

STARTERS

Salt & Pepper Calamari

The best in town! Lightly coated then flash fried. Served with tzatziki & lemon.

\$11.95

Boerewors

House made traditional South African sausage, served with Monkey Gland Sauce.

\$11.95

Peri Peri Prawns

Sautéed with butter, fresh garlic and peri peri sauce, served over rice.

\$12.95

Garlic Mushrooms

Generous portion of mushrooms, panfried with fresh garlic, olive oil, red wine and parmesan.

\$7.95

Roasted Artichokes

Healthy and tasty! Fire grilled artichokes served with Greek tzatziki sauce.

\$10.95

Soup of the day

\$5.95

Herb Bread Roll

Hot artisan roll with melted herb butter.

\$2.95

Garlic Bread Roll

Hot artisan roll with melted garlic butter.

\$2.95

BONDI BEACH, SYDNEY IS ONE OF AUSTRALIA'S MOST ICONIC SPOTS, WHERE AUSSIES LIVE LARGE AND HAVE FUN. NOW ROLLING IN ON A CALIFORNIAN WAVE, IS A NEW RESTAURANT THAT GOT ITS START AT BONDI BEACH.

WE BASTE OUR BURGERS, RIBS & STEAKS IN OUR OWN PROPRIETARY SAUCES AND CHARGRILL THEM TO PERFECTION AT 825° FOR A UNIQUE FLAVOR. EXPERIENCE OUR CUISINE AND GET A TASTE OF WHAT OUR MATES DOWN UNDER ARE RAVING ABOUT.

WE HAVE THE AUSSIE SPIRIT OF "NO DRAMAS, NO WORRIES". SO JOIN US, LIVE LARGE AND ENJOY GREAT CALIFORNIAN EATING!

SALADS

All of our dressings are house made.

Bondi Mixed Salad

Organic mixed baby greens, tomato, carrots, red onion and cucumber. Topped with shaved fennel, cranberries, spiced candied almonds, with balsamic vinaigrette.

Small \$5.95/Large \$8.95

Caesar Salad

Crisp romaine, garlic croutons, avocado, bacon, and shaved parmesan, with caesar dressing.

Small \$6.95/Large \$10.95

Cobb Salad

Tossed lettuce, grilled chicken, diced tomato, blue cheese, boiled egg, crisp bacon and avocado, with ranch dressing.

Small \$8.95/Large \$12.95

Spinach & Strawberry Salad

Baby spinach, sliced strawberries, fresh goat cheese and spiced candied almonds, with poppyseed dressing.

Small \$8.95/Large \$12.95

Rustic Greek Salad

Romaine, chopped cucumber, tomato, bell pepper, kalamata olives, red onion and a wedge of feta cheese, finished with fresh dill and Greek dressing.

Small \$8.95/Large \$12.95

Arugula, Orange & Beet Salad

Wild organic arugula, red beets, orange segments, goat cheese, spiced candied almonds and organic quinoa.

Small \$8.95/Large \$12.95

salad toppings

Grilled Chicken Breast

Marys free-range, antibiotic free

\$4.95

Tri-Tip Steak

\$5.95

Atlantic Salmon

\$6.95

SAUCES

kick it up a notch

Our dishes are amazing on their own, but when you add one of our signature sauces, it's a total win.

\$1.95

Pepper Sauce

Rich and creamy peppercorn sauce.

Mushroom Sauce

Sautéed mushrooms and garlic feature in this creamy sauce.

Monkey Gland

Sweet and savory, South Africa's version of BBQ sauce. Don't worry, no real monkeys used in the recipe.

Peri Peri

An authentic Portuguese sauce made for those who love hot and spicy.

Medium or Hot

gf gluten free

BONDI BURGERS

with fries, side salad or coleslaw (sub onion rings or sweet potato fries add \$1)

Our beef burgers are made with a **half-pound of premium certified Angus Beef**, 100% vegetarian fed, hormone and antibiotic free. Our burgers are chargrilled at 825° and basted in our proprietary sauce.

For the ultimate beef burger experience, upgrade to Wagyu (Kobe) beef for only \$3 more.

Bondi Beef Burger

Our premium beef topped with red onion, lettuce, tomato, pickle and peri mayo sauce.

\$11.95

Millionaire's Bacon & Cheese Burger

Our premium beef topped with millionaire's bacon, aged cheddar cheese, red onion, lettuce, tomato, pickle and peri mayo sauce.

\$13.95

Monkey Gland Burger

Monkey Gland Sauce was made to be poured over our burgers, a match made in heaven. Topped with red onion, lettuce, tomato, and pickle.

\$13.45

Pepper Burger

Classic creamy pepper sauce served over a chargrilled beef patty, topped with lettuce, grilled onion, tomato, and pickle.

\$13.45

Mushroom Burger

Fresh house made mushroom sauce alongside a beef patty, lettuce, grilled onion, tomato, and pickle.

\$13.45

Bondi Deluxe Burger

Our premium beef, crispy bacon, swiss cheese, lettuce, tomato, red onion, and pickle, topped with a fried egg and peri mayo sauce.

\$14.25

Bondi Chicken Burger

Grilled and basted fresh chicken breast, antibiotic free, topped with avocado, lettuce, tomato, red onion and peri mayo sauce.

\$12.95

Veggie Burger

Premium veggie patty, topped with swiss cheese, avocado, grilled red pepper, grilled zucchini, and peri mayo sauce.

\$11.95

Lamb Burger

Half a pound of grass-fed lamb with sundried tomatoes, feta, red onion, lettuce, tomato, pickle, and tzatziki. A dish that will melt in your mouth to remember forever.

\$13.95

Naked Burger

Your favorite burger, NO BUN!

price as per burger choice.

go crazy, why not?

Add millionaire's bacon, avocado or a fried egg.

\$2 each

RIBS

with fries, baked potato, coleslaw, side salad or baked beans (sub onion rings or sweet potato fries add \$1)

Our ribs are slow cooked, dipped into our proprietary basting sauce, and finished on our 825° grill, for a one of a kind taste.

Baby Back Pork Ribs

All natural pork ribs.

Half Rack (18oz) \$16.95

Full Rack (28oz) \$23.95

the grand poobah

Bondisaurus Pork Ribs

Our signature dish!

Free range, natural lean pork ribs, hormone, antibiotic and steroid free! Fed 100% vegetarian diet.

Half Rack (26oz) \$22.95

Full Rack (45oz) \$34.25

Beef Back Ribs

Our mammoth beef ribs, tender & juicy.

Half Rack (20oz) \$19.95

Full Rack (32oz) \$29.95

THE BUTCHER'S BEST

with fries, coleslaw or side salad (sub onion rings or sweet potato fries add \$1)

Pulled Pork Sandwich

Half pound of our slow cooked bbq braised pork served on our fresh artisan bun. Topped with house made coleslaw.

\$12.95

Beef Dip

Not your standard deli style roast. Slow cooked, tender, melt in your mouth delicious tri tip thinly cut, topped with a hint of horseradish sauce, served between our freshly made artisan bun with Au Jus.

\$15.95

Steak Roll

Filet Mignon - the most tender of cuts, served on our artisan bun, topped with organic wild baby arugula, caramelized onions and our peri mayo sauce, for an experience you will remember.

\$17.95

Boerie Roll

Fresh house made Boerewors sausage, served with caramelized onions and Monkey Gland Sauce, true South African style.

\$12.95

JOIN IN

Visit bondigrillhouse.com to sign up for updates on special events, new menu items, and deals.

Oh, and be a good mate and like us on facebook.

STEAK

with fries, rice, baked potato or side salad (sub onion rings or sweet potato fries add \$1)

Bondi Grill sources & serves the finest cuts of American Angus Beef. Our steaks are aged a min of 28 days to exert the best quality possible before being prepared by our grill chefs. Our steaks are basted in our special sauce, while being grilled at 825° to your specifications.

New York Steak

A fully flavored and firm textured well-marbled cut.

\$27.95 (12oz)

Rib Eye Steak

Boneless prime rib, well marbled, succulent and juicy.

\$29.95 (14oz)

Filet Mignon

The most tender of all cuts, juicy and lean.

\$28.95 (7oz)

POULTRY + FISH

with fries, rice, baked potato or side salad (sub onion rings or sweet potato fries add \$1)

Chicken

Chargrilled and basted with our special grilling sauce. Marys free-range, antibiotic free.

Half \$16.95

Breast \$12.95

Portuguese Chicken

Chargrilled and basted with our famous peri peri sauce. Marys free-range, antibiotic free. (medium or hot)

Half \$16.95

Breast \$12.95

Salmon

Half-pound Atlantic salmon fillet, grilled with lemon butter, topped with sundried tomato and capers.

\$22.95

Calamari Dinner Plate

A dinner portion of our delicious Salt & Pepper Calamari, served over rice with tzatziki and lemon, and a small arugula salad.

\$17.95

SIDES

French Fries

\$3.95

Sweet Potato Fries

\$4.95

Potato Chips

\$2.95

Baked Potato

sour cream, chives and bacon bits

\$3.95

Onion Rings

\$4.95

Rice Pilaf

\$3.95

Beans & Bacon

\$3.95

Coleslaw

\$3.95

Fresh Mixed Steamed Vegetables

\$4.95

CHILDREN

for our little mates under 10

Junior Burger

Junior hamburger, lettuce, tomato, pickle and ketchup. Served with french fries and soda.

\$7.95

Chicken Burger

Junior chicken burger, antibiotic free, lettuce, tomato, pickle, mayo. Served with french fries and soda.

\$7.95

Vanilla Ice Cream & Chocolate Sauce

\$2.95



BONDI
GRILL HOUSE

\$3.50 per entrée plate sharing charge

DESSERTS

Death by Chocolate

\$5.95

Sticky Date Pudding

House made cake with California dates, vanilla ice cream and salted caramel sauce, to die for!

\$8.95

Fresh Seasonal Fruit Tart

Fresh, light and delicious.

\$6.95

DRINKS

Soft Drinks

Coke, Diet Coke, Dr. Pepper, Sprite, Diet Sprite

\$2.95

Lemon, Lime, Bitters

\$3.95

Sparkling water

\$3.95

Bottled water

\$2.95

fresh squeezed

LEMONADES

\$3.45

Old Fashioned

Arnold Palmer

Desert Pear

Lavender Hibiscus

Passion / Pomegranate / Ginger

Watermelon Rosemary

COFFEE

Fresh Brewed

\$2.45

Espresso

\$2.95

Cappuccino

\$3.45

Café Latte

\$3.45

Iced Coffee

\$3.45

TEAS

\$2.95

Earl Grey

English Breakfast

Green Tea

Herbal Mint

Rooibos

iced

Iced Tea

Elderflower Iced Tea

Mango / Guava / Ginger Iced Tea

White Peach Iced Tea

Raspberry Iced Tea

BEERS ON TAP

\$6 / pint

Stone IPA

Big hop flavor and big hop aroma. Stone has set the standard for quality craft brews.

6.9%

Coors Light

Refreshing and dry, perfect on a hot summer day.

4.2%

Dos Equis Lager

Crisp refreshing Mexican style lager beer. Pairs well with any food.

4.9%

Newcastle Brown Ale

This British brew boasts a toasty malt and honey taste. Less carbonated and smooth.

4.7%

Blue Moon Belgium White

Unfiltered Belgian-style wheat ale spiced with fresh coriander and orange.

5.4%

Black Market Hef

Bavarian style, fruity aroma with a touch of spice. Unfiltered for richer flavor.

5%

Mongo Double IPA

Tropical fruit and citrus aroma. Resinous piney hop character greets the palate.

8.5%

Angry Orchard Crisp Apple Cider

Sweet apple notes with a crisp dry finish for a balanced cider taste.

5%

MILK SHAKES

\$5.95

Vanilla

Chocolate

Strawberry & Cream

Salted Caramel Pistachio

Oreo Cookies and Cream

Spiced Chocolate Candied Almond

Peppermint Crisp

Chipotle Pineapple

Vanilla Heath Bar

Tiramisu

S'mores

Kahlua

Irish Cream

WHITE WINE

on tap

Chardonnay

Hess Shirttail Vineyard, Monterey

Monterey's cooling fog and Pacific coastal breezes create an ideal climate for growing Chardonnay, yielding wines with tantalizing tropical notes, orange zest and crisp acidity.

glass \$7
half carafe \$19
carafe \$29

Sauvignon Blanc

Angeline, Russian River

The wine is dry, but rich in honey, papaya and Meyer lemon zest, brightened by brisk acidity.

glass \$6
half carafe \$17
carafe \$28

by the bottle

Chardonnays

Butternut, California

Peach, Hazelnut, and spiced candied apple.

\$29

2013 Robert Oatley

"Margaret River", West Australia

Clean and crisp with white peach, apple, and minerals.

\$29

Kendall-Jackson Vintners

Reserve, California

Mango, and citrus intertwine with aromas of vanilla and honey.

\$39

Sonoma Cutrer, Russian River

Classic Russian River Chardonnay, with pear and lemon.

\$49

Pinot Grigio

Zenato, Italy

Delicately scented and soft on the palate, it offers classic citrus and floral notes in a balanced elegant style. Aromas of Key limes and white peaches complement undertones of green apples.

\$29

White Merlot

Leone Cellars, Temecula

Bursting with delicious aromas and flavors of fresh strawberries, raspberries and cherries.

\$25

Blanc de Blancs

Piper Sonoma, Russian River

Bright green apple, crunchy pear with jasmine flower.

\$39

RED WINE

on tap

Pinot Noir

Angeline, Sonoma

Bright flavors of ripe raspberries and strawberries, layered with subtle nuances of vanilla oak, lead to a rich, smooth finish.

Wine Spectator Top Value

glass \$8
half carafe \$21
carafe \$32

Cabernet Sauvignon

Silver Palm, Napa & Sonoma

Dark ruby color with aromas of Bing cherry and cassis, flavors of spice and oak with round firm tannins lead to a soft, silky, lingering finish.

glass \$8
half carafe \$21
carafe \$32

by the bottle

Cabernet Sauvignons

South Coast Winery,

Wild Horse Peak, Temecula

Layered with ripe black cherry, cassis and blueberry jam fruit aromas and warm smoky oak overtones. Full bodied and velvety.

\$25

Joel Gott, Napa Valley

Aromas of cherry, blackberry, cinnamon spice, and vanilla toast. On the front of the palate the wine has silky yet robust tannins.

\$35

Chateau Montelena, Napa Valley

"There is plenty of underlying structure in this deep, resonant Cabernet Sauvignon. Mint, flowers and sweet red berries are some of the nuances that are woven into the finish" -Wine Advocate

\$95

Red Blends

South Coast Winery,

Big Red, Temecula

Lush with berry fruit and soft tannins give this wine a wonderful drinkability.

\$19

2010 Peter Lehmann "Layers"

Barossa Valley, Australia

Grenache Red Blend, bold flavors of ripe black raspberry, plum and cinnamon spice.

\$49

Merlot

St. Francis, Sonoma

Spicy herb and vanilla overtones, which give way to full strong black fruit on the palate, nuanced with chocolate. Its round, generous tannins give it a big finish.

\$29

Zinfandel

7 Deadly Zins, Lodi

A vibrant, sweet bouquet of raspberry jam, molasses and cinnamon toast. Excellent oak integration provides silken tannins and spice to pair with Lodi's unrestricted wild berry fruit.

\$29

Malbec

2012 Pascual Toso

Mendoza, Argentina

Balanced with black berry, wild blueberry, and fresh cracked pepper.

\$29



REVIEW US!

We love our fans.

Review us on Yelp or Trip Advisor and you'll be entered to win a Bondi Grill House dinner for two.

A new winner each month. Ask your server for details.