

bôndai

HOUSE COCKTAILS

Passionate Appeal 60

Campari spritz 60

Frozen Strawberry Daiquiri 60

S T A R T E R S

Grouper Ceviche

hand cut grouper, lemon, garlic, chili, tomato, coriander & avocado purée 85

Salmon Carpaccio

Delicately sliced w. Ponzu & Tobiko (Caviar) & a dash of chili 95

Creamy Pumpkin Soup (v) with cumin and cream served with garlic & herb bread 45

Calamari Fritti Chili, Lemon, Aioli 55

Bôndai Sticky Honey Glazed Wings with a sprinkle of sesame seeds – Spicy or Mild 65

Crunchy Chicken Goujons with a garlic & herb dip 55

Crispy Thai Spring Rolls crab & minced pork with Thai vegetables and sweet chili dipping sauce 55

Vegetable Spring Rolls (v) mixed vegetables with sweet chilli dipping sauce 50

Teriyaki Glazed Tofu (ve) with spring onions and garlic 65

Pan Fried Gyoza pork, beef, shrimp or (v) vegetarian 55

Buttered Asparagus Spears (v) with hollandaise sauce and herb salad 75

Bondai Smoked Salmon cured Salmon served with a bouquet salad & wholegrain toast 90

Lobster & Shrimp Cocktail with crisp lettuce, cherry tomatoes, & Marie Rose Sauce 95

Garlic & Chilli Prawns with a squeeze of fresh Lemon 85

Ginger & Herb Marinated Octopus served on mixed leaf salad 85

Shrimp, Lobster or Vegetarian Tempura (v) 3 pieces with crispy tempura vegetables and dipping sauce 80/90/55

S A L A D S

Spinach & Green Salad(ve) w. avocado, cucumber, roasted seeds & our house dressing 70

Bôndai Fattoush Salad (ve) mini gem lettuce, cucumber, tomato, mint, & sumac 80

Goat's Cheese & Beetroot Salad (v) with roasted beetroot, green leaves, walnuts & a drizzle of honey 85

Black Bean Taco Bowl Salad (v) with mixed leaves, jalapenos, guacamole, salsa, sour cream, red onion, & carrot 75

Grilled Aubergine (v) with wild rice tabbouleh, cherry tomatoes, feta and herbs 85

Thai Beef Salad spiced beef fillet (medium) with red cabbage, mint, cucumber, tomato, & coriander 90

Asian Crispy Aubergine Salad (ve) with grated carrot mixed with coriander 80

S I D E S

Mashed Potato 40 Sautéed Vegetables 30 French Fries 25 Crispy Potatoes 35

Tomato & Onion Salad 50 Green Beans with Hazelnuts & Orange zest 40

Steamed/Egg Fried/Vegetable Rice 20/35/35 Sweet Potato Fries 35

(v) Vegetarian (ve) Vegan

Fresh Tomato Bruschetta

with home grown Basil. 35

Spiced Olives

with Chili, Coriander & Lemon 35

Spicy Tomato Salsa & Guacamole

with tortilla chips 45

Fresh Potato Crisps

with sea salt & herbs 35

Edamame

Sea Salt or Spicy 45

M E A T , F I S H , & S E A F O O D

Miso Glazed Grouper fillet with shitake mushrooms and spring onion 165

Baked Salmon Fillet with roasted lemon, garlic, herbs & hollandaise sauce 185

Seared Tuna with Spiced Lentils served with rocket and petit pois 145

Grilled Lobster with garlic, herbs and lemon 170

Slow cooked marinated Pork Ribs juicy slow cooked ribs w. salad garnish 175

Fillet of Beef 220g South African prime cut with chimichurri or peppercorn sauce 230

Beef Ribeye 350g South African ribeye with chimichurri or peppercorn sauce 245

Lamb Chops 3 juicy chops served with a lamb sauce or chimichurri 230

M A I N S

Spaghetti Pomodoro (v) with fresh tomato, basil, & Parmesan 90

Risotto ai Funghi (v) risotto with mushrooms 120

Bôndai Mac & Cheese (v) cheddar, parmesan, goat cheese, & cream cheese 110

Bôndai Lobster Mac & Cheese with added lobster 140

Lobster Linguine with tomato & chili sauce, parsley, spring onion 140

Fish & Chips lightly spiced grouper in batter w. potato crisps & pea puree 110

Chicken Schnitzel chicken fillet in buttery breadcrumbs with fresh rocket & lemon 110

The Ivy's Shephard's Pie slow cooked minced beef & lamb w. cheese mash (allow 20mins) 120

Vege Shephard's Pie (v) lentils, mushrooms & carrots with a cheese mash (allow 20mins) 95

Creamy Beef Stroganoff beef fillet & mushrooms in a creamy paprika sauce 130

Creamy Mushroom Stroganoff (v) mixed mushrooms in a creamy paprika sauce 95

Pad Thai flat rice noodles, prawns, chicken, egg, & tamarind sauce (ve) tofu vegan version also 110

Coconut Shrimp Curry with sautéed vegetables 135

Chinese Chicken or Pork Noodle Soup with cabbage and boiled egg 100

B U R G E R S

Bôndai Original Burger homemade patty with pickles, lettuce, tomato, mayo 70 (add. Cheese +12)

Smokin' Jo beef patty w. bacon, cheese, bbq sauce 90

Southern Fried Chicken lettuce, tomato, coleslaw, mayo 90

Chickpea & Coriander (v) w. chimichurri, coleslaw, garlic mayo 85

Le Big Mac two patties, cheese, big mac sauce, shredded lettuce 95

Big Boss two patties, fried pickles, bacon cheese, relish, smoked mayo, lettuce, and tomato 120

Mexican Burrito Burger beef or black bean patty (v), tortilla, black beans, guacamole, salsa, lime mayo, fried egg, jalapenos 90

The Frenchie beef patty, raclette cheese, mushrooms, crispy onions 120

All burgers served on abrioche bread. Can be ordered with lettuce wrap.

All served with French Fries or salad (sweet potato fries add 15c)

BY THE GLASS

White wine 50

Red wine 50

Prosecco 60

SUSHI BOATS & PLATTERS

Sushi & Sashimi platter (22 pcs) mixed sashimi (6), mixed nigiri (6), mixed hosu maki (6), tuna california rolls (4). 340

Veg Platter (18 pcs) beetroot, cucumber, avocado, fotomaki, cali rolls, hosu maki, nigiri 240

Bôndai Boat (35 pieces) mixed sashimi (9), mixed nigiri (8), Red Lady (4), mixed California rolls (12), rainbow rolls (4). 450

Salmon Lovers Boat (47 pieces) sashimi (6), nigiri (6), salmon roses (6), Jona's gift (9) Philadelphia roll (8), fashion sandwich (6), hosu maki (6). 680

Cooked Sushi Boat (42 pieces) beef teriyaki rolls (8), prawn tempura rolls (8), crazy crab (8), mixed nigiri (8), prawn tempura (3) crab tempura (2), veg tempura (5). 630

S U S H I

Salmon sashimi (3) / nigiri (2) / hosu maki (6) 55/50/55

Tuna sashimi (3) / nigiri (2) / hosu maki (6) 50/45/50

Prawn sashimi (3) / nigiri (2) / hosu maki (6) 50/45/50

Grouper sashimi (3) / nigiri (2) / hosu maki (6) 50/45/50

Octopus sashimi (3) / nigiri (2) / hosu maki (6) 50/45/50

Vegetarian Hosu Maki (v) beetroot, avocado or cucumber (6) 40

CALIFORNIA & SPECIAL ROLLS

Vegetarian Cali Rolls (v) (8) cucumber, carrot, avocado, lettuce 55

Beetroot Cali Rolls (v) (8) mixed vegetables wrapped in beetroot 55

Crab Cali rolls (8) crab, avocado, cucumber, wasabi mayo 60

Prawn Cali rolls (8) prawn, avocado, cucumber, sesame 75

Spicy/Mild Uramaki (8) spicy salmon or tuna, cucumber, sesame 75

Red Lady (8) spicy tuna, cucumber, avo, wrapped in tuna w. crab, spicy mayo, & teriyaki sauce 95

Rainbow Roll (8) crab roll wrapped in salmon & tuna 110

Bôndai Delight (8) salmon, cream cheese, avocado topped with spicy salmon 110

Philadelphia Roll (8) salmon, cream cheese, wrapped in salmon 120

Salmon Roses (6) sliced & rolled salmon, tobiko, mayo 95

Fashion Sandwich (6) rice sandwich filled with tuna or salmon and layers of seaweed 95

Jona's Gift (9) fashion sandwich wrapped in salmon topped with caviar 120

Land & Sea Roll (6) fotomaki roll with tuna & crab wrapped in cucumber 95

BONDAl COOKED CALI ROLLS

Crazy Crab (8) tempura crab, topped with spicy crab salad 90

Bôndai Roll (8) Prawn Tempura, Avo, Cucumber, Tobiko, teriyaki sauce 95

Lobster Tempura Cali (8) lobster tempura roll, avocado, cucumber 110

Lava Roll (10) tempura futomaki with salmon, crab, cream cheese, avo, caviar 120

Green Dragon (8) prawn tempura wrapped in avocado 110

Beef Teriyaki Roll (8) Cooked fillet steak, teriyaki sauce, sesame seeds 120