

ROOM SERVICE

BY

OT

Made with free range and seasonal produce, always fresh, sprinkled and seasoned in signature quirk - savour in your sanctuary, designer of course.

Bedside manner, optional.



A DASH OF DECADENCE. A PINCH OF PASSION.

PRE-ORDER BY 8PM THE NIGHT BEFORE AND SELECT A DELIVERY TIME: 7.30AM, 8.30AM, 9.30AM

AVAILABLE TO ORDER FROM FRONT DESK, PLEASE DIAL 9

BREAKFAST

TOAST & SPREADS 6

Toast sourdough bread. Your choice of two spreads: Butter, peanut butter, Vegemite, jam **OR** honey

FRUIT SALAD 8

GRANOLA 12

House baked gluten free granola, natural yoghurt, seasonal fruits, coco-nut chips & honey

ADD Coconut yoghurt +2

CONTINENTAL BREAKFAST 20

Select any pastry, mini sandwich or yoghurt granola. With coffee or orange juice

PASTRIES

CROISSANT 5

CHEESE & TOMATO CROISSANT 7

ALMOND CROISSANT 5.5

ALMOND CHOCOLATE CROISSANT 5.5

BERRIES DANISH 5.5

SULTANA SNAIL 5.5

BANANA BREAD 5

Toasted with butter

MINI SANDWICHES

BACON & EGG ROLL 12

Rocket & aioli

HAM & CHEESE TOASTIES 7

EGGPLANT 12

Tomato & mozzarella toast

PASTRAMI 12

Cheddar, pickles & spicy aioli

TURKEY 12

Cheddar, artichokes & mustard aioli

BEVERAGES

FRESH COLD

MANGO GINGER 9

Coconut water mango, banana, ginger

SUPER GREEN 9

Coconut water, avocado, mango, banana, spinach, lemon

PROTEIN BOOST 9

Almond milk, cacao, plant based protein, peanut butter, banana

Fresh Orange Juice 7

Homemade Lemonade 4

OVER ICE

Iced Latte / Long Black / Mocha 5

Iced Chocolate 5

Kids Chocolate Milk (no ice) 4

COFFEE

Small 4 / Large 4.5

Almond milk, soy options, oat milk, extra shot or decaf +0.5

BLACK + HERBAL TEA

Chai By Shuk 5

Fresh ginger, cinnamon, Indian tea, cardamom, bay leaf, allspice, fennel seed, honey

AVAILABLE MONDAY TO FRIDAY, 7.30AM - 9.30AM

 AVAILABLE TO ORDER FROM FRONT DESK, PLEASE DIAL 9

BREAKFAST

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AVOCADO & FETA SMASH 20

Heirloom tomato, rocket, mixed nuts & seeds, toasted sourdough

BRUNCH BURGER 17

Fried egg, crispy bacon, chipotle mayo, potato rosti, avocado, sesame bun

HOUSE MADE GRANOLA 18

Seasonal fruit, shaved coconut flakes, Greek yoghurt

WELLNESS BOWL 22

Herbed roasted mushrooms, avocado, quinoa, poached eggs, heirloom tomato, mixed leaves, house dressing

BREAKFAST BURRITO 19

Sriracha chilli eggs, crispy bacon, cheese, black beans, avocado, tortilla

EGGS 13

Poached, scrambled or fried eggs on sourdough toast

ADD ONS

+ Avocado 5

+ Bacon 5

+ Potato rosti (2) 5

+ Herb roasted mushroom 5

+ Danish feta 5

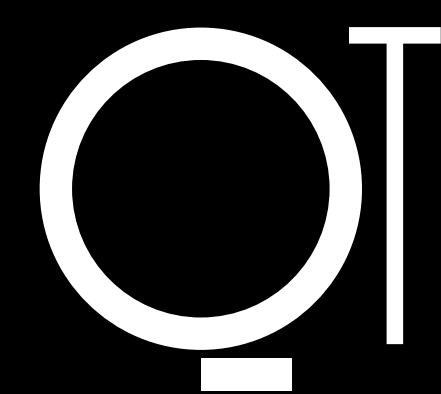
+ Grilled ham 5

+ Grilled haloumi 6

+ Chorizo 6

+ Smoked salmon 6

@QTBONDI



V VEGETARIAN / GF GLUTEN FREE / NF NUT FREE / GFO GLUTEN FREE OPTIONAL
WE SUPPORT LOCAL, ORGANIC & SUSTAINABLY SOURCED PRODUCTS BY AUSTRALIA'S BEST PRODUCERS & PROVIDORES.

20% TRAY CHARGE APPLIED PER ORDER

parida.
BONDI

AVAILABLE WEDNESDAY TO SUNDAY, 5.30PM – 9.30PM

AVAILABLE TO ORDER FROM FRONT DESK, PLEASE DIAL 9

DINNER

ALL DISHES ARE
100% PLANT-BASED

PIZZA

STG. PEPPERONI NF 36

Pomodoro, mozzarella, pepperoni, jalapeños, Spanish onion, topped with parmesan & rocket

MAGIC SHROOM NF/SF/GFO 34

Pomodoro, mozzarella, seasonal mushroom, caramelised onion, fresh thyme topped with white truffle oil & rocket

APHRODITE NF/GFO 35

Pomodoro, mozzarella, braised shiitake mushroom meat, white onion, crumbled feta, olives, oregano, topped with pickles, rocket & tzatziki drizzle

STRANGER WINGS NF/GFO 34

Herbed alfredo, mozzarella, spicy buffalo cauliflower, topped with crispy fried shallots, ranch sauce & green onion

CAVOLO NERO NF/SF/GFO 36

Pomodoro, mozzarella, Tuscan kale, fermented chili oil, parmesan, garlic confit, sundried tomato & green pepper

VERDE NF/SF/GFO 38

Herbed alfredo, mozzarella, roasted potato, sausage, baby spinach, leek, fennel & caramelised onion

ZUCCA NF/SF/GFO 38

Pomodoro, mozzarella, roasted pumpkin, zucchini, capsicum, garlic confit, oregano, caramelised onion, topped with fresh rocket & extra virgin olive oil

MAINS

EDEN'S CHEEZBURGER NF/GFO 37

Our signature patty, melted cheddar, special sauce, pickles, lettuce & onion on a soft milk style bun, served with shoestring fries & ketchup
+ 6 Make it a double

CACIO E PEPE GNOCCHI NF 35

Potato gnocchi in a creamy truffle sauce, topped with parmesan, parsley & fried mushrooms

SHROOM RAGU NF 37

Slow cooked mushroom ragu, fettuccine, basil oil & parmesan

CURRY MAKHANI NF/GFO 39

Golden organic tofu cooked in a rich buttery sauce, served with garlic focaccia, cauliflower, shallots, coriander, fresh chili & brown rice (mild)

SHARE PLATES

POPCORN CAULI GF/NF 30

Eden's sweet & spicy cauli served with ranch

SALT N PEPPER CALAMARI GF/NF 32

Served with tartare sauce & lemon

CHEEZBURGER SLIDERS NF 36

(3 PER SERVE)

Our signature patty, tomato, special sauce, jalapeños & cos lettuce on a mini milk bun

SIZZLING MEATBALLS NF/GFO 36

Cooked in a rich marinara sauce topped with parmesan & fresh basil, served with a side of Iggy's bread

FYSH TACOS NF 36

(3 PER SERVE)

Topped with baja sauce, jalapeño, pickled onion, dill, cos lettuce & fresh lime served on soft tortillas

SIDES

TRUFFLE FRIES NF/GF 15

Shoestring fries topped with parmesan & truffle oil served with aioli

GREEN BEANS NF/GF/SF 18

Tossed in chili & garlic served with charred lemon

COS SALAD GF/SF 19

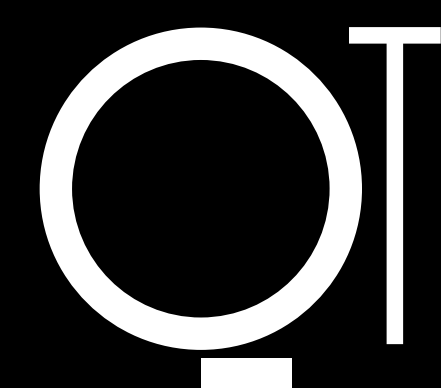
Creamy lettuce, baby potato, dill, cucumber & sumac

SWEETS

GANACHE GF 20

Served with whipped cream

@QT BONDI



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