

# 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

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, linseed, 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

Prime lamb cutlets 6.0 each  
Lemon and herb chicken 10.4 (200g)  
Tuna steak 14.4 (200g)  
Black cod 19.6 (150g)

V: Vegetarian  
VG: Vegan

Hot Bondi prawns in Secret Scarlett sauce: 20.0

20 day dry-aged sirloin 22.0 (330g)  
30 day dry-aged ribeye 26.0 (400g)  
30 day dry-aged chateaubriand 9.5 (per 100g, min 200g, max 1kg)

Giant chicken parmigiana (for two) 30.0      Aubergine parmigiana (for two) 25.0 V

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

## SIDES

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

## DESSERTS

Yogurt pavlova 7.8  
Melbourne Mars Bar cheesecake ball 7.8  
Scarlett's passion (fruit) soufflé 10.6 (allow 15 mins)  
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)

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)

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

# ALL DAY AUSSIE BRUNCH & LUNCH

WEEKDAYS UNTIL 4PM

MAKE IT A **CHAMPAGNE** BOTTOMLESS BRUNCH PARTY - £65 FOR TWO HOURS\*

## BRUNCH

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

Smashed avocado, charcoal bread, labneh, Aleppo chilli 8.3 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, crispy eggs, back bacon, holy f\*ck hollandaise, roti 13.1

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

## 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  
Scarlett salad, roasted peppers, pickled beetroot, radish, crunchy slaw, buratta, hazelnuts 12.2 VG available  
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

28 day dry-aged sirloin (330g) 22.0  
30 day dry-aged ribeye (400g) 26.0  
30 day dry- aged chateaubriand (600g sharing) 50.0

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)  
Cheese - one, two or three (4.5, 7.5, 9.5)

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.

# AUSSIE BRUNCH

WEEKENDS UNTIL 4PM

MAKE IT A **CHAMPAGNE** BOTTOMLESS BRUNCH PARTY - £65 FOR TWO HOURS\*

## FRUIT & GRAINS

House made maple granola, Greek yogurt, berries, coconut, honey, almonds 7.6 V

## EGGS

Free range eggs, charcoal toast, house made chilli pesto 7.2 V

Smashed avocado, charcoal toast, 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, back bacon, holy f\*ck hollandaise, roti 13.1

The Bondi, bacon, poached eggs, sausage, mushrooms, avocado, charcoal toast 13.6

Vegan: swap eggs for scrambled tofu

## SWEET

Buttermilk blueberry pancakes, fresh blueberries, mascarpone, pure maple 11.4 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

## ALMOST BRUNCH (from noon)

Halloumi fries, pomegranate yogurt 7.8 V

Beef shin cigarillos 7.6

Baby gem lettuce, broccoli, cauliflower, peas, green beans, avocado, coconut flakes, mixed seeds, avocado dressing 9.6

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

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

28 day dry- aged sirloin (330g) 22.0

Famous chicken parmigiana 16.0

Aubergine Parmigiana 14.0 V

Vegan chocolate cake 6.0 VG

Daily homemade ice creams and sorbets 3.0 each (3 for 7.0)

Yogurt pavlova 7.8 V

## SIDES

Avocado, bacon, poached eggs 3.0 each

Chorizo, black pudding 3.5 each

Smoked salmon 4.0

Twice cooked duck fat fries, truffle mayonnaise 4.5

Grilled halloumi 5.0

Lemon & herb chicken breast 6.0 (100g)

Seared tuna 7.5 (100g)

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VG: Vegan

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# DRINKS

MAKE IT A **CHAMPAGNE** BOTTOMLESS BRUNCH PARTY - £65 FOR TWO HOURS\*

Prosecco, Ca di'Alte, NV, Italy 6.5 | 29.0  
Champagne, Veuve Clicquot Brut, NV, France 14.4 | 71.4  
Fresh orange mimosa 7.0  
Classic bloody mary / virgin mary 8.5 | 6.5  
Green Garden seltzer, ELLC Vodka, cucumber, elderflower, citrus 8.0  
Paloma, Olmeca Blanco tequila, pink grapefruit soda, lime 8.0  
Aperol spritz, Aperol, Prosecco, sparkling water 8.0

## JUICES & SMOOTHIES

Freshly squeezed orange juice 4.0  
Red zinger juice, freshly squeezed beetroot, carrot, apple, ginger 5.0  
Green detox juice, freshly squeezed cucumber, spinach, celery, apple 5.0  
Go bananas smoothie, banana, frozen yogurt, agave, bee pollen 5.8  
Yogi berry smoothie, mixed berries, frozen yogurt, 5.8  
Vegan nut smoothie, banana, cashews, vanilla, almond milk, agave 5.8  
Caffeine hit smoothie, banana, dates, coconut H2O, almonds, our espresso 5.8

## HOUSE COOLERS

House made with Jeannie's old-fashioned lemonade  
Pink grapefruit, sorrel 4.5  
Cucumber, elderflower, mint 4.5  
Raspberry, lime 4.5  
Rhubarb, orange, ginger 4.5

## COFFEE & TEA

Espresso - our special blend roasted exclusively by The Roasting Party  
Double espresso 2.6  
Americano 2.9  
Piccolo | Macchiato 2.9  
Flat white | Latte | Cappuccino 3.2  
House made chai, hot chocolate, turmeric latte 3.5  
Matcha latte 4.5

Extra shot +0.5    Soy | Almond | Oat +0.3

Loose leaf tea (500ml pot) by Good and Proper Tea 3.0 - 4.0  
Brockley Breakfast, Earl Grey, Darjeeling 2nd flush, Jade tips 3.0, wild Rooibos, lemongrass, fresh mint 3.5,  
Iron Buddha, white peony 4.0

## CRAFT BEER (from Fourpure, Bermondsey)

Freeman's Frothie, our bespoke crisp lager 2.6 | 5.3  
Pils Lager 2.6 | 5.3  
Session IPA 2.6 | 5.3  
Pale Ale, Fourpure 2.7 | 5.5  
Easy Peeler, Fourpure 3.0 | 6.0