

Christmas Lunch

Sharing Menu

FIRST

OYSTERS

chardonnay mignonette

SECOND

BREAD SOCIAL ORGANIC SOURDOUGH

smoked butter – wattleseed salt

BYRON BAY STRACCIATELLA

heirloom cucumber – plum – pistachio –
basil oil – black vinegar

THIRD

PORK CROQUETTE

aji amarillo kewpie

CHARCOAL GRILLED PRAWNS

coriander – fermented chilli – lime butter – yoghurt

FOURTH

KINGFISH

yellow curry – coconut cream – rapini –
lime – curry leaves

100 DAY AGED BLACK ANGUS SIRLOIN

charcoal grilled – cafe de cairo butter – mustard fruit

DUCK FAT POTATOS

chimichurri salt

BITTER LEAF SALAD

pepitas – ricotta salata – sweet & sour dressing

FIFTH

PISTACHIO PAVLOVA

peach – apricot – lemon myrtle whipped cream

@loftbyronbay  

due to the nature of this event dietary adjustments are not possible
to any of the menus presented on this occasion

No split bills - thank you