

HARRY'S

www.harrysbondi.com.au

Are we friends yet?

@harrysbondi on

 Instagram &  Facebook

BREWS

Coffee

Sustainable coffee roasted by us in collaboration
with Collective Roasting Solutions

White - seasonal blend 4.2
Black - rotating single origin 4.2
Batch Brew - rotating origin - please ask waiter 5

Lrg | dbl shot | decaf +0.5

Milks

Housemade almond macadamia milk +1.0
'Oatly' oat milk +0.5
Happy Happy Soy Boy +0.5

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

Iced Freddo Cappuccino 5.5

Iced Almond Shakerato 6.5

Affogato 6
Vanilla ice-cream & dbl shot espresso

Warm Elixirs

Sticky chai

HH almond maca milk +1

Oatly Oat Milk 0.5

Golden latte

HH almond maca milk, turmeric, 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

Earl grey

5.5 Organic bergamot, mango & rose

Invigorate

5.5 Ginger, lemongrass, turmeric, lemon peel

Revitalize

Peppermint, spearmint, ginger

Antioxidant

Hibiscus, rosehip, apple, goji berries

Protect

Sencha green tea, jasmine flower

Smoothies

PB & J VG

10

Almond milk, banana, nut butter & chia jam
+ Bare Blends vanilla vegan protein 2
+ Organic cacao 0.5

Grassy Knoll VG

10

Pineapple, kale, banana, coconut & mint
+ Bare Blends vanilla vegan protein 2
+ Organic matcha 0.5

Flu Fighter VG

10

Passionfruit, mango, coconut, turmeric & ginger
+ Bare Blends vanilla vegan protein 2

Rosebud VG

10

Raspberry, banana, pomegranate & rosewater

Antipodes Mineral Water

6.5

Sparkling | Still

Remedy Kombucha

5.5

Cherry Plum
Raspberry Lemonade
Ginger Lemon

Botanica Coldpressed Juice

9.5

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

7.5

Beer 330ml

Stone & Wood Pacific Ale

10

Bondi Beach Beer

10.5

Kosciuszko Pale Ale

9.5

Pure Blonde Lager

9.5

James Boag Light

7.5

REFRES

Breakfast Cocktails served from 10am

Bloody Harry 16

Absolut Vodka, dirty harry spice mix, candied bacon and chilli olives

Iceberg 14

Lemon mint sorbet, Absolut vodka topped with prosecco

House 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

Wine served from 10am

Sam Miranda Prosecco 11 | 55

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

HMMENTS

GF.....gluten free
 VG.....vegan
 DF.....dairy free
 FR.....free range
 *CONTAINS NUTS

EAT

Toast

Sweet Potato Sourdough | Black Forest Seeded Loaf
 OR Gluten Free +1
 + strawberry chia jam
 + Pic's crunchy peanut butter
 + cacao & hazelnut butter +1

Flourless Banana Walnut Loaf GF DF *

Served with cacao hazelnut spread & strawberry chia jam
 + whipped lemon ricotta +3

Rhubarb & Lemon Ricotta Toast

Poached rhubarb, strawberries, whipped lemon ricotta
 and candied almonds on sourdough

Golden Chia VG GF*

Rose & coconut chia pudding, saffron poached pear
 and Persian trail mix

Warm Elixir Porridge GF VG *

Quinoa, chia & millet porridge, rhubarb, pomegranate,
 raspberries, hazelnut & coconut Chantilly

7	Blueberry Ricotta Hotcake * (ALLOW 20 MINS) Seasonal berries, passionfruit, toasted almonds, vanilla double creme + free range bacon 6	20
8	Seaside Omelette GF (ALLOW 20 MINUTES) Salted ling, asparagus, green peas, crème fraiche and salmon roe	24
16.5	Eggs Benedict Poached eggs, asparagus & lemon hollandaise on Black Forest seeded loaf + avocado 5 + free range bacon chorizo 6	18.5
18	Free Range Eggs Poached, scrambled or fried w sourdough	13.5
18	Add Ons whipped lemon ricotta, house marinated feta, herbed pita 3 avocado, mushrooms, sautéed greens, heirloom tomatoes 5 halloumi, bacon, pastrami cured salmon, black pudding, chorizo 6	

DAY

ALL

Avocado Tahini VG *	16.5	Crispy Rolled Egg	22.5
Pickled baby radish, pistachio dukkah, green harissa & coriander + halloumi 6 + pastrami cured salmon 6 + free range bacon chorizo 6		Spiced black lentils, tomato, smoked paprika, crumbled feta & herbed pita + free range bacon chorizo black pudding 6	
Feta & Pea Quinoa Fritters GF *	22.5	Harissa Chicken DF GF *	24
Avocado, kale, pink grapefruit, tzatziki & pistachio dukkah + free range egg 3 + free range bacon chorizo pastrami salmon 6		Cauliflower & almond cous cous, smoked babaganoush, mint & goji berries	
Beach Bun	16	Truffled Mushroom Gnocchi	23
Fried egg, bacon, harissa mayo, caramelised onion & radicchio + kipfler potatoes 5 + sweet potato fries 5		Chestnut puree, thyme roasted mushrooms, wild rocket, zaatar & Kefalograviera	
Pastrami Salmon DF	22	Bondi Burger	18
Baby cos, sauerkraut, dill & lemon caper mayo on sourdough + free range egg 3 + avocado 5		Grass fed beef, lettuce, tomato, pickled zucchini, kasoundi relish, caramelised onion, herb mayo + kipfler potatoes 5 + sweet potato fries 5	
Remedy Soup VG	18	Charred Broccoli VG *	16.5
Butternut pumpkin, carrot, coconut & chilli served with crispy sourdough		Cumin spiced chickpeas, cashew cheese, crispy basil	
		Sides	
		Sweet Potato Fries 8 with kasoundi relish	
		Kipfler potatoes 8 with harissa mayo	



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.