

BOND STORE

WALLAROO

JUNIORS

Kids Karaage chicken or fried cauliflower, chips, tomato sauce [GF/DF/VG] 14

SMALL PLATES

Homemade Focaccia bread served with herb butter [VGO] 9

Chips, tomato sauce [GF/VG] 12

Chips, truffle oil, shaved grana padano, chives [GF, VGO] 14

Charcuterie board, selection of cheeses and cured meats served with bread and nuts 36

Bao bun, house pickles, sriracha mayo, choice of fried chicken, pork or tofu [2] [VGO] 19

Chargrilled lamb backstrap, avocado salsa, sun dry tomatoes and crispy artichokes [GF/DF] 29

Crispy pork dumplings, chilli oil, spring onion [5] [CN] 21

Steamed Edamame with honey chilli garlic butter and sea salt flakes [GF/VGO] 14

Oven baked cauliflowers, cannellini beans puree, crispy chickpeas and cous cous [GF/V] 19

Pan-seared scallops, buttery orange sauce, roasted almonds and sauteed broccoli [4] [GF/DF] 33

Arancini mushroom and truffle, parmesan cream and aromatic herbs pesto [2] [GF/V] 19

Stir-fried mix greens, with Japanese dressing, crunchy peanuts and shallots [VG/GF/CN] 21

Hoisin bites, crispy pieces of pork belly, house-made sticky glaze [GF/DF/CN] 21

Parrilla wagyu beef rump mayura station, demi-glaze and scapece zucchini [GF/DF] 31

Sweet and spicy honey-glazed corn ribs with citrus vegan mayo [GF/VGO] 21

Karaage chicken, kewpie mayo, spring onion [GF/DF] 21

Crispy salt and pepper tofu, pan-fried with a chilli and garlic mix and fresh spring onion [VG/GF/DF] 24

Fresh salmon sashimi, orange ponzu dressing, yuzu avocado and crispy potatoes [GF/DF] 27

Pan-seared cauliflowers, kaffir lime/lemongrass curry, chives, sesame seeds, chilli [VG/GF/DF] 19

LARGE PLATES

Spanish paella, mussels, squid, chicken, chorizo, saffron rice [GF/DF] 36

Tasmania oven baked salmon, avocado mayo, bond store salsa [GF/DF] 37

Parrilla crispy skin duck, beetroots ketchup puree and fried kale [GF/DF] 39

Parrilla scotch fillet, oven baked potatoes, rosemary and chimichurri [GF/DF] 47

DESSERTS

Affogato, ice cream, espresso [GF/VGO] 8 *[add shot of Cold Brew Coffee Liqueur +8]*

Sorbet or ice-cream of the week, ask our staff for today's flavor 14

Home made Pavlova with custard, and fresh fruit s [GF/VG] 16

Vanilla Ice cream sundae, wafers, choice of chocolate, strawberry or caramel sauce [GFO/VGO] 12

Liqueur lovers' paddle - Cold Brew Coffee Liqueur / Limoncello / Triple O [15ml each] 20

We love people experiencing new flavours

Order a few small plates and share with your friends

With our small plates we will send them out as soon as they are made

Please advise us of dietaries.

V: Vegetarian VG: Vegan GF: Gluten Free LF: Lactos Free DF: Dairy Free CN: Contains Nuts O: Option

Surcharge on all debit & credit cards | 10% Surcharge on Sundays | 15% Surcharge on public holidays