	
Pavlova Hotcake (allow 20 minutes)	22		
Strawberry meringue, charred pineapple, mango & citrus mascarpone			
Beetroot, Quinoa & Ricotta Fritters GF	22.5		
Zucchini salad, pickled beets & blood orange labneh + fr egg 3 + fr bacon 6 + smoked salmon 6			

Blue Eye Omelette GF 24

Salted blue eye cod, spring greens,
crème fraiche & flying fish roe

The Lola Burger 18

Grass Fed beef, cos lettuce, pickled beets & charred pineapple
+ rosemary fries 5
+ sweet potato fries 5

Low & Slow Lamb Shoulder GF 28

Baby gem lettuce & citrus buttermilk dressing

S + P Pork Belly GF DF 26.5

Pickled gala apple, eggplant puree & toasted hazelnut

Carrots Honey VG 16.5

Slow roasted carrots, honey toasted almonds,
macadamia & thyme mousse

Spring Thyme 19.5

Zucchini ribbons, herbed peas, citrus salad &
sparkling water dressing

GF.....gluten free

VG.....vegan

DF.....dairy free

FR.....free range

SPECIALS



Please notify us of allergies.

We can't guarantee that trace elements won't be present. Alterations to the menu are respectfully declined (dietary requirements excepted).

All prices include GST.

1% all credit cards.

10% surcharge on public holidays.