

DRINKS

HOT COFFEE 4.2

ROASTED IN COLLABORATION WITH COLLECTIVE ROASTING SOLUTIONS

BLACK – ROTATING SINGLE ORIGIN

WHITE – SEASONAL BLEND

LARGE +0.5 | EXTRA SHOT +0.5 | DECAF +0.5

BATCH BREW / COLD DRIP 5

ROTATING SINGLE ORIGIN

ICED LONG BLACK 5

ROTATING SINGLE ORIGIN

ICED LATTE 5

ICE, MILK, DBL ESPRESSO

ICED COFFEE 6

ICE, MILK, VANILLA ICECREAM & DBL ESPRESSO

ICED MOCHA 6.5

ICE, MILK, VANILLA ICECREAM, DBL ESPRESSO & CHOCOLATE

STICKY CHAI 5.5

LOOSE LEAF STICKY CHAI W/ STEAMED MILK

GOLDEN LATTE 5.5

HOUSEMADE ALMOND MACA MILK, TURMERIC, GINGER & HONEY

BEETROOT LATTE 5.5

HOUSEMADE ALMOND MACA MILK, BEETROOT, CACAO & GINGER

BODHI ORGANIC TEA 5

EBT – ENGLISH BREAKFAST, ORGANIC BLEND FROM SRI LANKA

EARL GREY – ORGANIC BERGAMOT, MANGO & ROSE

INVIGORATE – GINGER, LEMONGRASS, TURMERIC & LEMON PEEL

REVITALIZE – PEPPERMINT, SPEARMINT & GINGER

PROTECT – SENCHA GREEN TEA, JASMINE FLOWER

ANTIOXIDANT – HIBISCUS, ROSEHIP, APPLE & GOJI BERRIES

MILK OPTIONS

FULL CREAM MILK

SKIM MILK

+ HOUSEMADE ALMOND MACADAMIA MILK +1

+ MILKLAB ALMOND MILK +0.5

+ OATLY OAT MILK +0.5

+ BONSOY SOY MILK +0.5

*ALL OUR NUTMILK COFFEES ARE SERVED WITH OUR HOUSEMADE MILK IF NOT SPECIFIED.

DRINKS

APEROL SPRITZ 15

APEROL, PROSECCO, SODA & ORANGE

HUGO SPRITZ 15

ELDERFLOWER, PROSECCO, LIME, MINT & SODA

MIMOSA 15

ORANGE JUICE & PROSECCO

BLOODY HARRY 16

VODKA, HARRYS SPICE MIX, TOMATO, SALT & OLIVES

PROSECCO GLASS 10 | BTL 55

WHITE / RED / ROSE WINE GLASS 12 | BTL 55

BEER

PURE BLONDE LAGER 9.5

PERONI LAGER 9

STONE & WOOD PACIFIC ALE 10

JAMES BOAG LIGHT 8

COLD PRESSED JUICES 7.5

ORANGE JUICE – 100% ORANGE

WATERMELON – WATERMELON, APPLE, STRAWBERRIES & LIME

GINGERED APPLE – APPLE & GINGER

GREEN JUICE – APPLE, PEAR, LEMON, CELERY & KALE

SMOOTHIES 11

DAIRY FREE SMOOTHIES

ADD PROTEIN +2 | ADD SHOT OF ESPRESSO +2

PB & J

BANANA, PEANUT BUTTER, ALMOND MILK & CHIA BERRY JAM

ACAI

ACAI FLOW, COCONUT WATER, TOASTED COCONUT AND CHIA

GRASSY KNOLL

PINEAPPLE, KALE, BANANA, COCONUT WATER & MINT

STRAWBERRY HILLS

STRAWBERRY, BANANA, MACADAMIA NUTS, COCONUT WATER & CHIA SEEDS

FLU FIGHTER

PASSIONFRUIT, MANGO, COCONUT WATER, TURMERIC & GINGER

MILKSHAKES 8

CHOCOLATE / VANILLA / BANANA

FIJI WATER 4

SPARKLING WATER

0,75 L 8

0,5 L 6.5

KOMBUCHA 6

RASPBERRY LEMON / GINGER LEMON

ORGANIC SODAS 6

KARMA COLA / LEMMY LEMONADE / LEMMY LIME BITTERS

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| TOAST – VG | 8 |
| SWEET POTATO SOURDOUGH SEEDED LOAF GLUTEN FREE +1 W/ BUTTER AND CHIA BERRY JAM OR PEANUT BUTTER | |
| BANANA WALNUT LOAF – GF DF * | 8 |
| GLUTEN FREE W/ CHIA BERRY JAM & BUTTER | |
| FREE RANGE EGGS | 14 |
| 2 EGGS POACHED, SCRAMBLED OR FRIED W/ SOURDOUGH & BUTTER | |
| EGGS BENEDICT | 18.5 |
| POACHED EGGS, BROCCOLINI & LEMON HOLLANDAISE ON SEEDED LOAF ADD BACON OR SALMON +6 ADD AVOCADO +5 | |
| BEACH BUN | 16.5 |
| FRIED EGG, BACON, COS LETTUCE, TOMATO & HONEY DIJON MAYO VEGETARIAN OPTION CHANGE BACON TO HALLOUMI | |
| HARRY'S MUSHROOM OMELETTE | 19 |
| ROASTED MUSHROOM MEDLEY & CHEDDAR OMELETTE SERVED WITH A CITRUS CREME FRAICHE ADD SINGLE SOURDOUGH TOAST +3 | |
| AVOCADO SMASH – VG DF | 15.5 |
| SOURDOUGH WITH SMASHED AVOCADO, SEA SALT, BLACK PEPPER & CORIANDER ADD POACHED EGG +3 ADD BACON +6 ADD FETA +3 | |
| AVOCADO TAHINI | 17 |
| PICKLED BABY RADISH, PISTACHIO DUKKAH, GREEN HARISSA & CORIANDER SERVED ON SOURDOUGH. ADD POACHED EGG +3 | |
| PASTRAMI SALMON | 22 |
| PASTRAMI CURED SALMON, COS LETTUCE, SAURKRAUT & LEMON CAPER MAYO SERVED ON SOURDOUGH ADD AVOCADO +5 ADD POACHED EGG +3 | |
| CHIA PUDDING – VG DF * | 18.5 |
| COCONUT CHIA PUDDING W/ BUCKWHEAT GRANOLA & SEASONAL FRUIT | |
| PORRIDGE – VG DF | 18 |
| VANILLA & BEETROOT CHIA PORRIDGE WITH RHUBARB & POACHED PEARS | |
| ACAI BOWL – VG DF | 16 |
| ACAI FLOW, STRAWBERRIES, BANANA, COCONUT, CHIA & GRANOLA ADD PEANUT BUTTER +1 ADD NUTELLA +1 | |
| BLUEBERRY & RICOTTA HOTCAKE – * | 21 |
| (ALLOW 20 MIN) HARRY'S FAMOUS HOTCAKE W/ BERRIES, PASSION FRUIT, TOASTED ALMONDS & VANILLA BEAN DOUBLE CREAM ADD BACON +6 | |

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| BONDI BOWL – GF * | 16 |
| MIXED SALAD BOWL W/ CHARGRILLED FENNEL, SEASONAL CITRUS, HEIRLOOM TOMATOES, FLAX SEED & PISTACHIO ADD YOUR CHOICE OF PROTEIN CHARRED MISO CHICKEN +6 BUCKWHEAT TOFU +5 PASTRAMI SALMON +6 | |
| FETA & QUINOA FRITTERS – GF * | 22.5 |
| ON AVOCADO, KALE & CITRUS SALAD W/ TZATZIKI & PISTACHIO DUKKAH ADD POACHED EGG +3 | |
| FISH TACOS – GF DF | 15 |
| 2 GLUTEN FREE CORN TACOS FILLED W/ BUCKWHEAT CRUMBED FISH, PICKLED ONION, PEPPER MAYO & TANGERINE DRESSING | |
| TOFU TACOS – VG GF DF | 12 |
| 2 GLUTEN FREE CORN TACOS FILLED W/ BUCKWHEAT CRUMBED TOFU, KASOUNDI RELISH, VEGAN PEPPER MAYO & MINT | |
| CHARRED MISO CHICKEN – DF | 23 |
| GRILLED MISO CHICKEN BREAST, CRUMBED ARTICHOKE HEARTS, RADICCHIO & LETTUCE | |
| BONDI BURGER | 18 |
| GRASS FED BEEF PATTIE, LETTUCE, TOMATO, KASOUNDI, ZUCCHINI PICKLES, CARAMELIZED ONION & MAYO ADD SMALL SHOESTRING OR SWEET POTATO FRIES +5 | |
| RAINBOW BURGER | 18 |
| BEETROOT QUINOA PATTIE, LETTUCE, TOMATO, SWEET POTATO CRISPS, ZUCCHINI PICKLES & HARISSA ADD SMALL SHOESTRING OR SWEET POTATO FRIES +5 | |
| SWEET POTATO FRIES – VG | 10 |
| W/ KASOUNDI RELISH | |
| SHOESTRING FRIES | 8 |
| W/ HERB MAYO | |
| ADD ONS | |
| MARINATED FETA SINGLE EGG SINGLE TOAST HONEY DIJON MAYO KASOUNDI HOLLADAISE | 3 |
| AVOCADO MUSHROOMS SAUTEED GREENS W/ CHILLI THYME TOMATOES | 5 |
| HALLOUMI PASTRAMI SALMON BACON CHORIZO | 6 |

GF – GLUTEN FREE | DF – DAIRY FREE | VG – VEGAN | * – CONTAINS NUTS

**PLEASE NOTIFY US OF ALLERGIES.
WE CAN'T GUARANTEE THAT TRACE ELEMENTS WON'T BE PRESENT.**

ALL PRICES INCLUDE GST.

SURCHARGE ON ALL CREDIT CARDS

12.5% SURCHARGE ON PUBLIC HOLIDAYS.

10% SERVICE CHARGE ON GROUPS OF 8 PERSONS OR MORE.