



OUR MENU IS *Designed To Share*

@loftbyronbay  

PACIFIC OYSTERS

NATURAL <small>GF</small> with lemon		STEAMED <small>GF</small> with mirin – soy & shallot	
HALF DOZEN	27	HALF DOZEN	27
DOZEN	50	DOZEN	50

BOARDS

CHARCUTERIE	28
chef's selection of cured meats – pickles – sourdough	
CHEESE	28
chef's selection of cheeses – quince aioli – housemade fruit bread	
MIXED DELI	52
combination of our charcuterie and cheese boards	

SET MENUS

LOFT FAVORITES 39 PP	LOFT DINING 49 PP
BAKED OLIVES	BAKED OLIVES
SOURDOUGH	SEARED SCALLOPS
TEMPURA EGGPLANT	TEMPURA EGGPLANT
JAPANESE CHICKEN SLIDERS	JAPANESE CHICKEN SLIDERS
FRIED SCHOOL PRAWNS	STEAMED MUSSELS
STEAMED MUSSELS	TWICE COOKED LAMB RIBS
SOFT SHELL CRAB TACO	SIRLOIN ON THE BONE
	ROAST CORN RIBS
	FRIED BABY POTATOES

for groups of 4+

SMALL

BAKED OLIVES <small>GF VG</small> chorizo	9
SOURDOUGH <small>V VG</small> mount zero olive oil	9
FRIED SCHOOL PRAWNS kimchi mayo	16
FRIES <small>V</small> salt & vinegar salt – kewpie mayo	11
TEMPURA EGGPLANT (4) <small>V VG</small> miso ranch	18
DON BOCARTE WHITE ANCHOVIES grilled sourdough – radish – fennel – parsley	22
BUTTERHEAD LETTUCE <small>V</small> prosciutto – croutons – cherry tomato – anchovies – buttermilk dressing	16

MEDIUM

JAPANESE CHICKEN SLIDER (2) shaved cabbage – kewpie mayo – tonkatsu sauce	20
SEARED SCALLOPS (4) <small>GF</small> chorizo – corn puree – coriander oil	22
TWICE COOKED LAMB RIBS (3) chermoula – labneh – pistachio	25
KOREAN CHILLI TOFU <small>V VG</small> kimchi – sesame seed	19
STEAMED MUSSELS <small>GF</small> grilled sourdough – shallot – coriander – chilli	23
ROAST BONE MARROW <small>GF</small> grilled sourdough – parsley – caper – guindilla salsa	20
SOFT SHELL CRAB TACOS (2) shaved red cabbage – radish – coriander – tomatillo salsa	21

LARGE

ROAST DUCK BREAST 250G <small>GF</small> jerusalem artichoke – kale – red grape jus – quince aioli	39
LOFT CHEESEBURGER local smoked bacon – sauerkraut – pickles – truffle mayo – fries	25
RISOTTO <small>V VG</small> mushroom – nettle – gorgonzola cream	26
SALT BAKED BABY SWEET POTATO <small>GF V VG</small> zucchini – quinoa – olives – chermoula – labneh	26
FISH & CHIPS miso ranch – lemon	29
SNAPPER white & red gazpacho – fried celery leaves	38
LOCAL SIRLOIN ON THE BONE 500G <small>GF</small> potato puree – miso butter	48
RANGER VALLEY RUMP CAP 220G chimichurri – soubise – fries	35
TWICE COOKED PORK BELLY 400G <small>GF</small> pencil leek – corn puree – chorizo – cider jus	42

SIDES

BAKED GREENS tuscan kale – silverbeet – manchego crust	12
FRIED BABY POTATOES <small>VG</small> pancetta – parmesan – sauerkraut – mustard	12
RAW VEGETABLE SALAD <small>GF V VG</small> fennel – beetroot – radish – heirloom carrot – lemon myrtle dressing	13
ROAST CORN RIBS <small>GF</small> black beans – piquillo pepper – chipotle crema	15
FRIES <small>V</small> salt & vinegar salt – kewpie mayo	11
PICKLED BEETROOT <small>GF V VG</small> green beans – goats cheese – hazelnut dressing	14

Available from 4pm-9:30pm. **No split bills - thank you**
10% surcharge applies for Sundays, 15% for public holidays.

GF - GLUTEN FREE **V - VEGETARIAN** **VG - VEGAN OPTION**
dishes may contain traces of nuts - please ask your waiter

DON'T FORGET OUR *Dessert Menu*