



PASTA & RISOTTO

Spaghetti Pomodoro (v) with fresh tomato, basil, & Parmesan	175
Penne Arrabbiata (v) with spicy tomato, chilli flakes, basil & parmesan	185
Risotto ai Funghi (v) risotto with mushrooms	225
Truffle Risotto (v) creamy risotto with infused w truffle oil	255
Spaghetti Bolognese beef ragu sauce & parmesan	210
Spaghetti Carbonara creamy carbonara sauce w pancetta	225
Creamy Truffle & Mushroom Linguine (v) creamy mushroom & truffle sauce	255
Bôndai Mac & Cheese (v) cheddar, parmesan, goat, & cream cheese	240
Bôndai Lobster Mac & Cheese with added lobster	260
Lemon & Garlic Shrimp Spaghetti sprinkled with parsley	270
Lobster Linguine with tomato & chili sauce, parsley, spring onion	280
Creamy Chicken Pesto Pasta made using fusilli pasta	220
Creamy Mushroom Pesto Pasta made with spaghetti	220

MEAT, FISH, & SEAFOOD

Seared Tuna Steak with lemon & caper sauce, parsley & salad	255
Miso Glazed Grouper fillet with shitake mushrooms and spring onion	255
Baked Salmon Fillet roasted lemon, garlic, herbs & hollandaise sauce	350
Grilled Lobster with garlic, herbs and lemon	360
Grilled Tiger Prawns with garlic butter, herbs & lemon	360
Slow cooked marinated Pork Ribs juicy slow cooked ribs w. salad	315
Moroccan Baked Lamb Meatballs cumin infused tomato sauce	285
Fillet of Beef 220g S.A. prime w chimichurri/peppercorn sauce	420
Beef Ribeye 350g S.A. ribeye w chimichurri/peppercorn sauce	420
Lamb Chops 3 juicy chops served with lamb sauce or chimichurri	420

HOUSE MAINS

Bôndai Club Sandwich grilled chicken, bacon, egg, salad	210
Fish & Chips in lightly spiced batter w. chips & pea puree	250
Chicken Schnitzel chicken fillet in buttery breadcrumb, rocket & lemon	230
The Ivy's Shephard's Pie slow cooked beef & lamb, cheese mash (20m)	240
Vege Shephard's Pie (v) lentils, mushrooms, carrots, cheese mash (20m)	220
Creamy Beef Fillet Stroganoff fillet & mushrooms, creamy paprika sauce	240
Creamy Mushroom Stroganoff (v) mixed mushrooms in a creamy paprika sauce	230
Pad Thai rice noodles, prawns, chicken also tofu vegan (ve)	240
Coconut Shrimp Curry with sautéed vegetables 220	265
Chinese Chicken Noodle Soup with cabbage and boiled egg	210

SIDES

Mashed Potato	75	Green Beans w. Hazelnuts & Orange zest	85
Sautéed Vegetables	65	Steamed/Egg Fried/ Vegetable Rice	45/65/65
French Fries	50		
Tomato & Onion Salad	85		

DESSERTS

Bôndai Pina Colada Crème Brulée with rum and served in pineapple for sharing	170
Bôndai Chocolate Brownie w. vanilla ice cream	95
Classic Creamy Cheesecake with a garnish of fresh fruit	95
Chocolate Lava Cake fondant chocolate w molten chocolate inside	130
Crème Brulee creamy crème Brulé with crisp sugar coating	110
Sticky Toffee Pudding gorgeously sticky covered with toffee sauce	120
Bondai Sundae ice cream and fruit bonanza	110
Ice cream & Sorbet 3 scoops please ask server for flavours	85

VAT INCLUDED, SERVICE ADDITIONAL 10%
PLEASE INFORM YOU WAITER OF ANY ALLERGIES

(v) Vegetarian (ve) Vegan

