



BRUNCH

Served until 3pm Mon-Fri, until 4pm weekends

BOTTOMLESS BRUNCH

£39.5 p/person

A dish from each section

Bottomless Prosecco & Mimosas

2 hours | Whole table only | One drink at a time

SOMETHING LIGHT

- House made maple granola**, thick Greek yogurt, fresh berries, coconut flakes, honey, chia seeds, flaked almonds, edible flowers (N) (V) 7.6
- Quinoa porridge**, coconut milk, cashew butter, roasted plums, maple nut sprinkle (vegan, GF, N) 8.6
- Award-winning banana bread sandwich**, mascarpone, fresh berries, flaked almonds, honey (N) (V) 9.7

SET FOR THE DAY

- Two free range eggs**, poached, scrambled or fried on charcoal bread* w house made chilli pesto & cucumber ribbon (V) 7.2
Add bacon, avocado or sausage (+3.0 each)
- Smashed avocado**, charcoal bread*, house made labne, Aleppo chilli 8.3
Add poached eggs or bacon (+3.0 each)
- Healthy start**, celeriac toast, avocado, poached eggs, broccoli, sun blush tomatoes (V, vegan available) 12.4
- Broccoli & corn fritters**, w avocado, poached free range egg, house made chilli pesto (GF) (V) 12.4
Add back bacon (+3.0)
- Coconut bread French toast**, thick Greek yogurt, fresh & freeze dried raspberries, mango, shaved coconut, bee pollen, pure Vermont maple (GF) (V) 11.0
- Shakshouka**, spiced tomatoes, peppers, baked free range eggs, house made labne, charcoal bread* (V, vegan available) 10.7
Add chorizo (+3.5) or avocado (+3.0)
- Smoked salmon royale**, smoked salmon, dark rye, avocado, spinach, poached free range eggs, lemon hollandaise 12.7
- Fancy bacon roll**, crispy onion crusted free range poached eggs, back bacon, the Ribman's holy f*ck hollandaise, fresh chilli, paratha roti 13.1
Add avocado (+3.0)
- The Bondi**, back bacon, poached free range eggs, sausage, mushrooms, house made chilli pesto, avocado, charcoal bread* 13.6

Sides

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| House made chilli pesto (N) | 2.5 | Avocado / back bacon / sausage / poached eggs | 3.0 |
| Charcoal bread* / rye bread | 2.5 | Superfood blood sausage, chorizo | 3.5 |
| Hand cut twice cooked duck fat fries | 4.5 | Smoked salmon | 4.0 |

Full allergy list available. All dishes may contain nuts. (N) Contains Nuts (V) Vegetarian (GF) Gluten Free (DF) Dairy Free.

*Our exclusive charcoal bread is organic, cold fermented activated charcoal sourdough.

A 12.5% discretionary service charge is applied to each bill.

ALL-DAY

BRUNCH (Until 3pm weekdays, until 4pm weekends)

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| House made maple granola , Greek yogurt, fresh berries, flaked almonds, honey (N) | 7.6 |
| Quinoa porridge , coconut milk, cashew butter, roasted plums, maple nut sprinkle (vegan, GF, N) | 8.6 |
| Award-winning banana bread sandwich , mascarpone, fresh berries, flaked almonds, honey (N, V) | 9.7 |

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| Smashed avocado , charcoal bread*, house made labne, Aleppo chilli (add poached eggs or bacon + 3.0 each) | 8.3 |
| Healthy start , celeriac toast, avocado, poached eggs, broccoli, sun blush tomatoes (V, vegan option available) | 12.4 |
| Broccoli & corn fritters , avocado, poached eggs, spinach, house chilli pesto (add back bacon + 3.0) | 12.4 |
| Coconut bread French toast , thick Greek yogurt, raspberries, mango, shaved coconut, bee pollen, pure maple (GF, V) | 11.0 |
| Shakshouka , spiced tomatoes, peppers, baked free range eggs, house made labne, charcoal bread* (V, vegan available) | 10.7 |
| Salmon Royale , smoked salmon, dark rye, avocado, spinach, poached eggs, hollandaise | 12.7 |
| Fancy bacon roll , crispy poached eggs, back bacon, the Ribman's holy f*ck hollandaise, paratha roti (add avocado +3.0) | 13.1 |
| The Bondi , back bacon, poached eggs, sausage, mushrooms, house made chilli pesto, avocado, charcoal bread* (N) | 13.6 |

House made chilli pesto 2.5 | Avocado, back bacon, sausage, poached eggs 3.0 | Chorizo, superfood blood sausage 3.5
Smoked salmon 4.0

LUNCH (11.30am – 5pm)

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| Spicy tuna tostadas , avocado, yuzu cream, candied chilli (each) | 2.9 |
| Halloumi fries , pomegranate yogurt, lemon, mint (V) | 7.8 |
| Crispy calamari, courgettes & green beans , the Ribman's holy f*ck sauce | 8.8 |
| Aussie barbeque lamb cutlets , house made chilli pesto (GF) (each) | 6.0 |

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| Asian chicken salad , wombok, carrot, cabbage, cucumber, crispy onions, candied chilli, cashews, nouc cham dressing (GF) | 14.5 |
| Sashimi salad , seabass, salmon & tuna sashimi, mixed greens, avocado, pickled ginger, sesame & soy dressing (DF, GF) | 17.8 |

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| Jackfruit curry , turmeric rice, coconut sambal, house pickles, raita, flatbread (vegan & GF available) | 15.2 |
| Chicken paillard , crispy thin raw vegetables, avocado cream, edamame, pickled ginger, spicy sauce (DF) | 17.5 |
| Tuna steak (sashimi grade) , raw Jerusalem artichoke, fennel and caper salad, salsa verde (DF) | 22.4 |
| Chicken parmigiana , panko crusted chicken schnitzel, prosciutto, crushed tomatoes, burrata, house salad, duck fat fries | 19.6 |
| Timmy's burger , prime 8oz beef burger, charcoal brioche bun, mature cheddar, chilli pineapple salsa, lettuce, tomato, onion, house sauce, duck fat fries | 15.0 |
| Swap beef burger for vegetarian burger & duck fat fries for sweet potato wedges (V) | |
| Swap black brioche bun for avocado bun (+2.5) Add back bacon (+2.5) or fried egg (+2.0) | |

RARE BREED STEAK

Our rare breed grass fed beef comes from tiny farms in the South of England and is butchered whole and dry aged for optimal flavor in Bermondsey by fellow Aussies The Butchery Ltd. Our meat is cooked to order under intense heat (no sous-vide).

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| 28 day dry aged Sirloin (320g) , duck fat fries, choice of peppercorn or mushroom sauce (GF, DF) | 25.4 |
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| House salad twice cooked duck fat fries Roasted sweet potatoes, pomegranate mint yogurt |
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4.5

DESSERT

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| Yogurt pavlova , forced rhubarb, fresh cream, cashew crunch (N) | 7.8 |
| Melbourne Mars Bar cheesecake ball , double cream (N) | 7.8 |
| Crème brûlée , champagne jelly, freeze dried berries, edible flowers, popping candy (GF) | 8.2 |
| Vegan chocolate cake , w strawberry jam & coconut ganache (DF) | 5.0 |

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DINNER (From 5pm)

BITES

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| Betel leaves , coconut sambal, chilli, mint, cashews, candied papaya (each) (N, low carb) | 2.6 |
| Spicy tuna tostadas , avocado, yuzu cream, candied chilli (each) | 2.9 |

STARTERS

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| Halloumi fries , pomegranate yogurt, lemon, mint (V) | 7.8 |
| Buttermilk fried chicken bun , bao, sriracha & lime mayo, smashed cucumber (each) | 7.0 |
| Byron bhel puri salad , crispy chickpeas & black rice, avocado, pomegranate, peanuts, sweet & spicy tamarind (vegan) | 8.2 |
| Crispy calamari, courgettes & green beans , the Ribman's holy f*ck sauce | 8.8 |
| Jumbo prawns , chorizo, five pepper jelly, pickled okra (GF) | 12.0 |
| Tempura soft shell crab , Szechuan caramel, pickled cucumber salad | 11.6 |
| Aussie barbeque lamb cutlets , house made chilli pesto (GF) (each) | 6.0 |

MAINS

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| Jackfruit curry , turmeric rice, coconut sambal, house pickles, raita, flatbread (vegan & GF available) | 15.2 |
| Chicken paillard , crispy thin raw vegetables, avocado cream, edamame, pickled ginger, spicy sauce (DF) | 17.5 |
| Tuna steak (sashimi grade) , raw Jerusalem artichoke, fennel and caper salad, salsa verde (DF) | 22.4 |
| Chicken parmigiana , panko crusted chicken schnitzel, prosciutto, crushed tomatoes, burrata, house salad, duck fat fries | 19.6 |

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|---|------|
| 28 day dry aged Sirloin (320g) , duck fat fries, choice of peppercorn or mushroom sauce (GF, DF) | 25.4 |
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|---|-----|
| House salad Twice cooked duck fat fries Roasted sweet potatoes, pomegranate mint yogurt | 4.5 |
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DESSERT

| | |
|---|-----|
| Yogurt pavlova , forced rhubarb, fresh cream, cashew crunch (N) | 7.8 |
| Melbourne Mars Bar cheesecake ball , double cream (N) | 7.8 |
| Crème brûlée , champagne jelly, freeze dried berries, edible flowers, popping candy (GF) | 8.2 |
| Vegan chocolate cake , w strawberry jam & coconut ganache (DF) | 5.0 |

Available on request - Timmy's burger, prime 8oz beef burger, charcoal brioche bun, mature cheddar, chilli pineapple salsa, house sauce, duck fat fries - Swap beef burger for vegetarian burger € duck fat fries for sweet potato wedges (V)
Swap black brioche bun for avocado bun (+2.5) Add back bacon (+2.5) or fried egg (+2.0) 15.0

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