

MENU



— BONDY ROAD SEAFOODS —

DEEP FRIED

- Seafood Stick \$3.50
- Fish Cake \$3.95
- Crab Claw \$3.50
- 1 Prawn Cutlet \$3.95
- 1 Tasmanian Scallop \$3.50

Grilled or Battered

- Pineapple Ring \$3.50
- Spring Roll \$3.95
- Chiko Roll \$3.95
- Battered Sav \$3.50
- Dim Sim \$3.50

BBQ

- 5 BBQ Prawns \$19.50
- 5 BBQ Prawns with Chips \$24.50
- 5 BBQ Octopus \$18.50
- 5 BBQ Octopus with Chips \$23.50
- 6 Greenshell Mussels – Grilled or Battered \$7.50

CALAMARI

- 5 Battered \$10.50
- 5 Battered with Chips \$15.80
- 5 Crumbed \$10.50
- 5 Crumbed with Chips \$15.80
- 7 Grilled \$14.95
- 7 Grilled with Chips \$19.90

CHIPS

- Small \$6.20
- Medium \$11.50
- Large \$12.80
- 4 Potato Scallops \$7.50
- 1 Potato Scallop \$1.95 each

FISH

BATTERED, CRUMBED OR GRILLED

- Battered Fish \$12.95
- Battered Fish with Chips \$18.50
- Crumbed Fish \$12.95
- Crumbed Fish with Chips \$18.50
- Grilled Fish \$12.95
- Grilled Fish with Chips \$18.50

- Battered Fish with Chips & Salad \$24.90
- Crumbed Fish with Chips & Salad \$24.90
- Grilled Fish with Chips & Salad \$24.90

- 12 Fish Cocktails \$20.00
- Each \$1.95



Dine In | Takeaway | Wed-Sun | 10am – 8pm

— BOND ROAD SEAFOODS —

BURGERS

WITH TOMATO & LETTUCE, GRILLED,
BATTERED OR CRUMBED- FISH OR CHICKEN

Beef Burger \$17.90

Fish Burger \$17.90

Chicken Burger \$17.90

John Dory Burger \$20.90

Salmon Burger \$20.90

Extras:

Pineapple \$1.80 | Cheese \$1.00 |

Egg \$1.80 | Chips \$5

MEAL DEALS

ALL MEALS SERVED WITH CHIPS & SALAD –
CHOICE OF GRILLED, BATTERED OR CRUMBED

Barramundi Fillet \$26.90

Atlantic Salmon Fillet \$30.90

John Dory Fillet \$30.90

Sandwhiting Fillets \$30.90

Yellowfin Tuna Steak \$27.90

Rainbow Trout Fillets \$23.90

Flathead Fillet \$30.90

Ling Fillet \$27.90

Snapper Fillet \$30.90

Swordfish Fillet \$27.90

* Fresh fillets from the display will be an additional charge

Crumbed or Battered Calamari \$23.50

Grilled Calamari \$27.50

Grilled Octopus \$31

*Sweet Chilli or Lemon Garlic

BBQ Prawns \$32

BASKETS

FISHERMANS BASKET – \$26.90

4 Fish Cocktails | 4 Calamari Rings |

1 Prawn Cutlet | 1 Seafood Stick

Chips & Tartare Sauce

SEAFOOD BASKET – \$30.90

1 Fish | 2 Prawn Cutlets | 1 Crab

Claw | 4 Calamari Rings

Chips & Tartare Sauce

SALADS

Seafood Salad

Small \$11.00

Medium \$12.95

Large \$15.80

Greek • Coleslaw • Tabouli • Red
Cabbage and Mustard

Small \$9.20

Medium \$11.50

Large \$14.95

KIDS MEAL

WITH CHIPS

3 Fish Cocktails \$9.95

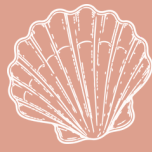
3 Calamari Rings \$9.95

2 Prawn Cutlets \$10.50

SPECIALS

*Please see menu board





DRINKS



— BONDI ROAD SEAFOODS —

WHITE

Mount Fishtail Sauvignon Blanc 2025 — Marlborough, NZ

Lively, zesty, and refreshing. Bursting with kiwifruit, golden peach, fig, and lime with crisp natural acidity.

Perfect with oysters, prawns, and fresh white fish.

Btl - \$70

Glass - \$15

Mount Fishtail Chardonnay — Marlborough, NZ

Smooth, fruity, and beautifully balanced. Layers of white peach, melon, and nectarine with a creamy palate and long, clean finish.

Pairs perfectly with salmon, trout, and seared scallops.

Btl - \$70

Glass - \$15

Logan Weemala Riesling — Orange, NSW

Bright, aromatic, and citrus-driven. Notes of mandarin peel, green apple, lemon sherbet, lime, and subtle ginger spice.

Excellent with oysters, sashimi, and delicate white fish.

Btl - \$75

Glass - \$16

Le Battistelle 'Montesei' Soave Classico 2024

Elegant and mineral-driven with aromas of citrus, fresh-cut grass, and bitter almond from Soave's volcanic vineyards.

Beautiful with grilled seafood, calamari, and shellfish.

Btl - \$78

Glass - \$17

Domaine Baudouin Millet 'Le Perle' Petit Chablis 2024

Refined, layered, and beautifully crisp. Citrus, white florals, and flinty minerality with textured depth from extended aging.

Perfect alongside oysters, scallops, and grilled prawns.

Btl - \$135

Not sold by glass

Mezzo Pinot Grigio

Clean, crisp, and effortlessly drinkable. Fresh pear, apple blossom, and delicate citrus notes.

Pairs wonderfully with prawns, scallops, and fresh white fish.

Btl - \$65

Glass - \$14



RED

La Ficelle Rouge Gamay - Pinot Noir 2024

Light-bodied, vibrant, red-fruited. Violet aromas, notes of raspberry and cherry, and a hint of spice.

Pairs well with oily fish like salmon, tuna, and mackerel.

Btl - \$75

Glass - \$16

Mansalto 'La Commenda' Chianti Superiore 2022

Bright, structured, savoury. Juicy red fruit aromas and an earthy minerality.

Pairs well with oily fish like salmon, tuna, and mackerel.

Btl - \$85

Not sold by glass

Mezzo Shiraz

Medium-bodied, fragrant and subtly-spicy. Notes of cherry, raspberry and thyme.

Pairs well with stronger flavours like mackerel, sweet chilli salmon, and spiced tuna.

Btl - \$65

Glass - \$14

SPARKLING

Amanti Prosecco 'Extra Dry' NV

Fresh, floral, and lightly sparkling. Orchard fruits, white blossom, and lemon peel lead to a crisp, refreshing finish.

Ideal with oysters, prawns, and chilled seafood platters.

Btl - \$68

Glass - \$15

ROSÉ

L'Olibet Rosé 2024

Fresh, dry, and vibrant with delicate strawberry, cranberry, and rose petal notes. Crisp acidity and a refreshing finish.

Pairs beautifully with oysters, grilled prawns, fresh tuna, and seafood platters.

Btl - \$70

Glass - \$15

Mezzo Rosé

Fresh, vibrant, and dry with delicate strawberry, cranberry, and rose petal notes.

Complements oysters, grilled fish, and fresh seafood beautifully.

Btl - \$65

Glass - \$14

BEERS

Matso's Ginger Beer - \$11

Stone & Wood - \$11

Asahi Super Dry 5% - \$9

Bondi Lager - \$10

Bondi XPA - \$10

Non Alcoholic

Asahi Super Dry 0% - \$6

