

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.

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	

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	

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.