

ALL DAY AUSSIE BRUNCH & LUNCH

UNTIL 4PM

MAKE IT A **BOTTOMLESS** BRUNCH PARTY - £39.5 FOR TWO HOURS
 One savoury dish + One sweet dish + Bottomless prosecco & mimosas
 2 hours | Whole table only | One drink at a time
 Available with Champagne £65.0

BRUNCH

SAVOURY

Smashed avocado, charcoal bread, labne, Aleppo chilli	8.3 V
Healthy start, celeriac toast, avocado, poached eggs, broccoli, tomatoes	12.4 V/VG
Baked aubergine fritters, avocado, poached eggs, kimchi ketchup, cashew, corn salsa	13.0 V/VG
Broccoli & corn fritters, avocado, poached eggs, chilli pesto	12.4 V/VG
Shakshouka, spiced tomatoes, peppers, labne, baked eggs, charcoal toast	10.7 V
Smoked salmon royale, dark rye, avocado, poached eggs, lemon hollandaise	12.7
Fancy bacon roll, poached eggs, crispy onions, bacon, holy f*ck hollandaise, roti	13.1
The Bondi, bacon, poached eggs, sausage, mushrooms, avocado, charcoal toast	14.2

Add: avocado, bacon, poached eggs 3.0 each, chorizo, black pudding 3.5 each, smoked salmon 4.0
 Vegan: swap eggs for scrambled tofu

SWEET

House made maple granola, Greek yogurt, fresh berries, coconut, flaked almonds	7.6 V
Award winning banana bread sandwich, mascarpone, berries, almonds, honey	9.7 V
Coconut French toast, Greek yogurt, raspberries, mango, coconut, pure maple	11.0 V
Buttermilk blueberry pancakes, fresh berries, mascarpone, pure maple	11.4 V

LUNCH (from noon)

Spicy tuna tostadas	2.8 each
Vegemite, cheese & truffle doughnuts	2.8 each V
Halloumi fries, pomegranate yogurt	7.8 V
Beef shin cigarillos, tamarind sauce	7.6
Sea bass ceviche, avocado, tigers milk, crunchy corn	9.8

Healthy Salads

Ancient grains, fire roasted carrots, almonds, labne, pomegranate, mint	9.5 V
Baby gem lettuce, broccoli, cauliflower, peas, green beans, avocado, coconut flakes, mixed seeds, avocado dressing	9.6 VG
Green mango, watermelon, samphire, carrot, cashews, pickled watermelon rind, nuoc cham (VG available)	9.8

Add lemon & herb chicken +6.0 (100g), seared tuna +7.5 (100g), sirloin steak +7.5 (100g), halloumi +5.0, Scarlett prawns +7.5 (100g), avocado +3.0

Timmy's beef burger, charcoal brioche bun, mature cheddar, fries	15.0
Swap beef for vegetarian burger, avocado bun +3.0, bacon +3.0, egg +2.0	
Famous chicken parmigiana	16.0
Vegan aubergine parmigiana	12.0 VG
<u>English rare bread grass fed steaks - dry aged:</u>	
Scarlett's Sirloin (20 day) (330g)	22.0
Ribeye (30 day) (400g)	26.0
Sauces: Béarnaise, green pepper, red wine, chimichurri	
Bitter leaf salad, grapes, fennel, ewe's milk cheese, sherry vinaigrette	4.8 V/VG
Roasted sweet potato, pomegranate, mint, yogurt	4.5 V
Twice cooked duck fat fries, truffle mayonnaise	4.5

DESSERTS (from noon)

Yogurt pavlova 7.8	Melbourne Mars Bar cheesecake ball 8.6
Vegan chocolate cake 6.0	Daily homemade ice creams and sorbets 3.0 each (3 for 7.0)

Unlimited still and sparkling water 1.5 per person

Day boat fish caught and delivered daily, meat by fellow Aussie, Nathan Mills of The Butchery and H.G Walter.

V - Vegetarian, VG - Vegan, V/VG - Vegan option available.

Full allergy list available. A 12.5% discretionary service charge will be applied to each bill.

Staff wearing Converse with love.

DINNER

FROM 5PM

Our menu is designed to be shared between friends - order a bite, a small plate and a bigger plate each for best results

SINGLE BITES (£2.8 each or 4 for £10.0)

Spicy tuna tostada	Bruschetta, black tapioca crisp VG
Vegemite, cheese, truffle doughnut V	Prawn, cashew, coconut, betel leaf
Beetroot, raspberry, goats curd tartlet V	

SMALL PLATES

Mamma J's house fermented yogurt potato flatbread, avocado tzatziki	6.0 V
Byron bhel puri salad, avocado, spicy tamarind	8.2 VG
Halloumi fries, pomegranate yogurt, mint	7.8 V
Beef shin cigarillos, tamarind sauce	7.6
Fire roasted aubergine, crispy rice, tahini, cavlo nero	8.8 VG
Golden beetroot, roasted fennel, house labne, Aleppo chilli	9.4 V/ VG
Roasted celeriac, green apple, dill, sorrel, chestnut	9.2 VG
White asparagus, purple sprouting broccoli, macadamia, miso, oyster leaf	9.8 VG
Grilled baby gem, charred shallot mayonnaise, dill, crispy chicken skin	8.0 V avail
Sea bass ceviche, tigers milk, crunchy corn, sweet potato, coriander	9.8
Seared beef fillet tataki, papaya, ponzu	11.5

BBQ & BIGGER PLATES

Hot Bondi prawns in secret Scarlett sauce 20.0

English rare bread grass fed steaks - dry aged:

Scarlett's Sirloin (20 day) (330g)	22.0
Ribeye (30 day) (400g)	26.0
Chateaubriand (30 day) (min 200g, max 1kg)	9.5 per 100g
Sauces: Béarnaise, green pepper, red wine, chimichurri	
Lemon and herb chicken (200g)	10.4
Tuna steak (200g)	14.4
Black cod (180g)	19.6
Giant chicken parmigiana (for two)	30.0
Vegan aubergine parmigiana	12.0 VG

SIDES

Bitter leaf salad, grapes, fennel, ewe's milk cheese, sherry vinaigrette	4.8 V/VG
Roasted sweet potato wedges, pomegranate, mint, yogurt	4.5 V/VG
Twice cooked duck fat fries, truffle mayonnaise	4.5

DESSERTS

Melbourne Mars Bar cheesecake ball	8.6
Yogurt pavlova	7.8
Vegan chocolate cake	6.0 VG
Daily homemade ice creams and sorbets	3.0 each (3 for 7.0)
Cheese - one, two or three	4.5, 7.5, 9.5

Available upon request: Timmy's burger, prime 8oz beef burger, fries 15.0
Swap beef for vegetarian; avocado bun (+3.0) Bacon (+3.0) Egg (+2.0)

Unlimited still and sparkling water 1.5 per person.

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