

COCKTAILS

ALL OF OUR COCKTAILS CAN BE MADE INTO MOCKTAILS UPON REQUEST.
PLEASE ASK STAFF FOR OUR RANGE OF CLASSIC COCKTAILS

BONDI DIABLO

tequila, creme de cassis, chilli topped with ginger beer
21.0

THE BRAMBLE

citrus gin, rosemary, berry coulis, lemon 22.0

BEE-HAVE

original dry, lemon, honey 20.0

SALTWATER SPRITZ

saltwater gin, mandarin liquor topped with yuzu soda
20.0

RHUBARB SOUR

rhubarb gin, egg white, lemon 21.0

FRENCH 26

house vodka, chambord, charred pineapple, lime 21.0

SPICY MARGATINI

our spin on a spicy marg using citrus gin 20.0

COFFEE MAR-CREAMY

coffee vodka, baileys, triple sec, grated chocolate 21.0

R & R

rhubarb gin, rosemary, fresh mandarin, lemon 21.0

CONSCIOUS CORNER

A MENU DESIGNED TO BE YOUR HEALTHIER CHOICE

1

Tequila Blanco + 'StrangeLove' Lime and Jalapeno soda (91 cal) 12.0

2

House vodka, 'StrangeLove' Holy Grapefruit
soda + Fresh Grapefruit (91 cal) 12.0

3

Tanica No 1 'Salted Plum and Ginger'
with Prosecco +soda (97cal) 14.0

4

Tanica No 2 'Dessert Lime and Thyme' with
Triple Sec + Fresh Lime (90cal) 16.0

5

Citrus Gin and Tonic Alchemy 'Pink Grapefruit Probiotics' (76cal) 12.0



SPIRITS

ALL OUR OUR SPIRITS ARE MADE HERE ON SITE

ORIGINAL DRY GIN

our take on a classic London Dry Gin 11.0

CITRUS GIN

mandarin & lemon myrtle with notes of rivermint 11.0

RHUBARB GIN

the original steeped with rhubarb for a tart finish 12.0

SALTWATER GIN

hints of seaweed, citrus and rock salt 11.0

HOUSE VODKA

triple charcoal filtered 11.0

COFFEE VODKA

distilled from whole arabica coffee beans 11.0
(best served on the rocks)

GIN FLIGHT*

chose 3 gins for a unique tasting experience 25.0

NEGRONI FLIGHT*

our classic, summer and white negroni 25.0

*\$10 OFF ANY BOTTLE WITH ANY FLIGHT PURCHASE

MARTINIS

ASK STAFF ABOUT OUR DIFFERENT FLAVOURED VODKAS,
WHICH CAN BE MADE INTO YOUR OWN MARTINI CREATION

CLASSIC

vodka or gin, however you like, shaken or stirred 22.0

CITRUS

citrus gin and cinzano 22.0

SALTWATER

saltwater gin, lillet, st germain, rosemary syrup 22.0

COFFEE

coffee vodka and creme de cacao 22.0

ESPRESSO

vodka, kahlua, espresso 22.0

WINE

WHITE

2021 MURDOCH HILL SAUVIGNON BLANC
Adelaide Hills, SA 12.0 55.0

2021 MORRISON'S GIFT CHARDONNAY
Margaret River, WA 13.0 57.0

2021 BELLA MODELLA PINOT GRIGIO
Di Chietti, Italy 12.0 55.0

2022 MUSTER POLISH HILL RIVER RIESLING
Clare Valley, SA 14.0 60.0

2021 DUNE SKIN CONTACT TENERE
McLaren Vale, SA 13.0 57.0

2021 NOISY RITUAL SKIN CONTACT SAUVIGNON BLANC
Witchmournt Estate 60.0

SPARKLING

NV AMANTI PROSECCO BRUT DOC
Veneto, Italy 11.0 55.0

GRACE UNDER PRESSURE BLANC DE BLANC
Limestone Coast, SA 11.0 55.0

NV POL ROGER

Champagne, France 140.0

RED

2021 AIRLIE BANK GARDEN RED - CHILLED
Yarra Valley, VIC 12.0 55.0

2019 NOCTON PINOT NOIR
Coal Valley, TAS 13.0 57.0

2020 DEALTO AMO RIOJA
Cosecha, Spain 11.0 50.0

2020 BONDAR 'JUNTO' GSM
McLaren Vale, SA 14.0 60.0

2020 SONS OF EDEN MARSCHALL SHIRAZ
Barossa Valley, SA 13.0 57.0

2020 MORRISON'S GIFT CABERNET BLEND
Margaret River, WA 13.0 57.0

ROSE

2020 TRIENNES ROSE IGP Provence, France 12.0 55.0

BONDI LIQUOR CO.



A BIT ABOUT US..

Welcome to Bondi Liquor Co the first and only distillery in Bondi. We are all about producing good, clean spirits that really hit the spot. All of our products are produced onsite in our 200L Copper Still called "May" in honour of the late Mrs May Loftus who was the first female to be awarded the Bronze Medallion (the perquisite to become a Life Saver). So sit back, relax and have a fun..

That's what we'll be doing!

BAR SNACKS

JUST FEEL LIKE A SNACK?

MIXED NUTS
weekly selection of nuts 5.0

MARINATED OLIVES
sicilian & smoked kalamata olives 7.0

DIP PLATE
duo of housemade dips with warm pitta 12.0

CHEESE BOARD
selection of 3 australian cheeses and crackers 24.0

FOOD

EVERYTHING ON OUR FOOD MENU IS DESIGNED TO BE SHARED

CHILLI AVO gf, v, vv
house guacamole, 'oomami' chilli oil served with corn chips 15.0

CEVICHE gf
local fish, avocado, spanish onion, served with lettuce cups 25.0

CHICKEN SLIDER (2)
crunchy chicken, house slaw, spicy mayo 12.0

SPICED CALAMARI
on a rocket & parmesan salad, citrus aioli 18.0

ARANCINI (4) v
parmesan & truffle with garlic aioli 15.0

FISH TACOS (3)
corn & tomato salsa and avocado 19.0

SIRLOIN STRIP (300G) gf
chargrilled with lemon + butter served with chimichurri and rocket 35.0

SPAGHETTI AGLIO E OLIO WITH PRAWNS
prawns, sundried tomato, lemon, chilli, garlic 29.0

BLC SUMMER SALAD gf, v
spinach, roasted pumpkin + capsicum, 'Meridith Dairy' goats cheese, pine nuts, pesto, spanish onion 20.0
chicken +6.0
tofu +5.0

BLC CHEESEBURGER (with fries)
beef patty, american cheese, onion, pickle, ketchup & mustard mayo 22.0

BEACH BURGER (with fries)
grilled chicken, guacamole, lettuce, tomato, house mayo 22.0

FRIES gf, v, vv
with garlic aioli or ketchup 9.0

WEEKLY TREATS

THURSDAY

DINNER SPEICAL
\$15 burgers all night

FRIDAY

\$15 COCKTAILS
all cocktails \$15 all day

SATURDAY

BOTTOMLESS BRUNCH
2 hours of bottomless mimosas, beer, gin and vodka, upgrade your package to selected cocktails for \$20
Available between 12pm + 3pm.
Bookings essential, surcharge added with groups 8+

SUNDAY

SUNDAY FUNDAY
\$25 jugs available 3pm-7pm. DJ's from 4pm.

BEER AND STUFF

TAP
CURLY LEWIS LAGER/BONDI XPA 9.0

CAN
BALTER XPA 9.0
YOUNG HENRYS MID STRENGTH 8.0
HEAPS NORMAL XPA 0% 7.0
BERTIE APPLE CIDER 9.0
HARD SELTZER 9.0

PLEASE ASK OUR STAFF FOR OUR SELECTION OF SODAS AND JUICES.