

ALL DAY AUSSIE BRUNCH & LUNCH

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

BRUNCH (Weekdays & weekends until 4pm)

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

LUNCH (Weekdays from 11.30pm)

Spicy tuna tostadas	2.8 each
Halloumi fries, pomegranate yogurt	7.8 V
Crispy calamari, courgettes, green beans, the Ribman's Holy f*ck hollandaise	8.8
Asian chicken salad, wombok, red cabbage, candied chilli, cashews, nuoc cham dressing	14.5
Sashimi salad, seabass, salmon, tuna, mixed greens, avocado, ginger, sesame & soy	17.8
Chicken paillard, crispy thin raw vegetables, avocado cream, edamame, pickled ginger	16.5
Tuna steak, sashimi grade, Jerusalem artichoke, fennel, capers, salsa verde	22.4
Seasonal vegan curry, turmeric rice, coconut sambal, house pickles	15.2 VG
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>	
Sirloin (20 day) (330g)	22.0
Sauces: Béarnaise, green pepper, red wine, chimichurri	
Green salad, avocado, dressing	4.5 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	Paddington's boozy marmalade sandwich 8.2

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

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.

DINNER
EVERYDAY FROM 5PM

SINGLE BITES

Spicy tuna tostada	2.8 each
Betel leaf, papaya, cashew, coconut, chilli mint	2.8 each

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
Golden beetroot, roasted fennel, house labne, Aleppo chilli	9.4 V/ VG
Halloumi fries, pomegranate yogurt, mint	7.8 V
Crispy calamari, courgettes, green beans, the Ribman's Holy f*ck hollandaise	8.8
Buttermilk fried chicken bun, bao, sriracha & lime mayo, smacked cucumber	7.0
Beef shin cigarillos, tamarind sauce	7.6
Sea bass ceviche, tigers milk, crunchy corn, sweet potato, coriander	9.8

BBQ & BIGGER PLATES

Hot Bondi prawns in secret Scarlett sauce 20.0

Fire roasted aubergine, crispy rice, kale, miso, tahini, coconut, Aleppo chilli	16.5 VG
Seasonal vegan curry, turmeric rice, coconut sambal, house pickles	15.2 VG
Chicken paillard, crispy thin raw vegetables, avocado cream, edamame, picked ginger	16.5
Tuna steak, sashimi grade, Jerusalem artichoke, fennel, capers, salsa verde	22.4

English rare bread grass fed steaks - dry aged:

Sirloin (20 day) (330g)	22.0
Sauces: Béarnaise, green pepper, red wine, chimichurri	
Giant chicken parmigiana (for two)	30.0
Vegan aubergine parmigiana	12.0 VG

SIDES

Green salad, avocado, dressing	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

Paddington Bear's marmalade sandwich	8.2
Melbourne Mars Bar cheesecake ball	8.6
Yogurt pavlova	7.8
Vegan chocolate cake	6.0 VG
Affogato (with Baileys, Kahlua or Frangelico)	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)

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