

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, labneh, Aleppo chilli 8.3 V

Healthy start, celeriac toast, avocado, poached eggs, broccoli, tomatoes 12.4 V

Broccoli & corn fritters, avocado, poached eggs, chilli pesto 12.4 V

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 13.6

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, berries, coconut, honey, 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 blueberries, mascarpone, pure maple 11.4 V

LUNCH

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 bream ceviche, avocado, tigers milk, nori, crunchy corn 9.8

V: Vegetarian

VG: Vegan

Healthy Salads

Ancient grains, fire roasted carrots, almonds, labne, pomegranate, mint 9.5

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 9.8 VG available

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

Aubergine parmigiana 14.0 V

English rare bread grass fed steaks - dry aged:

Scarlett's Sirloin (20 day) 22.0 (330g)

Ribeye (30 day) 26.0 (400g)

Chateaubriand (30 day) 9.5 (per 100g, min 200g, max 1kg)

Sauces: Béarnaise, green pepper, red wine, chimichurri (2.0)

Roasted sweet potato, pomegranate, mint, yogurt 4.5 V

Twice cooked duck fat fries, truffle mayonnaise 4.5

DESSERTS

Yogurt pavlova 7.8

Melbourne Mars Bar cheesecake ball 7.8

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.

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

Staff wearing Converse with love.

DINNER

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

Spicy tuna tostada
Vegemite, cheese, truffle doughnut V
Beetroot, raspberry, goats curd tartlet V

Bruschetta, black tapioca crisp
Prawn, cashew, coconut betel leaf

SMALL PLATES:

Order 3 to 4 per person or add something from the BBQ and sides

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 available)
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 available)
Sea bream ceviche, tigers milk, crunchy corn, sweet potato, coriander 9.8
Seared beef fillet tataki, papaya, ponzu 11.5

BBQ

V: Vegetarian
VG: Vegan

Prime lamb cutlets 6.0 each
Lemon and herb chicken 10.4 (200g)
Tuna steak 14.4 (200g)
Black cod 19.6 (180g)
Giant chicken parmigiana (for two) 30.0
Aubergine parmigiana (for two) 25.0 V

Hot Bondi prawns in Secret Scarlett sauce: 20.0

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Ribeye (30 day) 26.0 (400g)
Chateaubriand (30 day) 9.5 (per 100g, min 200g, max 1kg)
Sauces: Béarnaise, green pepper, red wine, chimichurri (2.0)

SIDES

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

DESSERTS

Yogurt pavlova 7.8
Melbourne Mars Bar cheesecake ball 7.8
Vegan chocolate cake 6.0

Daily homemade ice creams and sorbets 3.0 each (3 for 7.0)
Cheese - one, two or three (4.5, 7.5, 9.5)

Unlimited still and sparkling water 1.5 per person

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)

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