

HARRY'S

www.harrysbondi.com.au

Are we friends yet?

@harrysbondi on

 Instagram &  Facebook

BREWS

Espresso

4.2

Black - rotating single origin

White - seasonal blend

HH almond maca milk +1

Lrg | dbl shot | decaf | bonsoy +0.5

Filter Coffee

5

Rotating origin - please ask waiter

Cold Coffee

Iced latte

5

Ice, milk & dbl shot espresso

Iced long black

5

Iced coffee

6.5

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

Summer Signatures

Iced Freddo Cappuccino

5.5

Iced Almond Shakerato

6.5

Cold Brew

5

Rotating single origin

Affogato

6

Vanilla ice-cream & dbl shot espresso

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

Bodhi Organic Tea

4.5

5.5

English breakfast

Organic blend from sri lanka

5.5

Earl grey

Organic bergamot, mango & rose

5.5

Invigorate

Ginger, lemongrass, turmeric, lemon peel

Revitalize

Peppermint, spearmint, ginger

Antioxidant

Hibiscus, rosehip, apple, goji berries

Protect

Sencha green tea, jasmine flower

Smoothies

Grassy Knoll VG

Pineapple, kale, banana, coconut & mint
+ vanilla vegan protein 1
+ matcha 0.5

10

Tropic Thunder VG

Pineapple, mango, coconut & passionfruit
+ turmeric 0.5

10

Rosebud VG

Raspberry, banana, pomegranate & rosewater
+ chia seeds 0.5

10

PB & J VG

Almond milk, banana, nut butter & chia jam
+ vanilla vegan protein 1
+ raw cacao 0.5

10

Antipodes Mineral Water

6.5

Sparkling
Still

Kombucha

6

Blue Mountain Gala Apple
Turmeric Ginger Beer

San Pellegrino Sparkling Soda

4.5

Limonata
Aranciata Rossa

Botanica Coldpressed Juice

9.5

BONDI – carrot, apple, ginger, pineapple
GREEN – apple, cucumber, celery, kale
WATERMELON – watermelon, apple, lemon
ORANGE – 100% orange

7.5

Drinking coconut

6

Beer 330ml

Kosciuszko Pale Ale
Stone & Wood Pacific Ale
Pure Blonde Lager
James Boag Light
Bondi Beach Beer

9.5

10

9.5

7.5

10.5

REFRES

Breakfast 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

Summer Faves
'Baby' Bone Dry Rose 250ml 15

Bondi Beach Beer 10.5

The Leonardo 16
Aperol, prosecco, soda

The Donatello 16
Campari, pink grapefruit, soda

The Michelangelo 16
Amaro Montenegro, ginger kombucha, soda

Bondi Beach Beer 10.5

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

KT 5452 Riesling 2017 12 | 58
Kerri Thompson "KT" | Clare Valley, SA

Fuzzy & May Chardonnay 2016 11 | 55
Jodie Belleville | Hunter Valley, NSW

Bone Dry Rosé 2018 (250ml) 15 | 50
Mudgee NSW

Nikkal Pinot Noir 2016 12 | 60
Kate Goodman | Yarra Valley

Yelland & Papps Second Take Grenache 2017 65
Susan Papps | Barossa Valley, SA VG

HMMMENTS

GF.....gluten free
 VG.....vegan
 DF.....dairy free
 FR.....free range

*CONTAINS NUTS

EAT

Toast

Sweet Potato | Quinoa Poppy | Gluten Free +1
 + raspberry chia jam
 + Pic's crunchy PB
 + nut butter

Banana Walnut Bread GF DF *

+ nut butter

Avocado Tahini DF *

Green harissa, pickled radish & pistachio dukkah
 + fr egg 3
 + halloumi 6
 + plum cured trout 6

Summer Bircher VG DF

Coconut bircher, stone fruit & cardamom syrup

Coconut & Rose Chia Pudding VG GF *

Rosewater chia, seasonal fruit & buckwheat granola

7

8

16.5

17

18

Smokin Bun

Fried egg, smokey maple bacon & cabbage slaw
 + kipfler potatoes 5
 + sweet potato fries 5

Plum Cured Ocean Trout

Sourdough, horseradish crème fraiche,
 orange & baby gem lettuce
 + fr egg 3
 + avocado 5

Seaside Omelette GF (ALLOW 15 MINS)

Salted fish, spring greens, crème fraiche & flying fish roe

Free Range Eggs

Poached, scrambled or fried w sourdough

Add Ons

avocado, mushrooms, sautéed greens 5
 heirloom tomatoes 5, herbed pita 3
 bacon, plum cured trout, black pudding 6
 marinated feta, halloumi 6

16

22

24

13.5

DAY

ALL

Beetroot, Quinoa & Ricotta Fritters GF *

Kale and citrus salad, hazelnuts, orange labneh
+ fr egg 3
+ herbed pita 3
+ plum cured trout 6

Ricotta Hotcake (ALLOW 20 MINS)

Mango, coconut, summer berries & passionfruit crème

Prawn & Mango GF

Grilled prawns, raddichio, mango & nashi pear

Eggs Benedict

Burnt butter hollandaise, minted peas, crushed chilli
& crispy sourdough
+ fr bacon 6
+ plum cured trout 6
+ avocado 5

22.5

Lamb & Watermelon GF

Slow braised lamb, heirloom tomatoes, cucumber,
goat labneh & olive dust
+ herbed pita 3

22

Chicken & Peach GF

Sumac chicken breast, pickled radish,
mature rocket, stone fruit & orange labneh

22

Broccoli & Chickpea VG DF *

Cumin spiced chickpeas, cashew cheese

16.5

20

Bondi Burger

Cape grim beef, lettuce, tomato & pickled zucchini
+ fr bacon 5
+ kipfler potatoes 5
+ sweet potato fries 5

18

24

18.5

Sides

Sweet Potato Fries
Kasoundi relish

8

Kipfler Potatoes
Sea salt & rosemary

8



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.

10% service charge for groups of 8 persons or more.