



BRUNCH

served until 1:30PM

- Toast, cultured butter and a choice of condiment** 7
Vegemite / Crunchy Peanut Butter / Strawberry Rose Jam / Blood Orange Marmalade
- House-made Granola, coconut flakes, praline almond, pumpkin, sunflower and sesame seeds, coyo yoghurt, berry compote & seasonal fruit** 12
GF VG
- Greek Islands Style Yoghurt, walnut infused honey, crushed candied walnuts, blueberries and granny smith apple** 12
GF VG
- Eggs your way & your choice of toasted bread** 11.5
Served with Smokey Tomato Chutney - VG
- Infamous Bacon & Egg Roll with slow cooked onion confit, smoked chipotle mayo, streaky bacon, fried egg & wild rocket** 13.5
Served on toasted milk bun
Add haloumi +2
Substitute bacon for haloumi - VG
- Buckwheat Hotcake, vanilla bean ricotta, fresh berries, passionfruit, berry compote, mayple syrup** 18
GF VG
- The Blue Omelette, cured zucchini, sundried tomato, pea shoots, persian feta and lemon** 18.5
Served with Soy & Linseed Toast - VG
- Buddha Bowl, braised greens, grilled corn, kimchi, poached egg, avocado, pea shoot, lemon, black rice & pickled raisin** 18.5
GF V
- Smashed Avo, heirloom tomatoes, persian feta, dukkah & cured zucchini** 19.5
Served with toasted Lite Rye Tin Bread - VG
add poached egg +3
- The Big Blue Breaky, poached eggs, smashed pea & avo, streaky bacon, braised greens, vege medley hash, tomato & mushroom mix** 24
Served with toasted Sourdough
- Vegan AF Stack, vege medley hash, pico de galo, avo, pea shoot, field mushroom, onion crunch, roast red & yellow pepper puree** 18
GF V

SAMBOS

- Chicken Sandwich** 15
Smoked chicken with Apple & celeriac remoulade with curry mayo, iceberg lettuce & thick sourdough
- B.L.A.C.T Sanga** 16
Bacon, lettuce, avo, cheese, heirloom tomato, on thick sourdough
- Tomato and cheese Toastie** 12
Cheese, heirloom tomato, tomato relish on toasted thick sourdough - VG

SALADS & HOUSE SPECIALS

Chefs Creations

Ask our staff what we have created! Fresh market specials, check the black board! We change regularly.

SIDES

- Free Range Egg** 3
- Streaky Bacon** 4.5
- Persian Feta** 4.5
- Smashed Avocado** 5
- Haloumi** 4
- Smoked Chicken** 4
- Vege Overload Hash** 6
- Smoked Salmon** 6
- Fries** 5

BREAD

Sourdough / Soy & Linseed / Light Rye Tin Loaf / Gluten Free

Bread by LUXE Bakery

Please advise us of any dietary requirements when we take your order.

Please also note 10% to 15% surcharge for public holidays

Unattended children will be given a double espresso and told they're getting a puppy

COLD PRESSED JUICES 7

Green Drank

Apple / Kale / Cucumber / Celery / Ginger / Lemon

Tropicana

Pineapple / Orange / Lemon / Passionfruit

Melon Of Straw

Watermelon / Strawberry / Mint

Beet Juice

Beetroot / Blueberry / Ginger

SMOOTHIES 7

Make any dairy free coconut water / coyo +1

Banana

Banana / Greek Yoghurt / Agave / Milk

Berries of mixed

Mixed Berries / Greek Yoghurt / Agave / Milk

Island Life

Mango / Passionfruit / Greek Yoghurt / Agave / Milk

Green Machine

Apple / Kale / Banana / Celery / Greek Yoghurt / Agave / Milk

HOUSE MADE SODAS 5

Old World Lemonade Strawberry & Rose Soda

Chamomile, Lemon & Orange

BODHI ORGANIC TEA 5

English Breakfast : organic blend from Sri Lanka

Earl Grey : organic bergamot, mango & rose

Invigorate : ginger, lemongrass, turmeric & lemon peel

Protect : sencha green tea, jasmine flower

Revitalise : peppermint, spearmint & ginger

Chai : cinnamon, black tea, cloves, cardamom, aniseed

Calming : chamomile, lemon verbena, lemon balm, lavender

COFFEE

Espresso Macchiato Mocha

Long Black Americano Latte

Flat White Cappuccino Piccolo

Our Hot Chocolate - melted dark & milk chocolate, caramel cream & toasted marshmallows

MILK etc

Milklab Almond Milk

Alternative Oat Milk

Bonsoy

Bovine - Full Cream / Skim

HOUSE COCKTAILS

The Bloody Blue Mary 18

Lashing of Vodka, patio bloody mary mix (vegan friendly), chilli salt rim

Watermelon & Strawberry Aperol Spritz 15

Aperol, prosecco, watermelon & strawberry juice

Giggly Rose 16

Pink Gin, prosecco, rose syrup, flowers

Retox 2 Detox 14

Add a shot of booze to one of our cold pressed juices

Blueberry Tommy's 20

Tequila, fresh lime, agave, fresh blueberries

TINS & VINO

Our booze menu is always evolving, whether it is by the 4 seasons in one Sydney day or the manager having a good or bad day.

Never hesitate to ask our staff for recommendations or cafe related questions



@TheBlueCafeBondi



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