



## 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 (V, vegan available) 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)
- Hot & healthy breakfast greens**, seasonal greens, poached free range egg, halloumi soldiers, flaked almonds, balsamic dust (GF) (N) (V) 10.7
- Coconut bread French toast**, thick Greek yogurt, fresh & freeze dried raspberries, mango, shaved coconut, bee pollen, pure Vermont maple (GF) (V) 11.0
- Buttermilk blueberry pancakes**, fresh blueberries, mascarpone, pure Vermont maple (V) 11.4  
Add extra berries or maple bacon (+3.0 each)
- 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
- Steak & eggs**, broken crispy rice, mushrooms, rump steak, fried eggs, chimichurri (from 11am) 15.8
- Timmy's burger**, prime 8oz beef burger, mature cheddar, charcoal brioche bun\*, chilli pineapple salsa, hand cut twice cooked duck fat fries (from 11am) 15.0  
Add back bacon (+3.0), fried egg (+2.0) or truffle mayo (+2.0)

#### Sides

- |                                      |     |   |     |
|--------------------------------------|-----|---|-----|
| House made chilli pesto (N) / feta   | 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 Free (DF) Dairy Free.

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

# ALL-DAY

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

<b>House made maple granola</b> , Greek yogurt, fresh berries, flaked almonds, honey (N, V)	7.6
<b>Quinoa porridge</b> , coconut milk, cashew butter, roasted plums, maple nut sprinkle (vegan, GF, N)	8.6
<b>Award winning banana bread sandwich</b> , mascarpone, fresh berries, flaked almonds, honey (N, V)	9.7
<b>Smashed avocado</b> , charcoal bread*, house made labne, Aleppo chilli (add poached eggs or bacon + 3.0 each)	8.3
<b>Healthy start</b> , celeriac toast, avocado, poached eggs, broccoli, sun blush tomatoes (V, vegan option available)	12.4
<b>Broccoli &amp; corn fritters</b> , w avocado, poached free range egg, house made chilli pesto (GF, V) (add bacon +3.0)	12.4
<b>Hot &amp; healthy breakfast greens</b> , poached free range eggs, halloumi, flaked almonds, balsamic dust (GF, N, V)	10.7
<b>Coconut bread French toast</b> , Greek yogurt, raspberries, mango, shaved coconut, bee pollen, pure maple (GF, V)	11.0
<b>Buttermilk blueberry pancakes</b> , fresh blueberries, mascarpone, pure Vermont maple (V) (add extra berries +3.0)	11.4
<b>Shakshouka</b> , spiced tomatoes, peppers, labne, baked free range eggs, charcoal bread* (V) (add chorizo (+3.5) or avo (+3.0))	10.7
<b>Smoked salmon royale</b> , smoked salmon, dark rye, avocado, spinach, poached free range eggs, lemon hollandaise	12.7
<b>Fancy bacon roll</b> , crispy poached eggs, back bacon, the Ribman's holy f*ck hollandaise, paratha roti (add avo +3.0)	13.1
<b>The Bondi</b> , back bacon, poached eggs, sausage, mushrooms, house made chilli pesto, avocado, charcoal bread*	13.6
<b>Steak &amp; eggs</b> , rump steak, fried eggs, broken crispy rice, mushrooms, chimichurri (GF)	15.8

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)

<b>Halloumi fries</b> , pomegranate yogurt, lemon, mint (V)	7.8
<b>Crispy calamari, courgettes &amp; green beans</b> , the Ribman's holy f*ck sauce	8.8
<b>Aussie barbeque lamb cutlets</b> , house chilli pesto (GF) (each)	6.0
<b>Asian chicken salad</b> , wombok, carrot, cabbage, cucumber, crispy onions, candied chilli, cashews, nouc cham dressing (DF)	14.5
<b>Sashimi salad</b> , seabass, salmon & tuna sashimi, mixed greens, avocado, pickled ginger, sesame & soy dressing (DF)	17.8
<b>Jackfruit curry</b> , turmeric rice, coconut sambal, house pickles, raita, flatbread (vegan & GF available)	15.2
<b>Chicken paillard</b> , crispy thin raw vegetables, avocado cream, edamame, pickled ginger, spicy sauce (DF)	16.5
<b>Tuna steak (sashimi grade)</b> , raw Jerusalem artichoke, fennel and caper salad, salsa verde (DF)	22.4
<b>Chicken parmigiana</b> panko crusted chicken schnitzel, prosciutto, crushed tomatoes, burrata, garden salad, duck fat fries	19.6
<b>Timmy's burger, prime 8oz beef burger</b> , charcoal brioche bun*, mature cheddar, chilli pineapple salsa, lettuce, tomato, onion, 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
<b>70 day dry aged rump (200g)</b> from The Butchery Ltd w duck fat fries, garden salad, peppercorn sauce	22.8
<b>28 day dry aged sirloin (320g)</b> from The Butchery Ltd w duck fat fries, garden salad, chimichurri	25.4
<b>60 day dry aged ribeye (400g)</b> from The Butchery Ltd w duck fat fries, garden salad, truffle mushrooms	28.0

Twice cooked duck fat fries | Roasted sweet potato, pomegranate mint yogurt | House salad (All 4.5)

## DESSERT

<b>Yogurt pavlova</b> , forced rhubarb, fresh cream, cashew crunch	7.8
<b>Melbourne Mars Bar cheesecake ball</b> , double cream (V)	7.8
<b>Crème brûlée</b> , champagne jelly, freeze dried berries, edible flowers, popping candy (GF)	8.2
<b>Vegan chocolate cake</b> , w strawberry jam & coconut ganache (DF)	5.0
<b>Affogato</b> , vanilla bean ice cream, our Beany Green espresso (GF, V)	5.0
Add shot of Baileys, Kahlua or Frangelico (+4.5 each) or house made salted caramel brownie (+3.0)	

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# DINNER

## BITES

<b>Spicy tuna tostadas</b> , avocado, yuzu cream (each)	2.9
<b>Betel leaves</b> , coconut sambal, chilli, mint, cashews, candied papaya (each)	2.6

## STARTERS

<b>Byron bhel puri salad</b> , crispy chickpeas & black rice, avocado, pomegranate, peanuts, sweet & spicy tamarind (Vegan)	8.2
<b>Pacific tiger prawn &amp; watermelon salad</b> , feta, mint, candied chilli, pickled watermelon rind	11.8
<b>Halloumi fries</b> , pomegranate yogurt, lemon, mint (V)	7.8
<b>Crispy calamari, courgettes &amp; green beans</b> , the Ribman's holy f*ck sauce	8.8
<b>Tempura soft shell crab</b> , Szechuan caramel, pickled cucumber salad	11.6
<b>Jumbo prawns</b> , chorizo, five pepper jelly, pickled okra	12.0
<b>Aussie barbeque lamb cutlets</b> , house chilli pesto (each)	6.0
<b>Seared beef fillet tataki</b> , ponzu, wasabi mayo, avocado, candied chilli, hay	11.5

## MAINS

We are proud to be able to offer dishes cooked on our custom made Josper charcoal grill. Firing at over 500°C with two adjustable draughts, the Josper ensures that all the natural moisture and flavor is held within the meat.

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

<b>Chicken paillard</b>	crispy thin raw vegetables, avocado cream, edamame, pickled ginger, spicy sauce (DF)	17.5
<b>Fire roasted aubergine</b>	crispy rice, kale, miso, tahini, coconut, Aleppo chilli (Vegan)	16.5
<b>Jackfruit curry</b>	turmeric rice, coconut sambal, house pickles, flatbread, raita (vegan & GF available)	15.2
<b>Tuna steak</b> (sashimi grade)	raw Jerusalem artichoke, fennel and caper salad, salsa verde (DF)	22.4
<b>Sashimi salad</b>	seabass, salmon & tuna sashimi, mixed greens, avocado, pickled ginger, sesame & soy dressing	18.0
<b>70 day dry aged Rump</b> (200g)	duck fat fries, peppercorn sauce	22.8
<b>28 day dry aged Sirloin</b> (320g)	duck fat fries, chimichurri	25.4
<b>60 day dry aged Ribeye</b> (400g)	duck fat fries, truffle mushroom	28.0

## SHARING

<b>Giant chicken parmigiana (serves 2)</b> - panko crusted chicken schnitzel, prosciutto, crushed tomatoes, burrata, garden salad, duck fat fries	37.6
<b>30 day dry aged Chateaubriand (700g - serves 2)</b> , red cabbage, Blue Monday cheese & hazelnut salad, duck fat fries, béarnaise sauce, house chilli pesto	55.0

## Sides

Watermelon, feta & mint salad | Roasted sweet potato, pomegranate mint yogurt | Twice cooked duck fat fries | House salad (All 4.5)

## DESSERTS

<b>Yogurt pavlova</b> , forced rhubarb, fresh cream, cashew crunch	7.8
<b>Melbourne Mars Bar cheesecake ball</b> , double cream	7.8
<b>Crème brûlée</b> , champagne jelly, freeze dried berries, edible flowers, popping candy (GF)	8.2
<b>Vegan chocolate cake</b> , w strawberry jam & coconut ganache (DF)	5.0
<b>Affogato</b> , vanilla bean ice cream, our Beany Green espresso	5.0
Add shot of Baileys, Kahlua or Frangelico (+4.5 each) or house made salted caramel brownie (+3.0)	
<b>Available on request - Timmy's burger</b> , 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

Still & Sparkling water, 750ml (3.5)

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